

General Temporary Food Service Guidelines

Requirements



Foods That Are Prohibited:

- Unpasteurized milk or foods prepared with unpasteurized milk
- Unpasteurized cider from an uninspected, unapproved source
- Raw eggs not meeting the Illinois Department of Agriculture Retail Egg Safety Guidelines
- Home prepared potentially hazardous foods
- Home prepared jams, jellies, pickles, or other "home canned" goods
- Products made with non-potable water
- No uninspected meats
- No morel or other wild mushrooms unless they have been inspected by a person certified in morel identification
- No re-use of leftover foods

Potentially hazardous food means a food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

1. All *potentially hazardous food** must be prepared on site unless prepared at a licensed facility.
2. Water must be from an approved source and hoses must be food grade.
3. Refrigeration for all *potentially hazardous food** to keep food at or below 41°.
4. Thermometers for refrigerators and freezers storing *potentially hazardous food** and metal stem-type thermometers to monitor food temperatures.
5. Single-service articles only for serving.
6. Dish soap, an approved sanitizer and test strips used to check sanitizer strength must be provided.
7. Cooking equipment capable of rapidly heating *potentially hazardous foods** to proper temperatures. Any previously cooked foods must be rapidly reheated to at least 165°.
8. Steam tables, roasters or other hot holding devices capable of maintaining foods at 135° or above.
9. Food and food items must be protected during prep, storage and display. All items must be elevated off the ground/floor.
10. Wash, Rinse and Sanitize containers and an approved sanitizer (i.e. chlorine 50-100 ppm) for utensils/equipment washing.
11. A properly labeled spray bottle of sanitizing solution and disposable towels.
12. Floor (tarp, rubber mat, etc.) when not on asphalt or equivalent to prevent liquids and other food products from getting in grass/gravel.
13. Hair restraints for all food handlers.
14. No bare hand contact with foods that are ready to eat. (gloves, utensils, etc.)

Temporary Handwashing Station Set-up

1. A warm water container with a free flowing spigot (NO PUSH BUTTON)
2. A waste water catch receptacle
3. A pump type soap dispenser
4. Single use/disposable paper towels
5. A waste paper receptacle

All food workers must wash their hands when they return to the temporary establishment after using the restroom, eating, smoking, handling unclean items, changing tasks, or handling money.

Wash, Rinse, Sanitize Set-up

