

## Uninspected Temporary Event Guidelines 2009

**Potentially Hazardous Foods** - Potentially hazardous foods include such things as:

- Raw meats
- Potato salad
- Cole slaw

*If potentially hazardous foods are being prepared, there shall be a certified food manager on site during all preparation and service.*

- All foods shall be prepared on site or purchased from an approved source and served. **NO** foods shall be prepared at home and brought to event. Ice shall be obtained from an approved vendor in single service bags
- All potentially hazardous foods such as reconstituted mixes and batters , dairy mixes in dispensing units and foods heated for service and not sold shall be discarded at the end of each day.
- All potentially hazardous foods shall be maintained at an internal temperature of 41° F or below **OR** 135°F or above. Thermometers shall be provide and used as required. All foods shall be cooked to approved temperatures
- All food shall be stored and displayed to protect from cross contamination, dust, insects and other contaminants.
- Proper refrigeration, preferably mechanical, shall be provided to maintain food temperatures
- Facilities for handwashing and for washing and sanitizing equipment,utensils and food contact surfaces shall be provided.
- All food handlers shall be free from any communicable illnesses and observe approved hygienic standards. All ready to eat foods shall not be touched with bare hands – use disposable gloves, deli tissues spatulas, tongs or other utensils to handle foods. Smoking, eating or personal care is not to be done in the stand. Hair restraints are required.
- Any water used shall be from an approved source and all hoses shall be food grade. Any plumbing installed shall meet IDPH Plumbing Code Standards. All sewage generated at the stand shall be disposed according to law. Outside grills and cookers must have overhead coverings and barriers to protect the public.