



TEMPORARY FOOD SERVICE ESTABLISHMENT GUIDELINES

Logan County Department of Public Health

109 Third Street Lincoln, Illinois 62656

217.735.2317

The following items are required for compliance with the Food Service Sanitation Rules and Regulations pertaining to the operation of a temporary food service facility in Logan County. Each section is keyed to the corresponding item number on a Retail Food Sanitary Inspection Report.

*Serious violations will be corrected immediately; others within 24 hours or permit will be revoked.

- A. 1. **Food**
- a. All food supplies shall be obtained from sources which comply with applicable State laws and rules. (Item #1)
 - b. All food shall be clean, wholesome, free from adulteration and misbranding. (Item #1)
 - c. No home-canned or home-made foods shall be allowed. (Item #1)
 - d. Potentially hazardous food* such as meat, milk, egg, poultry, or fish must be prepared in a federal, state or local health department licensed and/or inspected facility. Potentially hazardous food shall not be received, stored, or prepared in a non-inspected facility. (Item #1)
 - e. Milk for drinking purposes shall be dispensed from an unopened, commercially filled package not exceeding one pint in capacity or from a mechanical, bulk milk dispenser. (Item #2)
 - f. All ground meat intended for use in sandwiches shall be purchased in patty form only. (Item #8)

According to IL Dept. of Public Health, "Potentially hazardous food" means any food that requires time/temperature control for safety that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms; growth and toxin production of *Clostridium botulinum*; or, in raw shell eggs, the growth of *Salmonella enteritidis*. "Potentially hazardous food" includes an animal food (a food of animal origin) that is raw or heat treated; a food of plant origin that is heat treated or consist of raw seed sprouts; cut tomatoes; cut melons; and garlic-in-oil mixtures that are not modified in a way that results in mixtures that do*Keyed to IDPH Retail Food Establishment Inspection Report 15 not support the growth of infectious or toxigenic microorganisms. The term does not include foods that have a pH level of 4.6 or below; have a water activity (aw) value of 0.85 or less; or are a food, in an unopened hermetically sealed container, that is commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution; or are eggs with shell intact that have been pasteurized to destroy all viable salmonellae.

2. **Storage**
- a. All potentially hazardous food shall be maintained at an internal temperature of 41⁰F or below OR at an internal temperature of 135⁰ F or above. (Item #3)
 - b. A sufficient number of mechanically refrigerated units shall be provided for all potentially hazardous foods. Refrigeration units shall be capable of maintaining food temperatures below 41⁰ F (or below 0⁰ F for frozen food) at all times. Commercial-grade refrigeration units are strongly suggested. **Non-mechanical, chest-type coolers shall not be allowed as a substitute for refrigerators or freezers.** (Item #4)
 - c. **All food shall be stored off the ground floor or (i.e., on pallets or shelves) and shall be covered to prevent contamination by dust, insects, rain and other contaminants.** (Item #8)
 - d. Wet storage (non-drained ice) of food is prohibited, except that cans of non-potentially hazardous beverages (i.e. soft drinks, bottled water, beer) may be



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stored when the water contains at least 50 ppm chlorine and is changed at least twice a day or more if needed to keep both the water and containers clean. (Item #8)

- e. Food may not be used for display (flash) except for non-potentially hazardous foods such as cotton candy. All displayed items shall be covered or individually wrapped to prevent contamination. (Item #3 and/or #8)
- f. Bulk food storage containers shall be constructed of smooth and easily cleanable food-grade materials with a lid or other means of protecting the food from contamination. (Item #14)
- g. Food not in its original container shall be labeled. (Item #2)
- h. Water storage containers shall be made of smooth, easily cleanable, non-absorbent, food-grade materials and shall have a tight-fitting lid and a dispensing valve which is of easily cleanable construction. (Item #14)

3. Preparation and Service

- a. All potentially hazardous food shall be prepared, stored and handled in accordance with the Illinois Department of Public Health "Food Service Sanitation Code".
- b. All food preparation and cooking surfaces shall be elevated to at least 30 inches or higher above the floor. (Item #8)
- c. Potentially hazardous foods can only be thawed in mechanical refrigeration (temperatures less than 41⁰F), in cold, running water, or cooked frozen (Item #6)
- d. All potentially hazardous foods must be cooked to the required internal temperatures:
 - 1. Poultry - internal temperature of 165⁰ F.
 - 2. Pork and all hams (including "pre-cooked") - internal temperature of 155⁰ F.
 - 3. Beef - internal temperature of 155⁰ F.
 - 4. All other potentially hazardous foods - internal temperature of 135⁰ F. (Item #3)
- e. Provide consumer advisory if offering any raw or under-cooked food, such as meat, poultry, eggs or seafood. The consumer advisory may be in the form of a brochure, menu advisory, or placard visible to patrons. The advisory shall include the following: " The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness".
- f. Leftover, potentially hazardous food (that which has been heated or offered for sale) shall be discarded at the end of the day. No potentially hazardous food shall be carried over to the next day. Waffle batter, funnel cake batter and corn dog batter containing egg, egg products or milk are potentially hazardous food. (Item #1)
- g. Whole roasts for barbecue sandwiches may be prepared a day in advance within specific guidelines developed by the Department and where written permission has been obtained from Logan County Health Department. The written approval for this practice shall be posted in the stand.
- h. **Hand contact with ready-to-eat food shall be avoided. Handle ready-to-eat food with single-use gloves, deli-tissues, tongs, or other suitable utensils. Handling ready-to-eat food with suitable utensils is not a substitute for proper hand washing. (Item #12)**
- i. Ice shall be obtained from an approved commercial source in chipped, crushed or



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- cubed form and shall be received in single use, closed bags. (Item #1)
- j. Fruits and vegetables shall be washed before being used.
 - k. Condiments, such as mustard, catsup, sugar, etc., shall be individually packaged or dispensed from a container which protects the condiment from contamination, i.e. pump dispenser or "squeeze" type bottle. Condiments that cannot be poured, such as onions (sliced or diced), pickles, etc., shall be dispensed from a container with a self closing lid. (Item #8)
 - l. Food and ice shall be handled with scoops, tongs, spoons or other appropriate utensils. Ice shall not be hand dipped or dispensed with a glass or cup. (Item #9)
 - m. **Scoops, tongs and other serving utensils shall be stored:**
 - 1. in food with the handle extended out of the food, or,
 - 2. stored clean and dry, and protected from contamination or
 - 3. stored in running, potable water. (Item #10)
 - n. All food preparation, cooking, post-cooking preparation and distribution shall be in an enclosed area constructed in accordance with "Food Stand Construction", Section CI, of the guideline. (Item #35)

The only exceptions to this are as follows:

- 1. The dispensing of non-potentially hazardous beverages which require no subsequent preparation or handling, i.e. soft drinks and beer.
- 2. Open, non-controlled flame cooking (wood or charcoal cooking) may be done outside the food stand to reduce fire hazard. Open flame cooking must provide protection from the general public (segregation of the area by roped, location and so forth). Electric and gas cooking must be conducted within a facility constructed in accordance with Section C of these guidelines. After the food has been cooked, it must be immediately transported into the food stand in a covered container and held at 135^o F or above. Hot holding of cooked product on a grill located outside of a stand constructed in accordance with Section C is prohibited. (Item #8)
- 3. **The dispensing of non-potentially hazardous food items which are individually wrapped in a manner that protects it from contamination or adulteration.**

B. Equipment, Utensils

- 1. Customer Utensils
 - a. Only single-service utensils (fork, knife, spoon, plates and cups) shall be provided to the customer. No single-service article can be reused. (Item #26)
 - b. Single service articles shall not be stored on the floor or ground and shall be stored and dispensed in a manner that prevents contamination. (Item #25)
 - c. Single service cups shall be dispensed from an approved tube dispenser or from the plastic shipping wrap surrounding each stack of cups. The cups shall be dispensed in a manner that prevents contamination of the interior or surfaces that come into contact with the mouth of the consumer (Item #25)
- 2. Food contact equipment and surfaces shall be smooth, easily cleanable, non-absorbent, of food-grade materials and be in good repair. Chipped or glazed enamelware, wood, or galvanized surfaces are not acceptable food contact surfaces. Wood daubers are prohibited. (Item #14)
- 3. Each mechanically refrigerated unit shall be provided with a thermometer which is accurate to plus or minus 3^oF. (Item #5)
- 4. Each stand which serves potentially hazardous food shall have, and use, a metal, stem-type thermometer which is numerically scaled in 2^oF increments from at least 0^o to 165^oF, and is accurate to plus or minus 2^oF to assure the attainment and maintenance of the



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temperature requirements. This thermometer shall be properly sanitized before each use. (Item #5)

5. Cleaning

- a. Facilities shall be provided on-site for the washing, rinsing, sanitizing and air drying of all pots, pans and utensils. Sinks, basins, or pails shall be large enough to submerge the largest food utensils used. Each sink, basin, or pail shall be provided with a descriptive label as to content and use. (Item #16)
- b. After each use, all equipment and food-contact surfaces, (except cooking surfaces) shall be thoroughly washed (hot, soapy water), rinsed (clean water), sanitized in a solution of 50 to 100 ppm available chlorine or equivalent sanitizer and air dried. Cooking surfaces shall be cleaned at least once a day or more frequently if needed. (Items #16, 18, 19, 20)
- c. Wiping cloths or sponges used for cleaning food contact surfaces shall be clean. The cloths and sponges shall be stored in a labeled sanitizing solution of at least 50 ppm to 200ppm chlorine between uses. (Item #21)
- d. Wiping cloths or sponges used for cleaning non-food contact surfaces shall be clean and stored in a labeled sanitizing solution of at least 100 ppm up to 200ppm chlorine between uses. (Item #21)
- e. Food contact and non-food contact wiping cloths shall not be interchanged. (Item #21)
- f. A spray bottle of sanitizer may be used in lieu of C and D, provided single use towels are used rather than cloths.

NOTE: Cold water (at least 75 degrees F) must be used for chlorine sanitizer solution. Hot water will dissipate the strength of chlorine. Concentrations must be tested routinely using appropriate test strips.

C. Food Stand

- I. Construction - Food preparation and service stands:
 - a. The walls and ceiling shall be made of wood, canvas or other material which protects the interior from the weather. (Item 37)
 - b. All wood framing shall be freshly painted so that it is smooth, easily cleanable and non-absorbent. (Item #37)
 - c. The floor in the food preparation area shall be well drained concrete or asphalt, or shall have a temporary floor which is constructed of wood and elevated to prevent contamination of food by dust, mud and so forth. Sawdust shall not be used as a floor covering. (Item #36)
 - d. The floors, walls and ceiling shall be in good repair and maintained in a clean condition. (Item #36 & #37)

REQUIRED If Sections A)2)c), A)3)k), A)3)l)3) ,B)1)b and B)1)c) are not met.

- e. The food stand shall be constructed in a manner that prevents the entrance of insects. (Item #35)
 1. Screening material shall be at least 16 mesh to the inch.
 2. Doors to the food preparation areas shall be self-closing and shall be kept closed except in actual use.
 3. Counter-service openings shall not be larger than necessary for the particular operation conducted. These openings shall be provided with tight-fitting, solid or screened doors or windows which shall be kept closed, except in actual use.
 4. Air curtains may be used in lieu of screens if they meet the following specifications:
 - a. The air curtain or multiple unit installation shall be at least as wide as



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- the opening to be protected.
 - b. Performance
The performance of an effective air curtain restricts the entrance of insects into the food stand.
 - c. The manufacturer's written instructions for the installation and operation of the air curtain shall be followed and available at the food service stand at all times the air curtains are in use.
2. Construction - Retail sale of commercially prepared and wrapped food:
 - a. The floor in the food storage and sale area shall be well drained concrete or asphalt, or shall have a temporary floor which is constructed of wood and elevated to prevent contamination of food by dust, mud or so forth. Sawdust shall not be used as a floor covering. (Item #36)
3. Light bulbs or tubes inside the food preparation area shall be shielded or be of "shatter-resistant" construction. (Item #38)

D. Personal Hygiene

1. The following individuals shall not work in a food stand: (Item #11)
 - a. personnel with infected cuts, burns or boils on their hands or arms, and/or
 - b. personnel with diarrhea or who are carriers of a foodborne pathogen, and/or
 - c. personnel with a respiratory infection.
2. Fingernails shall be clean and trimmed. (Item #12)
3. Hands and arms shall be washed with clean water and soap before starting work, after each visit to the toilet, after breaks and as frequently as necessary during the day to maintain clean hands and arms. (Item #12)
4. Handwashing facilities shall be provided and used in each establishment. The minimum facilities shall consist of a basin, clean water, soap, and paper towels. Common cloth towels are prohibited. (Item #12, 31, and 32)
5. Employees shall wear clean outer clothing. (Item #13)
6. Eating, drinking, smoking or other use of tobacco is not permitted in the food preparation or sales areas. (Item #12)

E. Water

1. Water shall be obtained from an IEPA or health department approved and regulated system. (Item #27)
2. Devices shall be provided to protect against back flow and back siphonage to protect the water supply of each establishment and shall be constructed in accordance with the Illinois Plumbing Code (77 Ill. Adm. Code 890). (Item #30)

F. Waste Disposal

1. No drain lines from beverage dispensing equipment, ice machines, etc. shall pass through the ice bin or other storage containers of exposed food. (Item #14)
2. All dishwashing water, hand washing water, and other liquid waste water shall be disposed in approved sewage system in a manner that does not create a public health nuisance or hazard. (Item #28)
3. All fats, oil and grease shall be disposed into waste grease barrels provided on the grounds for this use. (Item #33)
4. All garbage shall be discarded into the covered garbage disposal containers provided on the grounds for this use. These containers shall be emptied at least daily. (Item #33)
5. The area surrounding a stand must be free of food scraps, paper, and other debris. (Item #42)