

## Get Food and Water from an Approved Source

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

## Use Gloves the Right Way

Gloves or use of a utensil is required 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

## Food-Contact Surfaces, Cleaning and Sanitizing

- ⇒ Sanitizer buckets/spray bottles (bleach, quaternary ammonia)
- ⇒ Test strips to check sanitizer concentrations
- ⇒ Wiping clothes used for only food spills.
- ⇒ Wet clothes stored in sanitizer.

## How to Set Up a Dishwashing Station

### 1 WASH

Warm water +



### 2 RINSE

Clean water



### 3 SANITIZE

Water + bleach



### 4 AIR DRY

(Do not towel)



Questions? Call 920-929-3085



Public Health  
Prevent. Promote. Protect.  
Fond du Lac County  
Health Department

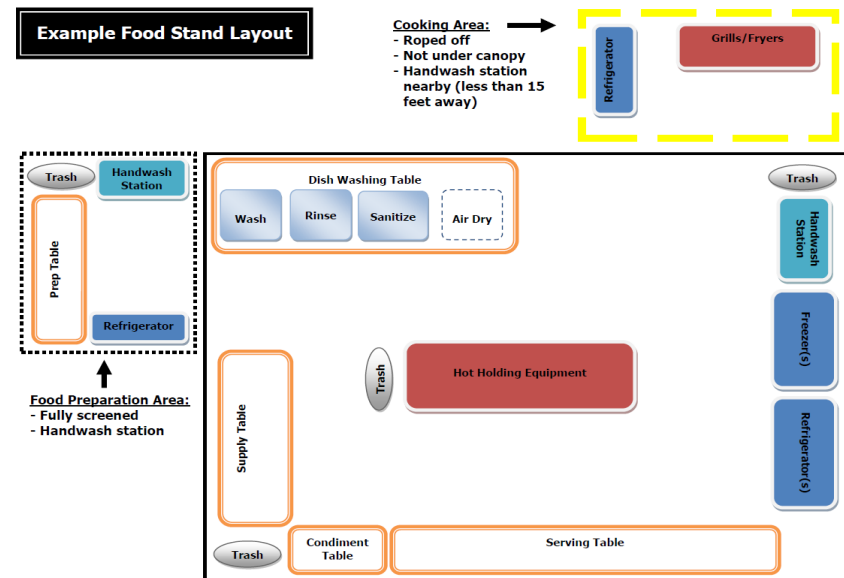
## TRANSIENT RETAIL FOOD ESTABLISHMENTS KEY POINTS

Complete and submit the Transient Retail Food Establishment Application 14 days prior to the event. Late fees may apply if submitted after 14 days.

## Transient Retail Food Establishment Stand Construction

- ⇒ Food Preparation and utensil washing areas must be effectively enclosed or screened.
- ⇒ Cooking/Serving areas must be protected from contamination.
- ⇒ Cooking/grill areas must be roped off or otherwise segregated from the public.
- ⇒ Floors must be maintained in sanitary condition. Dirt floors must be covered with approved material.
- ⇒ All food must be protected from consumer contamination by the use of packaging, food shields, display cases or other effective means.
- ⇒ Food, equipment and single service items must be stored above the floor on pallets, shelving and protected from contamination and off of ground.
- ⇒ Place to dispose of waste water (NOT on ground, ask event coordinator for best disposal area).
- ⇒ Food stands need to be 100 feet away from petting or viewing of animals.

### Example Food Stand Layout



# Keep Hands Clean

Failure to provide proper handwashing stations may result in stand closure. Hand sanitizer or hand wipes may **NOT** be used in place of hand washing.



## Handwashing Station

### Provide the following:

- ⇒ Warm Water
- ⇒ Catch bucket for water waste
- ⇒ 5+ Gallon Food Grade Container
- ⇒ Free Flow Spigot
- ⇒ Hand Soap
- ⇒ Paper towels for hand drying
- ⇒ 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

## Minimum Cook Temperatures

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

## Remember!

- Keep it cold foods at or below **41° F**
- Keep it hot foods at or above **135° F**
- Reheat food to at least **165° F within 2 hours**
- Cool foods rapidly from **135° F to 70° F** within 2 hrs and to **41° F** within 6 hrs.

**A thermometer for measuring food temperatures must be present in your stand.**

Equipment Do's and Don'ts	DO THIS 	DON'T DO THIS 
For <b>COLD</b> holding:		 Source: www.lowes.com
For <b>HOT</b> holding:	<ul style="list-style-type: none"> <li>• ANSI approved units: Nesco roasters, steam tables</li> <li>• Not approved: Sterno</li> </ul>  Source: www.kohls.com	 Source: www.webstaurantstore.com