



Food Handling Guidelines for Temporary Food Stands

Adapted from information from Dr. Karen Penner, Extension Specialist, Food Science, Kansas State University, and Marciel A. Klenk and Dianne L. Metz, UC Cooperative Extension NFCS Advisors

Check with your city, county or other local	* Food should be prepared with the least
government to see if a special license is	possible manual contact. No bare hand
required for temporary food booths or events.	contact with ready-to-eat food is allowed.
	Disposable food service gloves or suitable
* Food must be obtained from inspected and	utensils should be provided for this purpose.
approved sources (not home prepared, farm	Torn or soiled gloves should be replaced.
butchered or food obtained from hunting or	
fishing).	* All food handlers must wash their hands with
	soap and water prior to direct contact with
* Booths may handle non-potentially hazardous	the food and especially after using the rest-
foods or foods with limited preparation (such as	room. Wash hands frequently: at the end of
hot dogs and pre-pattied hamburgers) if they	a task or when touching face, hair, nose or
provide the following hand-wash facilities:	other non-clean item (this prevents cross
provide the following hand wash facilities.	contamination.
1. A sink with running water or a 5 gallon	contamination.
insulated container with a spigot filled with	* All food contact surfaces must be cleaned and
hot water. Push button spigots are not	sanitized regularly. Use paper towels. Avoid
acceptable.	using sponges. A simple sanitizing solution can
2. A roll of paper towels on a dispenser.	be made by mixing 1 teaspoon of bleach with 1
3. A dispenser of liquid soap.	quart of water, in a spray bottle labeled
4. A bucket to collect wastewater and a	
	SANITIZER. Mix this fresh daily- it is no
trash can for paper towels.	longer effective after 24 hours.
¹ Sauces or dips can be:	*All perishable foods must be maintained with
1. Dispensed in single serving packets.	equipment at a safe temperatures: 140° F or
2. Dispensed from container with pump or	above or 40° F or below. Use a stem
squeeze bottle.	thermometer to test temperature and clean
	& sanitize it after each use.
[•] Food should never be handled by anyone who is ill	* Food booths or stands with cooking or
with a communicable disease.	heating equipment should have a 5-lb
	(2A10BC) fire extinguisher
	* A trash container must be provided.

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