

TRANSIENT FOOD STANDS: KEY POINTS

First complete the license application online:

www.outagamie.org/tempfood

Then follow the **KEY POINTS** in this handout for a safe and successful food stand.

Food Stand Checklist

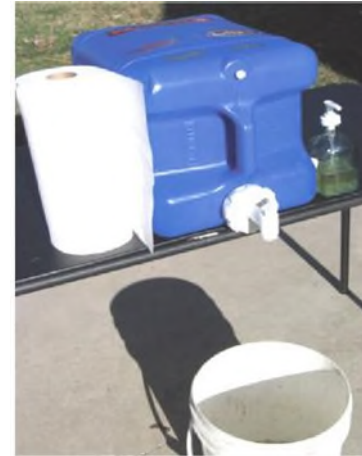
- ☐ Handwashing station(s) with soap, towels and catch bucket
- ☐ Hot/cold holding equipment
- ☐ No ill workers
- ☐ Raw meats separated from other food
- ☐ Gloves/Tongs/Deli Tissue
- ☐ Metal stem thermometer
- ☐ Overhead canopy/tent
- ☐ Foods protected with covers/sneeze guards
- ☐ Grill/fryer areas roped off and outside the canopy
- ☐ Sanitizer buckets/spray bottles (bleach, quaternary ammonia)
- ☐ Dishwashing tubs or spare utensils
- ☐ Screened enclosure for onsite food preparation
- ☐ Food and other items off of ground
- ☐ Place to dispose of waste water (NOT in storm sewer or on ground)

Questions?

Call 920-832-5100 or visit www.outagamie.org/EH

Keep hands clean

Failure to provide proper handwashing stations may result in stand closure. Hand sanitizer may **NOT** be used in place of hand washing.



At handwashing station, provide:

- 5+ Gallon Food Grade Container
- Free Flow Spigot
- Hand Soap
- Paper Towels
- Catch Bucket
- Trash Bin

Handwashing Station Do's and Don'ts	DO THIS ✓	DON'T DO THIS ✗
Push Button Spigots are not allowed.	 Source: amazon.com	 Source: igloocoolers.com

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Cook food safely

Minimum Cook Temperatures

Poultry; Stuffed meats	165°F
Ground meats (i.e. hamburger, sausages)	155°F
Pork	145°F
Seafood	145°F
Other potentially hazardous foods	145°F
Commercially precooked foods (precooked brats, hot dogs)	135°F

Remember!

- Keep cold foods at or below **41°F**
- Keep hot foods at or above **135°F**
- Reheat food to at least **165°F within 2 hours**
- Cool foods rapidly from **135°F to 41°F within 6 hours.**

Equipment Do's and Don'ts

DO



DON'T



For COLD holding:

- Approved insulated coolers with ice
- Not approved: Home style refrigerators



For HOT holding:

- ANSI approved units: Nesco roasters, steam tables
- Not approved: Sterno heated chafing dishes

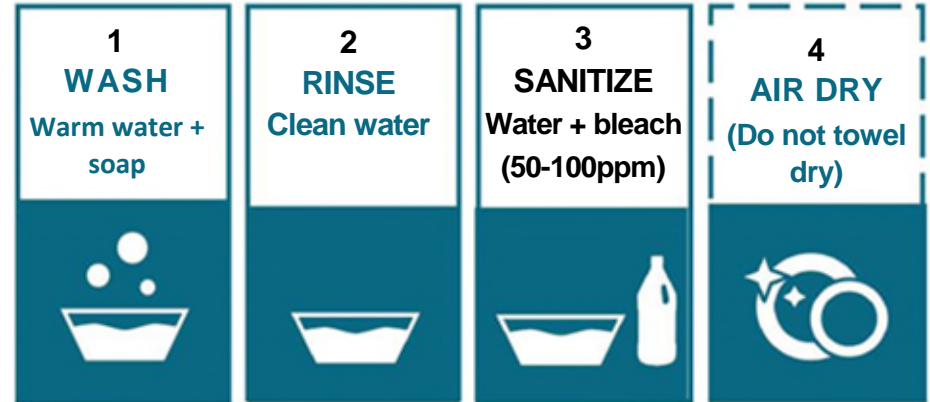


Source: kohls.com



Source: webrestaurantstore.com

Dishwashing Station Requirements



Provide test strips to check the sanitizer concentration.

Get food and water from an approved source

All food must be from an approved source. Water must be from a safe source. **Home-prepared and home-canned foods are NOT allowed.**

Use gloves the right way

You must always wear gloves or use a utensil when handling ready-to-eat foods. Always wash hands **BEFORE** putting on new gloves. Discard gloves after:

- Changing activities/work station
- Handling raw meat, poultry, pork or seafood
- Touching hair or face
- Sneezing or coughing into your hands
- Tearing or otherwise contaminating your gloves



Public Health
Prevent. Promote. Protect.
Outagamie County