

TEMPORARY FOOD STANDS: KEY POINTS

First complete the license application online:

www.publichealthmdc.com/tempfood.

Then follow the **KEY POINTS** in this handout for a safe and successful food stand.

Food Stand Checklist

- Handwashing station(s) with soap, towels and catch bucket
- Hot/cold holding equipment
- No ill workers
- Raw meats separated from other food
- Gloves/Tongs/Deli Tissue
- Metal stem thermometer
- Overhead canopy/tent
- Foods protected with covers/sneeze guards
- Grill/fryer areas roped off and outside the canopy
- Sanitizer buckets/spray bottles (bleach, quaternary ammonia)
- Dishwashing tubs or spare utensils
- Screened enclosure for onsite food preparation
- Food and other items off of ground
- Place to dispose of waste water (NOT in storm sewer or on ground)

Questions? Call 608-242-6515 or
visit publichealthmdc.com/tempfood

Keep hands clean

Failure to provide proper handwashing stations may result in stand closure.

Hand sanitizer may NOT be used in place of hand washing.



At handwashing station, provide:

- 5+ Gallon Food Grade Container
- Free Flow Spigot
- Hand Soap
- Paper Towels
- Catch Bucket
- Trash

Handwashing Station Do's and Don'ts

DO THIS



DON'T DO THIS



Push button spigots are not allowed.



Source: www.igloocoolers.com



Source: www.igloocoolers.com



Source: www.rei.com



Source: www.menards.com

Cook food safely

Minimum Cook Temperatures

Poultry; Stuffed meats	165°F
Ground meats (i.e. hamburger, sausages)	155°F
Pork	145°F
Seafood	145°F
Other potentially hazardous foods	145°F
Commercially precooked foods (precooked brats, hot dogs)	135°F

Remember!

- Keep cold foods at or below **41°F**
- Keep hot foods at or above **135°F**
- Reheat food to at least **165°F within 2 hours**
- Cool foods rapidly from **135°F to 41°F within 6 hours.**

Equipment Do's and Don'ts

For **COLD** holding:

- ANSI approved commercial refrigeration
- Approved insulated coolers with ice
- Not approved: Home style refrigerators

DO THIS



DON'T DO THIS



Source: www.lowes.com

For **HOT** holding:

- ANSI approved units: Nesco roasters, steam tables
- Not approved: Sterno heated chafing dishes



Source: www.kohls.com



Source: www.webstaurantstore.com

Get food and water from an approved source

All food must be from an approved source. Water must be from a safe source. **Home-prepared and home-canned foods are NOT allowed.**

Use gloves the right way

You must always wear gloves or use a utensil when handling ready-to-eat foods. Always wash hands BEFORE putting on new gloves. Discard gloves after:

- Changing activities/work station
- Handling raw meat, poultry, pork or seafood
- Touching hair or face
- Sneezing or coughing into your hands
- Tearing or otherwise contaminating your gloves

Set up a dishwashing station

1 WASH

Warm water + soap



2 RINSE

Clean water



3 SANITIZE

Water + bleach
(50-100ppm)



4 AIR DRY

(Do not towel dry)



Provide test strips to check the sanitizer concentration.