Temporary Food Establishment Guidelines

Johnson County recently adopted a Food Ordinance as an addition to the Johnson County Code of Health Regulations to be effective July 1, 2010. Food establishments (except non-profits) need to secure a food permit, food safety training certificate, pay permit fees and acceptable inspection to operate in Johnson County. Learn more at www.johnsoncountyhealth.org. The following are general guidelines to set-up proper temporary food establishments to be in compliance with MO Food Code. This is not a complete list.

1. Water Source
   a. Potable (no garden hoses)

2. Walls/ Ceilings/ Floors
   a. Materials smooth and easily cleanable, nonabsorbent
   b. Outside operation under one piece overhead covering

3. Hand System
   a. Hand washing system available
   b. Hand washing system properly setup (see “Example of Temp Food Booth”)

4. Three Compartment Dish Washing System
   a. Three compartment system set-up
      i. 1st- remove trash and debris, 2nd- wash with hot soapy water, 3rd- rinse with hot water, 4th- chemically sanitize in warm water, and 5th- allow items to air dry.
   b. Adequate space provided to air dry all items

5. Test Strips for Chemical Sanitizer
   a. Test strips provided for sanitizer concentration
      i. Chlorine sanitizer solution: mix 1 gallon warm water w/ 1 teaspoon chlorine bleach
   b. Buckets/ spray bottles for wiping clothes provided with proper concentration sanitizer

6. Temperature Measuring Devices
   a. Located in hot and cold holding units
   b. Available for food monitoring (0°-220°F)

7. Storage Areas
   a. Easily cleanable, non-absorbent and properly constructed
   b. Food and food related items stored 6 inches above floor

8. Food Contact Surface
   a. Good condition, non-absorbent, smooth and easily cleanable
   b. Clean to sight/ touch and sanitized

9. Equipment
a. Equipment in good condition, spaced for easy cleaning and ANSI approved
b. Mechanical refrigeration units
c. Chest cooler refrigeration with drained potable ice

10. Non-food Contact Surfaces clean to sight and touch

11. Toxic Materials
   a. Storage location away from food and food related items
   b. Proper labeling
   c. Approved for use in food establishment

12. Drink Ice
   a. From approved source, made from potable water, handled like frozen food
   b. Clean, sanitary NSF container
   c. Ice scoop in use and stored with handle facing up and out of ice

13. Pest Control
   a. Establishment free from rodents and insects
   b. Outer openings properly protected and pest control barriers in place

14. Lighting
   a. Adequate lighting provided over food prep, utensil washing and storage areas
   b. Light fixtures properly shielded in food prep and storage areas

15. Refuse
   a. Trash receptacle provided with a tight fitting lid
   b. Maintained in good condition
   c. Waste water collection system in place as appropriate for event requirements

16. Consumer Advisory
   a. If customers may order eggs, meat and other items undercooked (rare, med-rare, raw),
   b. Consumer Advisory must be in place

17. Employee Health
   a. Policy to report illness (vomiting/ diarrhea) is communicated to establishment’s staff
   b. Proper use of reporting restriction and exclusion

18. Control of Hands as a Vehicle of Contamination
   a. Clean condition, cleaning procedures, when to wash and where to wash
   b. NO bare hand contact with ready to eat foods

19. Demonstration of Knowledge
   a. Designated Person-In-Charge (PIC)
   b. Food Safety Training Certification
   c. Person-In-Charge is able to demonstrate knowledge of MO Food Code

20. Good Hygienic Practices
a. Eating, tasting, drinking or tobacco use
b. Discharges from eyes, nose or mouth
c. Properly attired (No open toed shoes, hair protection, clean clothing)

21. Approved Source
a. Food obtained from approved source
b. Foods must be prepared in an inspected facility
c. Only non-potentially hazardous foods can be prepared in a private/home kitchen
d. Receiving temperature/condition (refrigerated items <41°F)
e. Records: HACCP documentation if applicable

22. Protection from Contamination (see Food Safety Guidelines brochure for more specific information)
   a. Food segregated, separated and protected (NO raw food storage over ready-to-eat foods)
   b. Food contact surfaces cleaned & sanitized; after each use and between foods
   c. Preventing contamination from equipment (clean & sanitized equipment used)
   d. Discarding/reconditioning unsafe food (discard hot hold items at end of day)
   e. In-use utensils time & temperatures (stored with handle above food <4hrs)

23. Potentially Hazardous Foods Time & Temperature
   a. Proper cooking, time and temperature (see Food Safety Guidelines brochure)
   b. Hot Holding (> 135°F) (discard hot hold items at end of day)
   c. Cold Holding (< 41°F)
   d. Date marking and disposition (food name and date for disposition)