

**CITY OF APPLETON
FOOD SAFETY GUIDELINES
FOR
TEMPORARY RESTAURANTS**

Read these guidelines prior to filling out the application for a temporary restaurant license. Use this guide as a checklist for plan review and as a pre-opening self-inspection. These guidelines must be at the foodstand during operation.

FOOD STAND CONSTRUCTION:

1. **COOKING/SERVING AREAS:** All cooking and serving areas shall be protected from contamination. Cooking or grilling areas shall be roped off or otherwise segregated from the public.
2. **ROOF AND SIDEWALLS:** No food stand may be operated without a roof and sidewalls to provide protection from splash, dust and inclement weather. Approved materials include wood, canvas, plastic, etc.
3. **SCREENING:** Screening may be required. Food stands that engage in extensive food processing activities shall have effective screening which completely encloses the food preparation, food holding, and utensil washing areas. Grilling operations may be conducted outside of screened areas for fire safety issues. Food stands that limit their operation to heating and serving prepared foods (such as pre-formed meats etc.) may operate without screening. Effective air curtains are also allowed.
4. **FLOORS:** Floors shall be maintained in a sanitary condition. Dirt or gravel floors shall be covered with approved material, which will provide protection from splash and dust. Approved materials include concrete, asphalt, wood, plywood or grass. The use of sawdust is prohibited.
5. **LOCATION:** No food stand may be located within 100 feet of an area where animals are kept or displayed.

WATER SUPPLIES:

6. **APPROVED SOURCE:** All water used for food preparation, utensil cleaning and employee handwashing shall be from a safe, approved source. Hot and cold water for utensil washing and handwashing must be provided.
7. **WATER UNDER PRESSURE:** Temporary restaurants preparing and serving potentially hazardous foods shall have water under pressure for food preparation, handwashing and for equipment/utensil cleaning and sanitizing. There shall be an ample supply of water available in the facility.
8. **FOOD SERVICE LIMITATION:** When water under pressure is not available, temporary food stands are required to use single service utensils and limit the types of foods served to those which do not require extensive use of multi-service food preparation utensils (i.e. hotdogs, bratwurst, preformed hamburger patties, prepackaged sandwiches, etc.)
9. **CONTAINERS:** Water supplies, in food stands without water under pressure, shall be stored in food grade containers which are smooth, easily cleanable, have tight fitting covers and used only for storage of potable water.
10. **HOT WATER:** An adequate supply of hot water shall be available for utensil washing and handwashing.
11. **WATER HOSES:** All water hoses used to deliver water to storage containers or for use at a food stand shall be constructed of food grade materials approved by USDA, FDA or NSF. Hose connections must be elevated off the ground surface to prevent from being submerged in contaminated water.
12. **BACKFLOW/BACK SIPHONAGE PROTECTION:** An approved backflow/back siphonage prevention device shall be placed on faucets to protect water supplies.

FOOD:

- 13. SOURCE: All food prepared, sold or served to the general public shall be from an approved source acceptable to the Health Department. Food must be prepared at the temporary restaurant or at a licensed facility. Operators will be expected to provide documentation as to where food is purchased and prepared. The sale or service of food prepared in a private home is not permitted.
- 14. DRY STORAGE: All food, equipment, utensils and single service items shall be stored above the floor or ground to protect it from contamination.
- 15. COLD STORAGE: Mechanical refrigeration units shall be provided to keep potentially hazardous foods at 41 ° F. if held for more than two hours. Ice in an effectively insulated, easily cleanable container may be approved by the Health Inspector for the storage of potentially hazardous food held less than two hours for immediate service or preparation. Potentially hazardous foods must be maintained at 41 ° F. or below.
- 16. COOKING TEMPERATURES:

MINIMUM <i>COOKING</i> TEMPERATURES WITH REQUIRED DURATIONS					
165°F (74°C) for 15 seconds		Poultry; wild game animals; stuffed fish, meat, pasta, poultry or ratites (emu/ostrich) and stuffing, casseroles, layered pasta dishes containing fish, meat, poultry or ratites.			
165°F (74°C) in all parts of the food		Microwave Cooking: for raw animal foods: covered, rotated or stirred throughout or midway through cooking process and held for 2 minutes covered.			
155°F (68°C) for 15 seconds or 145°F (63°C) for 3 minutes or 150°F (66°C) for 1 minute or 158°F (70°C) for instant		Injected meat; comminuted (ground, chopped, restructured, combined, etc) raw animal foods such as fish, meat, commercially raised game animals, exotic animals or rabbits; and raw shell eggs not prepared for immediate service (pooled or hot hold) Ratites (emu/ostrich).			
145°F (63°F) for 15 seconds		Raw shell eggs prepared for immediate service; commercially raised game animals, exotic animals or rabbits; and other fish & meat not otherwise specified in this table.			
WHOLE ROAST OF BEEF, CORNED BEEF ROAST, PORK ROAST AND CURED PORK ROAST SUCH AS HAM: Note – Period of time at that temperature may include post-cooking heat rise.					
Temperature Degrees C (F)	Time (Minutes)	Temperature Degrees C (F)	Time	Temperature Degrees C (F)	Time
54 (130)	112 min.	62 (144)	5 min.	67.2 (153)	34 sec.
56 (132)	71 min.	63 (145)	4 min.	67.8 (154)	27 sec.
57 (134)	45 min.	63.3 (146)	169 sec.	68.3 (155)	22 sec.
58 (136)	28 min.	63.9 (147)	134 sec.	68.9 (156)	17 sec.
59 (138)	18 min.	64.4 (148)	107 sec.	68.9 (156)	17 sec.
60 (140)	12 min.	65 (149)	85 sec.	69.4 (156)	14 sec.
60.6 (141)	9 min.	65.6 (150)	67 sec.	70.0 (158)	11 sec.
61 (142)	8 min.	66.1 (151)	54 sec.	70.6 (159)	10 sec.
61.7 (143)	6 min.	66.7 (152)	43 sec.	71.1 (160)	10 sec.

UNDERCOOKED MEATS: The permit holder may serve undercooked intact whole muscle, non-injected meats (i.e., steak, prime rib, etc.) if specifically ordered by the consumer.

COOKING PLANT FOODS FOR HOT HOLDING: Fruits & vegetables that will be held hot shall be cooked to the hot holding temperature of 140oF (60oC).

17. HOT HOLDING: Hot food holding units shall be used where necessary to keep potentially hazardous foods at 140 ° F. or above.
18. REHEATING: Cold, precooked potentially hazardous foods to be served hot must be rapidly reheated to an internal temperature of 165 ° F. within one hour. NOTE: Some steam tables and crockpots may not be able to reheat potentially hazardous foods to 165 ° F. within an hour!
19. WET STORAGE: Unpackaged food may not be stored in direct contact with undrained ice. Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping or container or its positioning in the ice or water. Wet storage of canned or bottled beverages is acceptable when the water contains at least 50 ppm. of available chlorine and the water is kept clean.
20. FOOD DISPLAY: All food shall be protected from consumer contamination by the use of packaging, food shields, display cases or other effective means.
21. CONDIMENT DISPENSING: Condiments (i.e. sugar, cream, relish, onions, pickles, mustard, ketchup, etc.) shall be served from individual packages, squeeze bottles or pump dispensers, unless served by the employee. Multi-service dispensers such as squeeze bottles or pump dispensers must be easily cleanable and capable of being completely disassembled for washing, rinsing and sanitizing.

UTENSILS AND EQUIPMENT:

21. CONSTRUCTION: Multi-use equipment and utensils shall be constructed (and repaired) with safe materials, including finishing materials. They shall be corrosion resistant, non-absorbent and be smooth, easily cleanable and durable under normal conditions of use.
22. COOKING DEVICES: Barrels and other containers, which have been used for the storage of toxic products, shall not be used as a cooking device.
23. STORAGE: All equipment and utensils shall be stored at least 6 inches above the floor/ground and in a manner that protects them from dust, spillage, inclement weather and other sources of contamination.

HANDWASHING:

24. REQUIRED FACILITIES: Hot water (minimum 85 ° F.) shall be provided for handwashing. When water under pressure is available, a single compartment sink with approved liquid waste disposal shall be provided for employee handwashing. When water under pressure is not available, a minimum of a two-gallon insulated container with a non-self closing spigot or valve shall be provided for handwashing purposes. A container for holding wastewater shall also be provided under the spigot or valve. Wastewater shall be properly disposed of in a sanitary sewer (drains at street curbs are not to be used for disposal of wastewater).
25. SOAP AND TOWELS: All employee handwashing facilities shall have soap and a supply of single-service paper towels at all times.
26. FREQUENCY: Food workers shall thoroughly clean their hands and exposed portions of their arms whenever they become soiled. Specifically, hands shall be washed prior to handling food; after touching bare body parts; using the restroom; after coughing or sneezing or using a handkerchief or disposable tissue; after handling raw meats or unwashed produce; after any other activity that may contaminate the hands.
27. HAND SANITIZERS: Hand sanitizers may only be applied to hands that have been thoroughly washed.
28. NO BARE HAND CONTACT WITH READY-TO-EAT FOODS: Food workers shall utilize tongs, spoons, forks, deli paper, disposable gloves etc. when handling ready-to-eat foods. Bare hand contact with ready-to-eat foods is

prohibited. GLOVE USE: Gloves may not be worn as a replacement for good handwashing practices. Hands must be thoroughly washed prior to wearing gloves and each time the gloves are changed, to prevent contamination.

THERMOMETERS:

29. REFRIGERATORS: Refrigerators must be able to hold potentially hazardous foods at 41 ° F. or below. Refrigerators and freezers shall be equipped with an accurate numerically scaled thermometer.
30. METAL STEM THERMOMETER: A metal stem thermometer shall be provided to check the internal temperatures of both hot and cold food. Thermometers must be accurate to plus or minus 2 ° F. and have a range of 0 ° - 220 ° F.

PERSONNEL:

31. HEALTH: Food workers shall not have any open cuts or sores, or diseases that can be transmitted through food. Specifically, employees with a fever, diarrhea, vomiting, jaundice, sore throat with fever, or with a lesion containing pus such as an infected wound that is open or draining may not be involved in the preparation or serving of food.
32. HYGIENE: Food preparation employees shall wear clean outer garments and hair restraints. They shall maintain a high degree of personal cleanliness and conform to good hygienic practices while engaged in food preparation and service.
33. SMOKING MATERIALS: food employees shall not use tobacco in any form while engaged in food preparation or service, nor while in areas used for food preparation or equipment or utensil washing.

CLEANING AND SANITIZING:

34. SINKS REQUIRED: A three-compartment sink with hot and cold water under pressure is required for utensil washing, rinsing and sanitizing. Sink compartments must be sized to accommodate 50% of the largest utensil to be washed in the sink. When utensils are limited to tongs, spatulas and cutting boards (such as when water under pressure is not available) three dishpans of adequate size may be used for utensil washing, rinsing and sanitizing.
35. CLEANING PROCEDURE: Equipment and utensils shall be washed after use in the following manner; 1) pre-scrape food particles from the equipment or utensil over a waste can, 2) wash in an effective detergent, 3) rinse in clean water, 4) immerse in an approved sanitizer at the required strength (e.g. 100 ppm. bleach solution) for two minutes, and 5) air-dry.
36. APPROVED TEST KIT: An approved test kit for the type of sanitizer used, must be available and used for checking the concentration of sanitizer solutions.

SINGLE SERVICE UTENSILS:

37. STORAGE: All single service utensils shall be stored at least six inches above the floor/ground. They shall be stored in the original closed container or effectively protected from dust, insects, inclement weather or other sources of contamination.
38. DISPENSING: Unwrapped single service articles such as knives, forks and spoons, unless dispensed by the employee, shall be presented so that customers touch only the handles to prevent contamination of the food or lip surface. Unwrapped single service straws, toothpicks etc. should only be dispensed by the employee. Single service cups shall be dispensed by means of a covered dispenser which provides protection from contamination to the interior and lip contact surfaces.

ICE HANDLING AND STORAGE:

39. DRINK ICE: All ice intended for human consumption shall not be used for cooling food or containers of food.
40. DISPENSING: All ice used for human consumption shall be dispensed by the use of suitable scoops to prevent contamination. Between uses, dispensing scoops shall be stored in the ice with the handle extended or stored clean and dry on a clean surface or by another approved method to prevent contamination.

41. STORAGE: All ice used for human consumption or cooling shall be stored at least six inches above the floor or ground and in a manner that protects it from dust, splash, insects, inclement weather or other sources of contamination. Ice for human consumption shall be stored in a self-draining approved container with a physical air-gap to prevent contamination or backflow. Containers of drink ice shall be covered when ice is not being immediately dispensed.
42. COOLING: Ice may be used for cooling potentially hazardous food intended for immediate service for up to two hours. Food not intended for use or service within two hours shall be stored under mechanical refrigeration.

TOXIC OR POISONOUS PRODUCTS:

43. USE: The use of insecticides and rodenticides in or around a food stand while it is in operation is prohibited.
44. LABELING: Containers of toxic or poisonous materials shall be prominently and distinctly labeled for easy identification.
45. STORAGE: When not being actively used, toxic or poisonous materials (e.g. cleaners and sanitizer in a concentrated form) shall be stored in a physically separate place located to prevent contamination of food, equipment, utensils and single service articles.

WASTEWATER STORAGE AND DISPOSAL:

46. WASTEWATER STORAGE: each food stand shall provide a container of sufficient size for the collection and storage of liquid wastewater. When not in use, containers shall be maintained in a clean, sanitary condition.
47. WASTEWATER DISPOSAL: Wastewater storage containers shall be emptied when necessary into a sanitary sewer. Drains at street curbs are not to be used for disposal of wastewater as these discharge directly to the Fox River.

GARBAGE AND REFUSE:

48. STORAGE: Garbage and refuse shall be kept in durable, easily cleanable, insect-proof containers that do not leak and do not absorb liquids. Containers used in food preparation area and utensil washing areas shall be kept covered.
49. REMOVAL: Garbage and refuse shall be routinely removed from the immediate area around a food stand to prevent the attraction of flying insects and the creation of odor nuisance problems.