

COMPLIANCE

GUIDE FOR

TEMPORARY FOOD SERVICE



Orange Health Department
617 Orange Center Road
Orange, Connecticut 06477



Town of Orange, Connecticut

Health Department - Environmental Division

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Dear Food Service Operator:

This is to advise all temporary food service operators and vendors of a recent policy that was approved by the Board of Health on October 18, 2010.

The Public Health code defines a temporary food service operation as a food service establishment that operates at a fixed location for a temporary period of time, not to exceed two weeks in connection with a carnival, circus, public exhibition, festival, celebration or similar transitory gathering. All proposed temporary food service operations must obtain a food service license from the Orange Health Department. Such licensure is also required for vendors who participate in these temporary gatherings.

Temporary food service operators and vendors serving food and drink must comply with the requirements of the Public Health Code which are applicable to its operation and with the Orange Health Department's Compliance Guide for Temporary Food Service.


In order to process the application for a temporary food service license and to evaluate the proposed operation and menu, each establishment and/or vendor must complete an application and provide all required information not less than fourteen (14) calendar days prior to the date of the event. *Failure to apply within this timeframe will result in withholding the issuance of a license.* Applications and license fees will not be accepted on the day of the inspection.

Applications for Temporary Food Service and Vending licenses and the Compliance Guide can be obtained at the Orange Health Department. Food service operators and vendors who do not have a temporary food service license will not be permitted to operate at the event. Any questions regarding this matter can be directed to this office at 203-891-4732 or 203-891-4719.

Your cooperation in this matter will be greatly appreciated.

Sincerely,


Frederick C. Schumacher, R.S.
Chief Sanitarian


Brian Slugoski, R.S.
Food Program Coordinator

CC: James Zeoli, First Selectman
Dr. Joseph Zelson, DOH
Bob Fodero, Chairman, Board of Health
Daniel Lynch, Parks and Recreation

SECTION 19-13-b42
CONNECTICUT PUBLIC HEALTH CODE

(r)(1) No person, firm, or corporation shall operate maintain, within any town, city or borough, any place where food or beverages are served to the public without local permits or licenses if such permits or licenses are required by local ordinance, or otherwise without registration of the name and business address with the local director of health of the town, city or borough in which the business is conducted. Permits for temporary food service establishments shall be issued for a period of time not to exceed 14 days.

(2) A temporary establishment serving food or drink shall comply with all provisions of section 19-13-B42 which are applicable to its operation. The local director of health may augment such requirements when needed to assure the service of safe food, may prohibit the sale of potentially hazardous food or drink consisting in whole or in part of milk or milk products, eggs, meat, poultry, fish, shell fish, or other ingredients capable of supporting the rapid and progressive growth of infectious or toxicogenic microorganisms, or may modify specific requirements for physical facilities when in his opinion no health hazard will result.

TEMPERATURE CONTROL FOR POTENTIALLY HAZARDOUS FOOD

THERMOMETER REQUIRED AT EACH FOOD BOOTH

- 1) A metal stem probe thermometer must be available at each booth which is serving potentially hazardous foods; thermometers must have a minimum range of 0° F to 220° F with an accuracy of +/- 2° F.
- 2) There must be a means available to clean and sanitize thermometers at the booth (alcohol wipes).

Please refer to Attachment 1

TEMPERATURE CONTROL DURING FOOD STORAGE, PREPARATION, AND SERVICE

- 1) Potentially hazardous foods must be maintained at 140° F or higher or at 45° F or below.
- 2) Adequate facilities must be provided to maintain proper temperatures.
- 3) Potentially hazardous frozen foods must be thawed at refrigerator temperatures of 45° F or below; or under cool, potable water 70° F or below.

Frozen potentially hazardous foods shall not be thawed at room temperature

ADEQUATE COOKING TEMPERATURES (MINIMUM)

- 165° F -- poultry, stuffing, stuffed meats and poultry, reheated foods
- 155° F -- pork and pork products
- 155° F -- ground beef, hamburgers
- 145° F -- beef roasts

Please refer to Attachment 2

Hamburgers shall be thoroughly cooked to a temperature of at least 145° F so that when poked, the juices run clear.

TRANSPORTATION OF FOOD TO THE EVENT

- 1) Potentially hazardous foods being brought to the event must be maintained at 140°F or above or 45°F or below. These foods shall be stored in facilities that can adequately maintain proper holding temperatures.

PERSONAL HYGIENE

FOOD SERVICE WORKER HEALTH AND HYGIENE

- 1) Food service workers with communicable diseases which can be transmitted by handling and preparing food shall be excluded from food handling activities.
- 2) Food service workers must be notified that they cannot handle food or food contact surfaces if they are ill-- *particularly if they have nausea, vomiting, or diarrhea.*
- 3) Food service workers shall not have any open cuts, sores, or boils.
- 4) Food booth service workers shall not smoke or eat while working in the food booth.
- 5) Hair nets, headbands, caps, or other effective hair restraints must be used by food service workers.
- 6) Food service workers shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods.
- 7) Food service workers shall minimize bare hand contact with foods that are not in the ready-to-eat state. *In addition, food service workers shall not handle ready-to-eat foods with bare hands.*

ADEQUATE HAND WASHING FACILITIES FOR FOOD HANDLERS

- 1) Hand washing facilities must be available where there is direct handling and/or preparation of food.
- 2) It is preferable to provide potable hot and cold running water under pressure on a permanent basis. Suitable hand cleaner and sanitary paper towels shall be provided for hand washing and drying.

- 3) Temporary hand wash stations may be utilized. See Attachment 3 for examples. Other hand washing arrangements will be subject to review and approval by the Orange Health Department.

The Director of Health may allow hand washing stations to be located between booths if convenient and readily accessible to food handling areas.

- 4) Instant hand sanitizers shall not be used in place of proper hand washing.
- 5) Food service workers shall clean their hands and exposed portions of their arms as often as may be required to remove soil and contamination, including but not limited to:
 - After touching bare human body parts
 - After using the toilet room
 - After caring for assistance animals
 - After coughing, sneezing, using a handkerchief or disposable tissue
 - After using tobacco, eating, or drinking
 - After handling soiled equipment or utensils
 - When changing gloves
 - After handling money
 - Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles.
 - During food preparation as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks
 - When switching between working with raw foods and ready-to-eat foods
 - After engaging in other activities that contaminate the hands

Please refer to Attachment 3

- 6) Hand wash stations are not required if the only food items offered to the public are commercially pre-packaged foods which are dispensed in their original containers.

DISHWASHING FACILITIES

CLEANING & SANITIZING CONTAMINATED EQUIPMENT/UTENSILS

- 1) Dishes and glassware shall not be permitted. Single serve paper/plastic plates, utensils and cups shall be used to serve all food items. Metal utensils may be used to prepare and dispense food.
- 2) A utensil washing station to wash/rinse/sanitize must be available at the food booth.

Please refer to Attachment 4

- 3) The Director of Health may allow the use of a centralized utensil washing area.
- 4) Equipment and utensils must be cleaned and sanitized at least every 4 hours.
- 5) An adequate supply of clean, sanitary utensils must be provided.

UTENSIL STORAGE

- 1) Utensils must be stored in a protected manner.
- 2) Utensils shall not be used in a manner which may contaminate food or food contact surfaces.
- 3) The use of dipper wells with running water is encouraged. Otherwise, food dispensing utensils may be stored in the food items with the handles extended out of the food or in a manner approved by the director of health.

CROSS CONTAMINATION

- 1) Equipment and utensils (including knives, cutting boards, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw meat items and potentially hazardous food items and before being used for vegetables and ready-to-eat products.

WIPING CLOTHS

- 1) When in use, wiping cloths must be stored in a clean sanitizing solution equivalent to a 50 ppm chlorine solution.

WATER SOURCE

- 1) Potable water must be made available for cooking and drinking purposes, for cleaning and sanitizing equipment, utensils, and food contact surfaces, and for hand washing.
- 2) Water must come from an approved public water supply or an approved well water supply.
- 3) The water supply must be installed to preclude the backflow of contaminants into the potable water supply.
- 4) If a permanent, potable water supply cannot be provided, the Director of Health may allow a temporary water supply to be provided (i.e. A supply of commercially bottled drinking water or sanitary potable water storage tanks).
- 5) Hoses, used for the water supply system must be constructed of NSF food grade materials.

STORAGE AND USE OF TOXIC ITEMS

- 1) Cleaning compounds and toxic items should be properly stored, labeled, and used and shall be kept out of the food service and food preparation areas.
- 2) Only those chemicals necessary for the food service operation at the booth shall be utilized.

GARBAGE DISPOSAL AND STORAGE

- 1) Each food booth must have an adequate number of non-absorbent, easily cleanable garbage containers.
- 2) Adequate facilities must be made available for the disposal for garbage wastes.
- 3) Dumpsters must be covered, rodent-proof, and non-absorbent.
- 4) Grease must be disposed of properly and shall not be dumped onto the ground surface.

LIGHTING & STRUCTURAL REQUIREMENTS

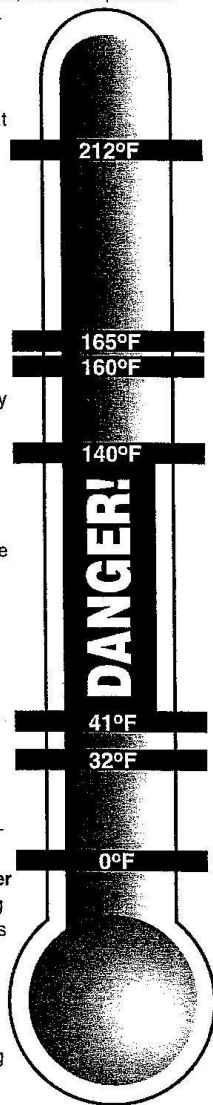
- 1) Adequate lighting shall be provided for all temporary food service events, particularly those which are operated at night.
- 2) Lighting over exposed foods must be adequately shielded or otherwise protected.
- 3) Unless otherwise approved by the Director of Health, outdoor food booths shall be located on concrete, asphalt, non-absorbent matting, tight-wood, removable platforms, or duckboards acceptable to the Director of Health.
- 4) The floor area of the booth must be graded to drain water away from the food booth.
- 5) The food booth must be covered with a canopy or other type of overhead protection, unless the food items offered for sale are commercially pre-packaged food items dispensed in their original container. *Fire Codes do not alleviate a food booth from providing adequate overhead protection.* If necessary, a food booth may be required to provide flame/combustion resistant overhead protection.
- 6) Walls may be required if the food and equipment located within the booth need to be protected from weather, wind-blown dust, or other sources of contamination.

Bacteria are found nearly everywhere, including in most foods. Bacteria double in number every 10 to 30 minutes when exposed to ideal temperatures, pH, nutrients or moisture levels. Controlling temperature is a way to prevent bacteria from growing and possibly causing food-borne illness.

Cooks should not depend on their instincts, cooking time, oven temperature or product appearance to determine when a product is done: thermometers are important tools for protecting foods.

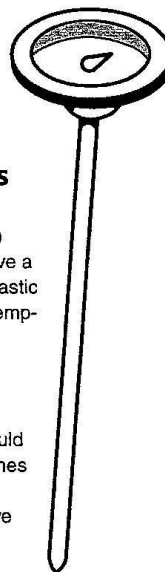
Several types of thermometers are available for use with foods. Choose thermometers approved by the National Sanitation Foundation (NSF). They are usually available in restaurant supply businesses and some kitchen specialty stores. Be sure the thermometer can be calibrated for accuracy; check the package label for calibration directions. An inaccurate thermometer could be worse than no thermometer.

Glass mercury-filled thermometers should **never** be used for taking food temperatures because they could break. These thermometers should only be used for taking temperatures of people.



Types of thermometers

1. **Bimetal stemmed (or bayonet-style) thermometers** have a dial scale with a plastic lens cover and a temperature range from 0 to 220 degrees Fahrenheit (-18 to 105 C).
 - Their stems should be at least 5 inches long.
 - They should have a calibration nut under the dial.
 - They can accurately measure the temperature of relatively thick or deep foods (more than 2 inches) such as beef roasts and foods in stock pots.
2. **Refrigerator-freezer thermometers** may be built-in, hanging or sitting types.
 - They should be checked for accuracy using a calibrated stemmed thermometer: place the thermometers side by side in the refrigerator or freezer and compare readings. Inaccurate refrigerator-freezer thermometers usually cannot be recalibrated and must be replaced.
3. **Digital thermometers** show temperatures quickly on an easy-to-read display.
 - They are available in several sizes and styles, some with interchangeable temperature probes.
 - Some models can be calibrated. Change batteries based on use or according to indicator light.
4. **Candy, meat, microwave and deep-fry thermometers** are, as their names suggest, designed for special uses.

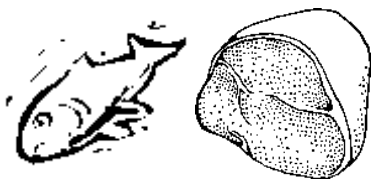


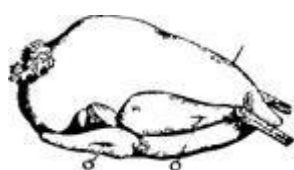


Keep Hot Foods Hot and Cold Foods Cold:

A Consumer Guide to Thermometers and Safe Temperatures

Attachment 1

Cooking Temperature Chart

	<i>PRODUCT</i>	°F
	Shell Eggs, Fish, seafood, beef (cubes, slices, etc) pork, veal, lamb, and mutton	145° for 15 seconds
	Whole beef roasts, corned beef, pork roasts, and ham	145° for 3 min
	Comminuted (ground) meat or and fish products: (hamburger, ground pork, sausage, hot dogs, venison)	155° for 15 seconds
	Game meats, poultry, ground or comminuted poultry (chicken, turkey, ground turkey, duck, geese) stuffed: fish, meat, pasta, poultry or stuffing containing PHF ingredients	165° for 15 seconds
<p>Reheating Temperatures:</p> <p>Potentially Hazardous Food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165°F. for 15 seconds within 2 hours except remaining unsliced portions of roast beef which may be reheated to 145°F. for 3 minutes within 2 hours.</p>		

HANDWASHING TEMPORARY FOOD BOOTHS

EXAMPLES

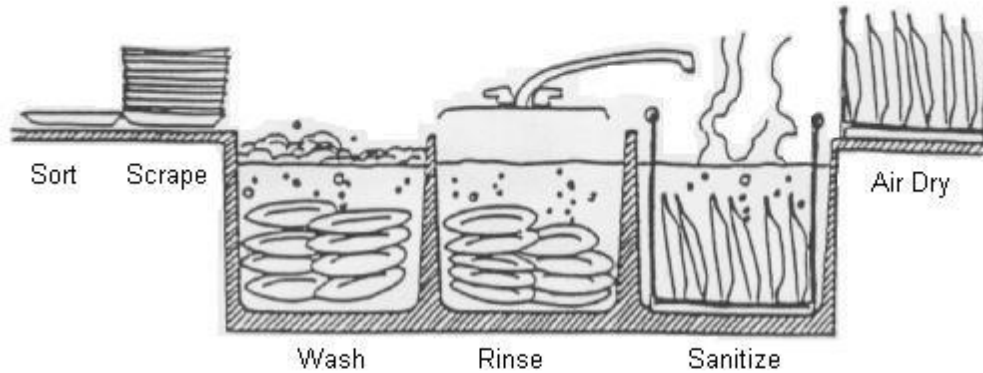
**A HANDWASHING STATION MUST INCLUDE:
POTABLE HOT & COLD RUNNING WATER
(OR WARM WATER); LIQUID SOAP IN A
DISPENSER; PAPER TOWELS AND
CONTAINMENT OR PROPER DISPOSAL OF
WASTE WATER.**

*Other hand washing arrangements will be subject to review
and approval by the Health Department.*



SANITIZING METHODS TEMPORARY FOOD BOOTHS

EQUIPMENT AND UTENSILS MUST BE WASHING, RINSED, AND SANITIZED AS FOLLOWS:



WASH
with a good
detergent in hot
water

RINSE
in clean
hot water

SANITIZE
1 minute in 100 ppm
available chlorine or
approved equivalent

(1 Tbs. bleach/gal. water) or
(1/3 c. bleach/5 gal. water)

NOTE: Other arrangements to wash, rinse and sanitize equipment and utensils may be approved by the Director of Health.

Attachment 4