

Temporary Food Service Guidelines

A Temporary Food Services Establishment shall comply with the requirements of the Kentucky Food Service Establishment Act and State Food Code, 902 KAR 45:005.

Temporary food service establishment shall have a PIC (person-in-charge) present during hours of operation and shall have **certified protection manager(s) and certified food employees**. –Certification comes by completing an accredited or approved Health Department course.

--for more information or to take a certified course, visit www.LCDHD.org --

Only those potentially hazardous foods **requiring limited preparation** shall be prepared or served unless specifically approved by the Department.

A permit application and list of foods to be offered shall be submitted to the Department prior to the operation of any temporary food concession.

Kentucky requires a permit fee of \$60.00 for 1-3 day event, \$90.00 for 4-7 days event and \$125.00 for 8-14 days events. The permit fee is payable to the Lake Cumberland District Health Department.

Foods

- Foods shall be wholesome and obtained from an approved source.
- No home canned foods.
- **The preparation of foods in a home kitchen or establishment not subject to Health Department inspection is strictly prohibited.**

Food Protection

- Foods must be served and prepared in an enclosed or screened-in insect-proof booth.
- Keep doors closed.
- Food may be grilled outside but must be returned to booth for storage/service.
- Keep hot potentially hazardous foods at **135°F** or above, once properly cooked.
- Keep cold potentially hazardous foods at **41°F** or below.
- Do not store potentially hazardous foods at room temperature.
- Crock pots are **prohibited for cooking**, but may be used to hold food at **135°F** or above.
- Metal stem 0-220°F thermometers are required.
- Condiments must be provided in individual packaged or approved dispensers.
- Cover all foods to protect from contamination.
- Store food, utensils, and single service articles (cups, straws, napkins, etc.) off of the floor/ground.

Food Equipment

- Use utensils and scoops with handles for dispensing food and ice.
- Do not store foods in ice meant for consumption.
- All equipment, utensils, and food prep surfaces must be in good repair and clean.

Personnel

- Effective hair restraints shall be worn by all workers.

- No tobacco products (smoking, chewing, dipping), eating or drinking allowed in booths or around food or food products.
- **No Bare Hand Contact with Ready-to-Eat Foods**
- **Persons who are ill, or exhibiting symptoms of illness SHALL NOT prepare or serve food**
- It is the responsibility of the Permit Holder to ensure food workers are free from illness.

Hand washing

- Provide adequate clean water in a **container with a spigot**, soap and paper towels at all times for hand washing. Hand washing is **REQUIRED**; hand antiseptics **SHALL NOT** replace handwashing.

Utensil Washing

- Provide 3 containers (dishpans, buckets) for wash, rinse and sanitize process.
- Wash- warm water and dish detergent.
- Rinse- warm water for rinsing.
- Sanitizing- bleach water with a concentration of 50-100 ppm bleach. Utensils must be soaked in sanitizing solution for approximately 10 seconds and be allowed to air dry.
- Chlorine test strips will be required to check bleach concentrations.

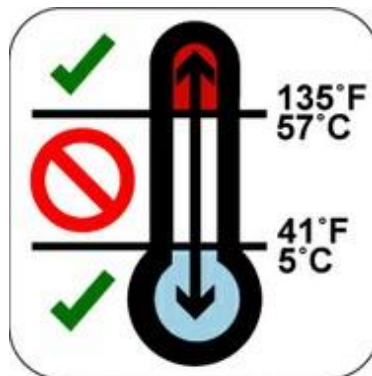
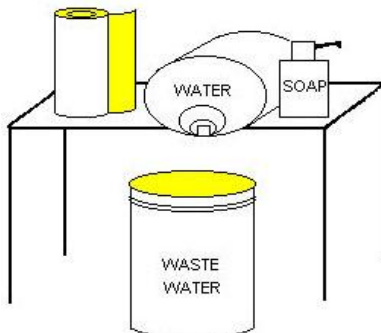
Other

- Provide washable trash containers.
- Store all toxic materials (cleaners) in properly labeled containers and away from food prep area.
- All light fixtures must be shielded.

Shopping List

- Health Department Permit
- Metal stem thermometers
- Thermometers for all coolers
- Sanitizer test strips
- Dish detergent
- Trash can
- Ice scoops
- Hand soap and paper towels
- Warm water
- Sanitizer (bleach)
- Extra serving utensils
- Food service gloves
- Dish wash containers
- Etc.

HANDWASH STATION



DISHWASH STATION

