

Temporary Food Service Information Sheet

(to be used to fill out Application)

1. **What is the source of the food to be served/dispensed?**

1. Foods must be from an approved source.
 1. Meat must come from a government inspected source.
 2. All oysters, clams and mussels shall be from sources approved by the State Department of Health Services. If the source is outside Connecticut, the source must be listed as an approved interstate shipper. All shellfish tags must be saved for at least ninety (90) days after service.
 3. Foods **cannot** be prepared in a home kitchen. No home canned foods are permitted.
 4. If it is necessary to bring in foods that are prepared at a licensed facility other than the temporary site, you must indicate how the food is protected during transport and how it is kept hot or cold as needed.

2. **What food items will be served at the function?**

2. List all food items to be served. Extra care must be used when serving foods which consist of milk, milk products, eggs, meat, poultry, fish shellfish or other ingredients which can be considered **Potentially Hazardous Foods**. Pasteurized eggs may be required in recipes requiring pooling of eggs that are not cooked immediately.

3. **How will the food items be kept cold/frozen?**

3. Cold food items must be kept at 45°F or below at all times. It is suggested that frozen foods remain below 0°F. Mechanical refrigeration or clean, food grade, well drained ice from an approved source can be used.

Frozen foods cannot be thawed at room temperature. Proper thawing can be done in a refrigerator, under cool, running water, or as part of the cooking process.

4. **How will the food items be cooked?**

4. Please use the following list as a referenced for properly cooking foods.

<u>Type of Food</u>	<u>Minimum Internal Temperature</u>
Poultry, stuffed meats	165°F
Pork	150°F
Beef	145°F
Ground beef products	158°F
Reheating (any foods)	165°F

A clean, metal stemmed, probe thermometer to monitor food temperature is required. If thin patties are being cooked, a thermocouple may be needed to accurately check temperatures.

5. **How will the hot food items be maintained?**

5. Hot foods must be maintained at 140°F or above after cooking or reheating.

6. **Describe the type of hand washing facility which will be used.**

6. If food is prepared at a booth or other facility - hand washing facilities for workers must be provided. This could consist of a five gallon container, basin and a five gallon waste receiving container (see attached example). Hand washing facilities between booths may be satisfactory after evaluation by the Health Department.

7. **How will the food be protected?**

7. Food must be protected during storage, preparation, display, service and transportation.

1. Outer openings of food preparation areas must be protected against the entrance of insects and rodents. **THIS WOULD REQUIRE SCREENING AT BOOTH AND BARBECUE AREAS.**

2. All booths and barbecue areas must be set up on pavement, plywood or tarpaulin. Booths **cannot** be on grass or dirt.

3. Soda, beer, etc., in cans or bottles must **not** be stored submerged in water. These items **can** be stored on food grade, well drained ice.

4. **The re-use of leftovers is not allowed.**

5. Cooking to order will lessen the chance for bacterial growth which may occur during improper food holding prior to service.

6. Persons with infected wounds, boils, respiratory infections, or communicable diseases which may be transmitted to patrons or other workers **cannot** work in a food service capacity.

7. Food handlers should remember to thoroughly wash their hands, particularly after handling raw meats and after using the toilet (see attached sheet). The use of clean utensils to handle foods will also minimize contamination.

8. Post-mix type soda dispensing systems must be equipped with an ASSE-Standard No. 1022 approved carbonator on the potable water supply lines entering the carbonators.

8. **Indicate the water source to be utilized for cooking, cleaning and hand washing.**

8. If well water is to be used, a recent, certified laboratory result which shows chemical and bacteria levels must be submitted to the North Central District Health Department. Only **NSF** approved water lines are acceptable for water lines being supplied for hand washing and cooking.

NOTE: Garden hoses and fire hoses are not acceptable for food service use. Ice must be food grade and from an approved source.

9. **How will the service utensils be cleaned and sanitized?**

9. Cooking equipment and utensils must be cleaned and sanitized after every four hours of use:
1. Washed in hot, soapy water;
 2. Rinsed in clean, hot, clear water;
 3. Sanitized using an approved sanitizing method;
 4. Air dried.

Indicate what method of sanitizing will be used.

We recommend extra sets of sanitized utensils be provided and put into service as needed.

When dishes are washed manually, the following procedures can be used to sanitize the equipment and utensils.

1. Complete immersion for at least one minute in clean, hot water at a minimum temperature of 170°F.
2. Complete immersion in a sanitizing solution of at least 50 ppm (parts per million) of chlorine at a temperature of at least 75°F. (One ounce of 5% bleach to a gallon of clean water.)
3. Complete immersion in a 12.5 ppm solution of iodine which has a pH of 5.0 or less and a temperature of at least 75°F.

◆ **Please Note:** A chemical test kit should be available to check the sanitizing solution.

Use double strength solutions for cleaning counter tops.

10. **Where will excess food and single service items be stored?**

10. All containers of food and paper products must be kept off the ground to prevent contamination from wet surfaces and insects.

11. **Where will toxic items be stored?**

11. Toxic chemicals (bug sprays, cleaning chemicals, etc.) must be separated from food and food related items. Pest strips cannot be placed over food preparation and service areas.

12. **How will condiments and single service items be dispensed?**

12. Pre-packaged squeeze bottles or pumps or individual packets should be used to dispense condiments (relish, ketchup, mustard) when this is done self-service by patrons.

No home canned foods, including relishes, can be served.

Individual sugar packets are also recommended.

If liquid creamers, milk, half and half, etc., are to be used for coffee, these items must be kept cold (below 45°F) at all times.

13. **What type of toilet facilities will be provided for the public?**

13. Toilets and hand washing facilities accessible to the public and separated for each sex shall be provided on the premises. Indicate the number of portable toilets to be provided and how often these units will be emptied. The toilet facilities should be monitored to assure they are being kept clean and well maintained during the function.

14. **What method of garbage disposal will be used?**

14. Garbage and rubbish shall be collected in leak-proof, non-absorbent containers and be kept covered when not in continuous use. If dumpsters are to be used, they must be kept closed, covered and be rodent-proof. Construction dumpsters are **not** allowed.

OTHER

- ◆ Contact the local Fire Marshal and Building Inspector to ensure compliance with the Fire Code and Building Code.
- ◆ Waste water must be disposed of in a sanitary sewer or other approved sewage disposal system.
- ◆ Equipment and tables must be clean, smooth, washable, durable, non-absorbent and in good repair.
- ◆ Dust must be controlled (i.e., dry fields) by watering down.
- ◆ Needless to say, the food service set up, including equipment, utensils, work tables, etc. must be **CLEAN**.
- ◆ **All workers at a food booth must sign a log sheet indicating the date, their name, address and telephone number and the hours that they worked (see attached sheet).** Please retain the log sheet after the event.
- ◆ If gloves are used, they must be a food grade quality glove and must be used for only one task such as working with ready-to-eat foods or with raw animal food and used for no other purpose. You must wash your hands after removing the gloves and prior to putting on a new pair of gloves. Gloves must be discarded when damaged or soiled, or when interruptions to use occur.
- ◆ Food employees may not wear nail polish or artificial nails unless wearing intact gloves in good repair.