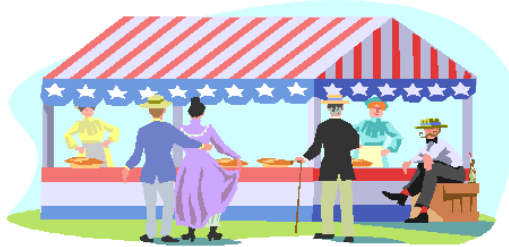


What is a temporary food establishment?

A temporary food establishment is an establishment that operates at a fixed location for a period of time, no more than 14 days in conjunction with a single event or celebration such as a:

- Fair
- Festival
- Carnival
- Circus
- Fall Celebration
(Ex. Chili cookoff)
- Or similar events and gatherings



What makes a mobile food establishment?

A mobile food establishment is an establishment that is readily moveable, is a motorized wheeled vehicle or a towed wheeled vehicle, and operates multiple times a year at no fixed location more than 14 days. Mobile food establishments differ from temporary food establishments in that they operate multiple times



a year. The times a mobile establishment operates may or may not coincide with a celebration or event. The final major difference is that unlike temporary establishments mobile establishments are not

located in a fixed location. If you better fit the description of a mobile food establishments please apply for a mobile permit at the health department.

What is a certified kitchen?

A certified kitchen is a kitchen that is located in a building for the public, such as bingo halls and community buildings, or a private club, such as Shriners. The kitchen has been permitted by the health department as being physically safe for food service. If you are going to be hosting your temporary event in one of these kitchens you are not required to submit a permit. One would still be appreciated and we at the health department would gladly provide you with safe food handling information.

Why submit for a permit?

We at the Health Department are interested in keeping the public safe. By filling out a permit, environmentalist at the health department can better equip you with the knowledge needed to protect your consumers.



The when and where of temporary food permits.

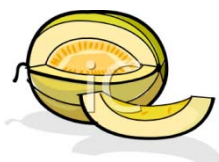
All food establishment permit applications can be found at the Barry County Health Department located in Cassville. It is recommended that all applications be turned in a minimum of **2 weeks** prior to the event.

Potentially Hazardous Food



Potentially hazardous food is any food that requires temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxic microorganisms, such as eggs, meat, poultry, fish, and dairy.

A few examples are hamburgers, tacos, hotdogs, cream pies, cut tomatoes and melons. Raw sprouts, cooked rice, potatoes, and beans are also considered to be potentially hazardous because they will support rapid bacterial growth.



Non-Potentially Hazardous Food

Non-potentially hazardous food includes fruit pies, dry goods, and cereals, unconstituted dehydrated foods and baked goods. A few examples are cookies, breads, cakes, potato chips, popcorn, cotton candy, and candy bars.



Foodborne Illness

What is a Foodborne illness? Foodborne illness is caused by consuming contaminated foods or beverages. Many different disease-causing microbes, or pathogens, as well as poisonous chemicals, can contaminate food. Common symptoms include diarrhea, abdominal cramping, fever,



headache, vomiting, severe exhaustion, and sometimes blood or pus in the stool.

Who is at risk? Everyone. An estimated 76 million cases of foodborne illness occur each year in the United States resulting in 325,000 hospitalizations and 5,000 deaths. There are some who are more susceptible to foodborne illness: very young children, the elderly, pregnant women, and people with compromised immune system.



Where do Foodborne illnesses come from? Raw animal foods, such as meat, poultry, and eggs are most likely to be contaminated. Fresh produce such as lettuce, tomatoes, sprouts, and melons may also present a food safety hazard. Even cooked, ready-to-eat foods can become cross-contaminated with bacteria transferred from raw products or food handlers with poor personal hygiene. Proper cooking



temperatures will destroy pathogens and proper holding temperatures will help to control their multiplication.

How can you prevent Foodborne illness? Most Foodborne illness is caused by mishandling of food. Inadequate cooking holding temperatures allow pathogens to multiply. Poor sanitation and unsafe practices re-contaminate products. Over half of Foodborne illnesses are due to improper food temperatures or poor personal hygiene. Practicing the procedures on the next page can help prevent Foodborne illnesses.



- Clean- Wash hands and surfaces often
- Separate- Don't cross contaminate
- Cook- Cook to proper temperatures
- Chill-Refrigerate promptly

Food Source

Food should come from an inspected and approved facility. For example, meats should be inspected and approved by an organization like the USDA to ensure that the meat is safe for consumption. It is for similar reasons the food should also be prepared in a kitchen that is inspected. Home canned, home prepared foods, ice made at home, raw milk, or storage of prepared foods at private homes are not allowed.

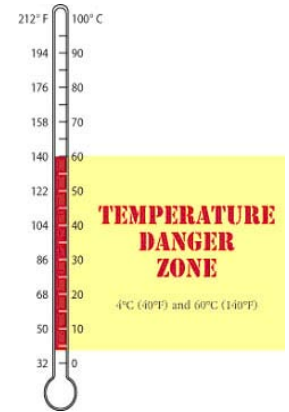
Food Protection

- Covering food protects it from foreign objects, such as flies, hair, other foods, etc. Making sure food is covered also protects it from customers, should they sneeze for example.
- Always store food at least 6 inches off the floor.
- Protect foods from contamination. One method that can be used to prevent contamination is to prepare ready to eat foods, like lettuce, away from raw meats, like chicken.
- Maintain proper internal temperatures. Be sure that the hot foods are kept hot and cold foods kept cold.
- Screens, fans, and lids are great for protecting food from pests and weather.

- Always use a scoop for ice, never a cup. Be sure when the ice scoop is stored in a clean protective container between uses.

Safe Temperatures

Potentially hazardous foods must be stored at temperatures below 41°F (under refrigeration) or above 140°F (hot holding) at all times, except when undergoing preparation or using time as a control. Do not store potentially hazardous foods at room temperature. The only alternative to controlling pathogens with temperature is with time (time control). Hot foods can be left out for **4 hours** and cold foods can be left out for **6 hours**. Once this time has passed any remaining food needs to be discarded. All food under time control should be labeled with the time it is to be discarded.



Thawing

There are only four approved methods of thawing.

1. Under cold running water.
2. As part of the cooking process.
3. Under refrigeration at 41°F or below.
4. In the microwave for immediate cooking.



Thermometers

All refrigerators and cold holding units must have an accurate, visible thermometer. A product thermometer is also needed to check the temperature of foods being held or cooked. Thermometers should be cleaned and sanitized before each use. They should read from 0°F to 220°F.

Food Temperatures

Cooking Temperatures:

1. Poultry, poultry stuffing, stuffed meats, stuffed pasta, and stuffing containing meats.....165°F
2. Hamburgers, ground meat, eggs.....155°F
3. Pork , fish, steak..... 145°F
4. Roasts.....145°F **for 3mins**
5. Vegetables, rice.....135°F
6. Anything in a microwave.....165°F

Reheating

1. Reheat within 2 hours.....165°F
 2. Reheat in a microwave.....165°F
- Never used crock pots, steam tables, and other hot holding devices for heating up food; they are to be used only for keeping foods hot.

Cooling

Separate hot foods into small portions. Use shallow pans, ice water baths or cold stirring paddles. Never use a refrigerator, it is meant for keeping cold food cold. Make sure food is cooled timely

Cool within 2 hours – from 140°F to 70°F

Cool within 4 hours – 70°F to 41°F

Employees

Here are a few things all employees should practice

- Wear an appropriate hair restraint (visors are not appropriate), clean clothes, and NO jewelry on arms or hands except one plain ring.
- Wash hands frequently: before starting work, after smoking, eating, drinking, after using the



restroom, before putting on gloves, after handling raw products, and when contaminated.

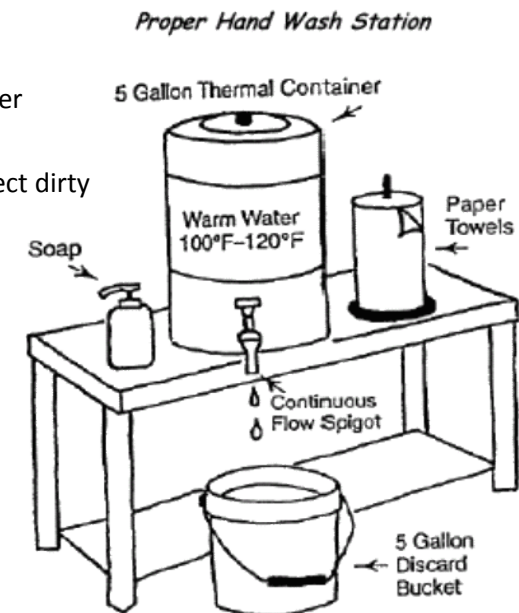


- Do not smoke or eat while working. Only a cup with a lid and a straw is an acceptable drink.
- Do not work if you are sick or have open sores or cuts on your hands and arms.
- Do not touch ready-to-eat foods with bare hands

Hand washing Facilities

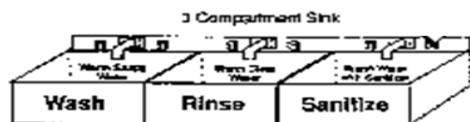
Every food establishment no matter the type must have a convenient and accessible place for hand washing (example below). Hand sanitizers are allowed but **never** in place of hand washing. As a minimum, the following should be provided:

- Warm water
- Soap
- Individual paper towels
- Bucket to collect dirty water



Dishwashing Facilities

- Use clean, warm water
- Use three compartment sink or three clean containers
- Wash, Rinse, Sanitize (1/2 Tbs of liquid bleach added to one gallon of water)
- Air Dry (Do Not towel dry)
- Use appropriate test strips to ensure that the sanitizer is at the proper strength (50-100ppm for bleach, 100-200ppm QUAT)
- Rinse and store wiping cloths in a separate bucket of sanitizer, they should **never** be left out on the counter
- Be sure to store detergents, sanitizers and other chemicals away from food and single service items.



Equipment and Utensils

All surfaces should be smooth, easily cleanable, and in good repair. They should be cleaned and sanitized routinely. Do not re-use aluminum pans, tin cans bread wrappers or other single use items. Utensils should be changed out every **4 hours**. When storing utensils between use a clean surface or if in the food that the handle is above the surface of the food. When storing a utensil in water, it must have running water to flow over the utensil.

Handling Waste

Provide adequate number of durable non-absorbent garbage containers, large enough for your need. Dispose of solid waste properly. Liquid waste is to be disposed of in approved sewer or septic system. Never dump liquid waste in/on a street, storm drain, creek or ground. Do not dump grease down any sewer or septic system. You should allow it to harden then throw it in the trash.