



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 government to see if a special license is required for temporary food booths or events.

- * Food must be obtained from inspected and approved sources (not home prepared, farm butchered or food obtained from hunting or fishing).
- * Booths may handle non-potentially hazardous foods or foods with limited preparation (such as hot dogs and pre-pattied hamburgers) if they provide the following hand-wash facilities:

1. A sink with running water or a 5 gallon insulated container with a spigot filled with hot water. Push button spigots are not acceptable.
2. A roll of paper towels on a dispenser.
3. A dispenser of liquid soap.
4. A bucket to collect wastewater and a trash can for paper towels.

Sauces or dips can be:

1. Dispensed in single serving packets.
2. Dispensed from container with pump or squeeze bottle.

Food should never be handled by anyone who is ill with a communicable disease.

* Food should be prepared with the least possible manual contact. No bare hand contact with ready-to-eat food is allowed. Disposable food service gloves or suitable utensils should be provided for this purpose. Torn or soiled gloves should be replaced.

* All food handlers must wash their hands with soap and water prior to direct contact with the food and especially after using the restroom. Wash hands frequently: at the end of a task or when touching face, hair, nose or other non-clean item (this prevents cross contamination).

* All food contact surfaces must be cleaned and sanitized regularly. Use paper towels. Avoid using sponges. A simple sanitizing solution can be made by mixing 1 teaspoon of bleach with 1 quart of water, in a spray bottle labeled SANITIZER. Mix this fresh daily- it is no longer effective after 24 hours.

* All perishable foods must be maintained with equipment at a safe temperatures: 140° F or above or 40° F or below. Use a stem thermometer to test temperature and clean & sanitize it after each use.

* Food booths or stands with cooking or heating equipment should have a 5-lb (2A10BC) fire extinguisher

* A trash container must be provided.