

## 2011 Illinois Department of Public Health Division of Food, Drugs, and Dairies Temporary Food Service Establishment Guidelines

### A. Food Supplies

#### 1. Source

- a. All food supplies including meat, milk, vegetables, etc., shall be obtained from sources which comply with applicable State laws and rules.
- b. All food shall be clean, wholesome, free from adulteration, and misbranding.
- c. No home-canned or homemade foods shall be allowed.
- d. Potentially hazardous food\* such as meat, milk, egg, poultry, fish, cream-filled pastries, custards, and cream pie must be prepared in a federal, state, or local health department licensed and/or inspected facility. Potato salad shall not be served.
- e. Potentially hazardous food\* shall not be received, stored, or prepared in a non-inspected facility.
- f. Milk for drinking purposes shall be dispensed from an unopened, commercially filled package not exceeding one pint in capacity or from a mechanical, bulk milk dispenser.
- g. All ground meat intended for use in sandwiches shall be purchased in patty form only.

#### 2. Storage

- a. All potentially hazardous foods\* shall be maintained at an internal temperature of 45°F or below or at an internal temperature of 140°F or above.
- b. A sufficient number of mechanically refrigerated units shall be provided for all potentially hazardous foods\*. Refrigeration units shall be capable of maintaining food temperatures below 45°F (or below 0° for frozen food) at all times. Non-mechanical, chest-coolers shall not be allowed as a substitute for refrigerators or freezers.
- c. All food shall be stored off the ground (i.e. on pallets or shelves) and shall be covered to prevent contamination by dust, insects, rain, and other contaminant's.
- d. Wet storage (non-drained ice) of food is prohibited, except that cans of non-potentially hazardous beverages (i.e. soft drinks, bottled water, beer) may be stored when the water contains at least 50 ppm chlorine and is changed at least twice a day or more if needed to keep both the water and the containers clean.
- e. Food may not be used for display except for non-potentially hazardous foods such as cotton candy. All displayed items shall be covered or individually wrapped to prevent contamination.
- f. Bulk food storage containers shall be constructed of smooth and easily cleanable food-grade materials with a lid or other means of protecting the food from contamination.
- g. Food not in its original container shall be labeled.
- h. Water storage containers shall be made of smooth, easily cleanable, non-absorbent, food-grade materials and shall have a tight-fitting lid and a dispensing valve which is of easily cleanable construction.

#### 3. Preparation and Service

- a. All potentially hazardous food\* shall be prepared, stored, and handled in accordance with the Illinois Department of Public Health "Food Service Sanitation Code."
- b. All food preparation and cooking surfaces shall be elevated to at least 30" or higher above the floor.
- c. Potentially hazardous foods\* can only be thawed in mechanical refrigeration (temperatures less than 45°F) in cold, running water, or cooked frozen.
- d. All potentially hazardous foods\* must be cooked to the required internal temperatures.
  1. Poultry - internal temperature of 165°F.

2. Pork and all hams (including “pre-cooked”) - internal temperature of 150°F.
  3. All other potentially hazardous foods\* - internal temperature of 140°F
- e. Leftover, potentially hazardous food\* (that which has been heated or offered for sale) shall be discarded at the end of the day and shall not be carried over the next day. Waffle, funnel cake, and corn dog batter containing egg, egg products, or milk are potentially hazardous foods\*.
  - f. Whole roasts for barbecue sandwiches may be prepared a day in advance within specific guidelines developed by the Department and where written permission has to be obtained from the IDPH. The written approval for this practice shall be posted in the stand.
  - g. Ice shall be obtained from an approved commercial source in either chipped, crushed, or cubed form and shall be received in single use, closed bags.
  - h. All fruits and vegetables shall be washed before being used.
  - i. Condiments such as mustard, catsup, sugar, etc., shall be individually packaged or dispensed from a container which protects the condiment from contamination, i.e. pump dispenser or “squeeze” type bottle. Condiments that cannot be poured, such as onions (sliced or diced), pickles, etc., shall be dispensed from a container with a self-closing lid.
  - j. Food and ice shall be handled with scoops, tongs, spoons, or other appropriate utensils. Ice shall not be hand dipped or dispensed with a glass or cup.
  - k. Scoops, tongs, and other serving utensils shall be stored: in the food with the handle extended out of the food, or: stored clean and dry, or: stored in running, potable water.
  - l. All food preparation cooking, post-cooking preparation, and distribution shall be in an enclosed area constructed in accordance with “Food Stand” (see C.)

**Exceptions:**

1. The dispensing of non-potentially hazardous beverages which require not subsequent preparation or handing (i.e. soft drinks & beer.)
2. Open, non-controlled flame cooking (wood or charcoal cooking) may be done outside the food stand to reduce fire hazard. Open flame cooking must provide a method to protect the food from overhead and environmental contamination (lid or cover) and protection from the general public (segregation of the area by ropes, location, and so forth). Electric and gas cooking must be conducted within a facility constructed in accordance with “C” of these guidelines. After the food has been cooked, it must be immediately transported into the food stand in a covered container and held at 140°F or above. Hot holding of cooked product on a grill outside of a stand constructed in accordance with “C” is prohibited. The dispensing of food items which are individually wrapped in a manner that protects it from contamination and adulteration.

**B. Equipment, Utensils**

**1. Customer Utensils**

- a. Only single-service utensils (fork, knife, spoon, plates, and cups) shall be provided to the customer. No single-service article can be reused.
  - b. Single-service articles shall not be stored on the floor or ground and shall be stored and dispensed in a manner that prevents contamination.
  - c. Single-service cups shall be dispensed from an approved tube dispenser or from the plastic shipping wrap surround each stack of cups. The cups shall be dispensed in a manner that prevents the contamination of the interior or surfaces that come into contact with the mouth of the consumer.
2. Food contact equipment and surfaces shall be smooth, easily cleanable, non-absorbent, of food-grade materials, and be in good repair. Chipped or crazed enamelware, wood, or galvanized surfaces are not acceptable food contact surfaces. Wood daubers are prohibited.
  3. Each mechanically refrigerated unit shall be provided with a thermometer which is accurate to plus or minus 3°F.
  4. Each stand which serves potentially hazardous foods\* shall have, and use, a metal, stem-type thermometer which is numerically scaled in 2°F increments, from at least 0° to 165°F, & is accurate to plus or minus 2°F to assure the attainment & maintenance of the temperature requirements.
5. Cleaning
    - a. Facilities shall be provided on-site for the washing, rinsing, sanitizing, and air drying of all pots, pans, and utensils. Sinks, basins, or pails shall be large enough to submerge the largest food utensil used.
    - b. After each use, all equipment and food-contact surfaces, (except cooking surfaces) shall be thoroughly washed (hot, soapy water), rinsed (clean water), sanitized in a solution of 50 to 100 ppm available chlorine

or equivalent sanitizer and air dried. Cooking surfaces shall be clean at least once a day or more frequently if needed.

c. Wiping cloths or sponges used for cleaning food contact surfaces shall be clean. The cloths and sponges shall be stored in a sanitizing solution of at least 100 ppm chlorine between uses.

d. Wiping cloths or sponges used for cleaning non-food contact surfaces shall be clean and stored in a sanitizing solution of at least 100 ppm chlorine between uses.

e. Food contact and non-food contact wiping cloths shall not be interchanged.

### **C. Food Stand**

#### **1. Construction – Food preparation and service stands.**

a. The walls and ceiling shall be made of wood, canvas, or other material which protects the interior from the weather.

b. All wood framing shall be freshly painted so that it is smooth, easily cleaned, and non-absorbent.

c. The floor in the food preparation area shall be well drained concrete or asphalt, or shall have a temporary floor which is constructed of wood and elevated to prevent contamination of food by dust, mud, and so forth. Sawdust shall not be used as a floor covering.

d. The floors, walls, and ceiling shall be in good repair and maintained in a clean condition.

e. The food stand shall be provided with tight-fitting, solid, or screened doors or windows which shall be kept closed, except in actual use.

1. Screening material shall be of at least 16 mesh to the inch.

2. Doors to the food preparation areas shall be self-closing and shall be kept closed except in actual use.

3. Counter-service opening shall not be larger than necessary for the particular operation conducted. These openings shall be provided with tight-fitting, solid, or screen doors or windows which shall be kept closed, except in actual use.

4. Air curtains may be used in lieu of screens if they meet the following specifications:

a. Width of air curtain unit: The air curtain or multiple unit installation shall be at least as wide as the opening to be protected.

b. The performance of an effective air curtain restricts the entrance of insects into the food stand.

c. The manufacturer's written instruction for the installation and operation of the air curtain shall be followed and available at the food service stand at all times the air curtains are in use.

2. Light bulbs or tubes inside the food preparation area shall be shielded or be of "shattered-resistant" construction.

### **D. Personal Hygiene**

#### **1. The following individuals shall not work in a food stand:**

a. personnel with infected cuts, burns, or boils on the hands or arms, and/or

b. personnel with diarrhea or who are carriers of foodborne pathogen, and/or

c. personnel with a respiratory infection.

2. Fingernails shall be clean and trimmed.

3. Hands and arms shall be washed with clean water and soap before starting work, and after each visit to the toilet, as a frequently as necessary during the day to maintain clean hands and arms.

4. Hand washing facilities shall be provided and used in each establishment. The minimum facilities shall consist of a basin, clean water, soap, and paper towels. Common towels are prohibited.

5. Employees shall wear clean outer clothing

6. Employees shall wear effective hair restraints. Examples of effective hair restraints are hair nets & billed "baseball caps" where hair is covered & contained.

7. Mustache or beard restraints shall be used for any facial hair exceeding one inch in length.

8. Eating, drinking, smoking, or other use of tobacco is not permitted in the food preparation or sales areas.

### **E. Water**

1. An adequate supply of safe sanitary water for drinking, food preparation, hand washing, and cleaning utensils and equipment shall be provided in the food stand. Wherever possible a pressure supply system is recommended. Hot water shall be made available for cleaning purposes.

#### **F. Waste Disposal**

1. No drain lines from beverage dispensing equipment, ice machines, etc. shall pass through the ice bin or other storage containers of exposed food.
2. All dishwashing water, hand washing water, & other liquid waste water shall be disposed in a manner that doesn't create a public health nuisance or hazard.
3. All fats, oil, and grease shall be disposed into waste grease barrels provided on the grounds for this use.
4. All garbage shall be discarded into the covered garbage disposal containers provided by the concessionaire and located behind their stand. All concessionaires must use liners in their garbage disposal containers.
5. The food stand operator shall keep the grounds surrounding their stand free of food scraps, paper, and other debris.

#### **G. Utilization of Food Service Facilities Located Off the Fair Grounds:**

1. Facilities such as church kitchens and commercial restaurants, etc. which are utilized for off the grounds preparation of food served at the Fair shall be inspected prior the Fair and shall meet the Food Service Sanitation Regulations of the Illinois Department of Public Health.

\*Potentially hazardous food means any food that consists in whole or in part of milk or milk products, eggs (including whole, shell eggs) meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. The term does not include foods which have a pH level of 4.6 or below or a water activity value of 0.85 or less.