



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)
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2. Walls/ Ceilings/ Floors

- a. Materials smooth and easily cleanable, nonabsorbent
 - b. Outside operation under one piece overhead covering
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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
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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
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6. Temperature Measuring Devices

- a. Located in hot and cold holding units
 - b. Available for food monitoring (0°-220°F)
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7. Storage Areas

- a. Easily cleanable, non-absorbent and properly constructed
 - b. Food and food related items stored 6 inches above floor
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8. Food Contact Surface

- a. Good condition, non-absorbent, smooth and easily cleanable
 - b. Clean to sight/ touch and sanitized
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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
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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
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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
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13. Pest Control

- a. Establishment free from rodents and insects
 - b. Outer openings properly protected and pest control barriers in place
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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
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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
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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
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17. Employee Health

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



Example of Temporary Food Booth Set-up

