



TEMPORARY FOOD SERVICE ESTABLISHMENT REGULATIONS

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TEMPORARY FOOD SERVICE ESTABLISHMENT REGULATIONS

In effort to obtain the safest, most sanitary food handling operation and minimize the risk of food borne illness, the following regulations have been assembled. These regulations conform to the Federal, State and local food service standards. The intent is to assure a safe, pleasant, recreational dining experience to the consumer.

The following items are required to comply with the Wheeling Municipal, 2017 FDA Food Code and Il State Food Code pertaining to the operation of a temporary food service facility at fairs, carnivals and other public gatherings or events.

1. INSPECTIONS

Every temporary food service establishment shall be inspected prior to the start of operations to determine compliance with the regulations. No food service facility shall begin operations prior to the approval of the Village Health Officials.

Inspections of the facility may occur throughout the duration of the event. Violations of public health significance, if found, must be corrected immediately. Violations of less significance must be corrected as quickly as possible. The food service facility may be closed for failing to correct

violations. The facility shall remain closed until authorized to resume operation by the Village Health Officials.

2. MENU

At least two weeks prior to all temporary events, the menu for each establishment must be reviewed and approved by the Village Health Officials. Plan to serve only those potentially hazardous foods that can be cooked and immediately served. This will help to reduce the risk of food borne illness.

3. FOOD SUPPLIES

The use of home canned or home prepared foods is prohibited. All food supplies including meat, milk, vegetables, ice, beverages, ingredients, spices, etc. shall be obtained from approved sources complying with the applicable Federal State and local laws and regulations. Foods purchased from commercial sources would meet this requirement. All foods shall be clean, free from spoilage, safe for human consumption and properly labeled.

Non-potentially hazardous baked goods such as cookies and cakes will be allowed for a non-for profit bake sale which may be in conjunction with the event.

All fruits and vegetables must be washed before used.

All ice shall be obtained from an approved source in chipped, crushed or cubed form. The ice shall be transported and stored in single use, closed bags or in clean covered containers if brought from the operator's own food service establishment.

Condiments such as sugar, mustard, ketchup shall be individually packaged or from a squeeze type container.

4. HAND WASHING FACILITIES

Convenient and adequate hand washing facilities shall be provided. For outdoor events, this shall consist from running water from a large container with a spigot and a bucket underneath to catch the waste. Soap and paper towels must be provided. Common linen towels for hand drying are prohibited.

For indoor events, a separate sink with soap and paper towels in the food area is acceptable.

Proper Hand Wash Station



5. UTENSIL WASHING AND SANITIZING

An equipment and utensil washing facility must be available for cleaning and sanitizing soiled equipment and utensils throughout the day, **unless sufficient utensils are brought to the site and stored protected from contamination.**

The minimum required utensil washing set up is as follows:

- 1) A bucket with soapy water.
- 2) A bucket with clean rinse water.
- 3) A bucket with bleach water. A concentration of 50 to 100 PPM of chlorine is required. (2 capfuls of bleach to 3 gallons of water).
- 4) A container to allow the equipment and utensils to air dry shall be provided.

** The water must be changed regularly to keep it clean.

Step 1



Wash
(Detergent)

Step 2



Rinse
(Clear water)

Step 3



Sanitize
(Sanitizing solution)

Step 4

AIR DRY

6. **SANITIZING OF SURFACES**

A spray bottle of bleach water must be provided to clean and sanitize customer counters and preparation areas. Wipe with a disposable paper towel.

If non-disposable wiping cloths are used, they shall be kept in a bucket of bleach water (1 capful of bleach to 1 gallon of water). This water shall be changed throughout the day to keep it clean.

7. **WATER SUPPLY**

A safe, convenient and adequate supply of potable water for cleaning and cooking is required. Garden hoses attached to faucets are not considered a safe water supply.

8. **REFRIGERATION AND FOOD TEMPERATURES**

Potentially hazardous food which consists in whole or in part of milk or milk products, eggs, meat, poultry or fish shall be maintained at temperatures of 41° F or below.

A sufficient number of mechanically refrigerated units shall be used for maintaining potentially hazardous foods at 41° F or below. Each refrigeration unit shall have a thermometer accurate to plus or minus 2 degrees F.

Commercial grade refrigeration units are strongly suggested. “Home-type” refrigerators may not be used if they are unable to maintain potentially hazardous foods at an internal temperature of 41° F or below.

During transportation to the event, potentially hazardous foods must be maintained at 41° F or below.

If mechanical refrigeration is not utilized, dry ice or regular ice stored in a clean, insulated cooler with lid is an appropriate substitute.

9. **COOKING, HOT HOLDING AND FOOD TEMPERATURES**

A sufficient number of grills, stoves, fryers etc. must be provided for the heating of potentially hazardous food to the proper temperature. A sufficient number of warmers, steam tables, hot holding cabinets, etc. must be provided maintain hazardous food at 135° F or above after cooking. Time as temperature can be used to hold for 4 hours. All food must be labeled with date and time after cooking. After 4 hours, the food must be discarded. Food that is not labeled with date and time and is out of temperature, will be discarded.

Chaffing dishes with sternos as the heat source are not recommended outside as they can blow out very easily. Single burner propane or electric burners are highly recommended under chaffing dishes for outside events.

10. THERMOMETERS



At a minimum, a metal stem probe type thermometers shall be used to verify temperatures of stored hot and cold foods and final cooking temperatures of all foods.

11. FOOD STORAGE AND PROTECTION

All food supplies, food containers and single service items shall be stored off the ground on pallets, shelves or tables. All food shall be properly covered and adequately protected to prevent contamination from patrons, dust, rain, flies or other elements.

The storage of packaged or wrapped food directly in contact with water or undrained ice is prohibited, except for canned or bottles beverages. Ice used for cold storage of food, food containers or beverages shall not be used for human consumption.

All food on display shall be covered, protected by a sneeze guard or individually package to prevent contamination by humans dust or other elements.

12. FOOD PREPARATION AND HANDLING

All bulk food preparation which includes cutting, chopping, slicing of food ingredients, and/or condiments shall be done at your restaurant or other food service establishment.

Bare hand contact with ready-to-eat foods is prohibited. Gloves, tongs, utensils or other methods must be used when handling ready-to-eat foods. Gloves must be thrown away after each task or when they get damaged or dirty. Please remember that gloves are not a substitute for hand washing. Hands must be washed with soap and water before and after wearing or changing gloves.

13. LEFT-OVERS OR RE-SERVICE

The use of left-over potentially hazardous foods is prohibited. Re-service of any food is prohibited.

14. TAKE NO CHANCES

If in doubt about the safety of a food items, throw it out. Any food which lands or comes in contact with the ground also gets discarded.

15. PERSONAL HYGIENE

Employee hands must be kept clean. Food prep employees should limit the amount of jewelry worn on hands and wrists.



SMOKING AND EATING IS NOT ALLOWED IN THE FOOD PREPARATION AND SERVICE AREAS.

Employees shall wear clean outer clothing. Hair shall be effectively restrained by tying hair back, wearing a hair net or baseball cap where the hair is covered and contained.

People with boils, cuts, respiratory infections, diarrhea or communicable diseases shall not be permitted to work in the food stand.

16. WASTE DISPOSAL

All liquid waste shall be disposed of into public sewers or other manner approved by the Village Health Officials so as not to create a health hazard or public nuisance.



All garbage and refuse shall be disposed of in covered, leak-proof, non-absorbent, insect and rodent proof containers. Cardboard containers are not sufficient. Each operator shall be responsible for keeping his or her area clean. This includes assuring that all garbage is deposited in the garbage receptacles.

Any questions, please call ...

Serena Ivaldi, Health Officer 847-449-9048

Checklist for Temporary Food Service Operations



- _ 5-gallon container to provide running water for hand washing with catch bucket.
Example: **insulated thermos with continuous flow spigot or a coffee urn.**
- _ Soap and paper towels for hand washing to be provided by the hand washing container.
- _ Hand sanitizer.
- _ Hot food must be transported and arrive 135 F and cold food at 41 F. No exceptions.
- _ Spray bottle for chlorine sanitizer for table washing along with paper towels. (Quaternary Ammonia may be used instead of chlorine.)
- _ Single-use gloves for handling ready-to-eat foods.
- _ Extra serving spoons, knives, spatulas, tongs, ice scoops, etc.
- _ Lids and covers for all food.
- _ **If you do not bring a sufficient amount of utensils**, you must supply 4 buckets for ware washing, rinsing and air-drying.
- _ Enough tables to keep food off the ground. Platforms for elevating food and single service wares off the ground. (Pallets, inverted milk or pop crates).
- _ Metal probe thermometer (0° F – 220° F).
- _ Thermometers for refrigerators, ice chests and hot holding units.
- _ Hair restraints or hats to be worn by food service employees.

