

W. Douglas Skelton, MD *District Health Director*

Temporary Food Service Guidelines

Application:

- A **complete** application must be submitted to the Bryan County 4-H Club.

Personnel:

- Provide a container filled with warm water and catch pan for hand washing. Soap and paper towels provided. Hand sanitizer needs to be provided in each booth. Water cooler with spout is acceptable.
- Provided gloves – bare hands may not touch ready to eat foods.
- No tobacco in food areas. Hair must be restrained (hair net or hat)

Water Supply:

- A food grade hose will be required to tap into water service
- Make sure there is proper waste water disposal.
- No wastewater can be poured or discharged on the ground.

Ice:

- Ice **must** be obtained from an approved source.
- Ice used for storing food cannot be served to the consumer.
- Ice scoops are **required**.
- Styrofoam coolers are not allowed.

Booth Area:

- Preparation and display booth where food is prepared shall be screened or protected.
- Food prepared to order may be exempt (from the pot/grill to the consumer).

Premises:

- Provide garbage cans inside booth.
- Make sure food tables are clean and easily cleanable.

Food/Utensils:

- Store food and productions 6 inches off of the ground
- Need effective methods to keep food cold (41° or colder) and warm (140° or warmer). A thermometer is required.
- Food must be protected from consumer by wrapping, sneeze guards, or other effective barriers.
- Assure cooking areas are protected from contamination
- Food must be obtained from an approved source. No home prepared food may be served.

Cleaning:

- Bleach or other sanitizer is required.
- Wiping cloths must be clean and rinsed frequently in sanitizer (100 ppm).

Dishwashing:

- Minor dishwashing (utensils, etc...) can be performed at the booth site; however, large cooking equipment (pots & pans) **must** be cleaned off-site under hygienic conditions.