



Monroe County Health Department

Health Department

Futures Family Planning Clinic

Public Health Clinic

Monroe County, Indiana

119 W. 7th Street
(812) 349-2543

119 W. 7th Street
(812) 349-7343

333 E. Miller Drive
(812) 353-3244

Temporary Food Establishment Guidance Document

Please note: This criteria and checklist may not be full list of requirements for all mobile food establishments.

What is considered a Temporary Food Establishment?

A temporary food establishment is “a retail food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration with the approval of the organizers of the event or celebration” (ISHD Title 410 IAC 7-24-98).

Examples of a temporary event could include the following but not limited to:

- Fairs
- Festivals
- Craft shows/market
- Expositions
- Entertainment events

Food Source

All food, water, and ice must come from an approved commercial source. Foods prepared, processed, or stored in residential properties are prohibited.

Vendor Booth Layout

Overhead protection must be provided to protect food from any possible contamination. A means of pest control must be provided (screens, fans, food covers, etc.). The layout form attached to the Temporary Retail Food Establishment License Application must be completed to show the location of the equipment that is being used.

Food Storage

- All potentially hazardous foods shall be maintained at an internal temperature of 41° F or below or at an internal temperature of 135° F or above. *** Potentially hazardous foods means any food that is capable of supporting rapid and progressive growth of infectious or toxigenic microorganism.*
- All food shall be covered and stored at least six inches off the ground. All food must be protected (i.e. covered) to prevent contamination.

Equipment and utensils

- Only single service utensils (fork, knives, spoons, plates, and cups) shall be provided to the consumer.
- No single service articles can be reused.
- Single service articles must be stored six inches off the ground
- Each stand which serves potentially hazardous foods shall have and use an accurate probe type thermometer.

Food Preparation and Service

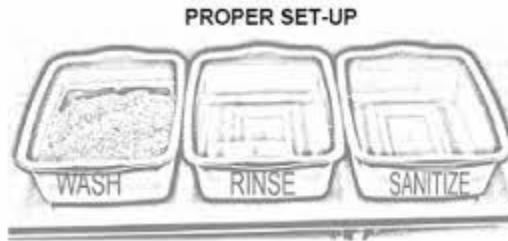
- Potentially hazardous food preparation shall be kept to a minimum. Potentially hazardous foods can only be thawed under running water 70 degrees or below or under refrigeration. **Thawing outside or at room temperature is prohibited.**
- If food is being transported to the event, required food temperatures must be maintained. Hot foods must arrive at the event at an internal temperature of 135°F or hotter. Cold Food must arrive at an internal temperature of 41° F or colder.
- Ice used to cool food or drinks cannot be used for beverage ice.
- All foods are to be cooked or heated to the proper internal temperatures as listed on page two and according to health codes. **All hot foods must be held at an internal temperature of 135°F or above.**
- Food and ice shall be handled with gloves, scoops, tongs, or other serving utensil.

Cooking Temperatures

- Poultry 165° F for 15 seconds
- Ground beef and pork 155° F for 15 seconds
- Hot dogs, brats, and hamburgers 155° F for 15 seconds
- Fish and seafood 145° F for 15 seconds
- Reheat foods to 165° F for 15 seconds
- Hot holding foods 135° F for 15 seconds

Cleaning

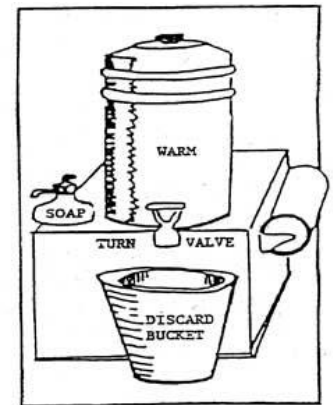
- After each use all equipment and food contact surfaces shall be thoroughly washed (hot, soapy water), rinsed (clean water), sanitized in a solution of 50-100 ppm available chlorine or 200 ppm quaternary ammonia (quat) solution, and air dried.



- Containers used for ware washing shall be large enough to hold the utensils and equipment being washed.
- Cooking surfaces shall be cleaned and sanitized as often as needed.
- Wiping clothes used for cleaning food contact surfaces shall be clean and shall be stored in a separate sanitizing solution of at least 50-100 ppm chlorine or 200 ppm quat between uses.
- Accuracy of sanitizers must be checked by using the appropriate chlorine or quat test kits depending on which sanitizer is used.

Personal Hygiene

- No person with infected cuts, burns, or boils on their hands or arms; with fever and/or diarrhea; vomiting; shall work in a food stand.
- **A means of handwashing with water, soap, and paper towels shall be provided.** This may be done by using a container of water with a spigot and bucket to catch waste if running water is not available. Water must be from a potable source.
- Hands and the exposed part of arms must be thoroughly washed:
 - Before starting work
 - After using the restroom
 - When changing tasks
 - After smoking, eating, or drinking.
- Disposable gloves, deli issues, or utensils shall be provided for a use as a barrier between hands and ready to eat foods. **Bare hand to food contact is not allowed with ready to eat foods.**
- Effective hair restraints (i.e. hairnet, hat, and visor) shall be worn when working with/around food.
- No eating, drinking, or smoking in food preparation or serving areas.



Water Source

- All water must be from a potable source. When utilizing a hose, the hose must be food grade and have back flow prevention. **Garden hoses are not allowed.**

Waste Disposal

- **No liquid gray water shall be disposed into public sewer system or storm drains!**
- Each vendor is responsible for properly disposing of all gray water, fats, oils, grease, and garbage according to Monroe County and City of Bloomington Ordinances.
- Each Vendor shall keep their Temporary Retail Food Establishment area free of scraps, paper, and other debris.

Food categories that may be provided at a Temporary Food Establishment.

***This list does not encompass all possible food items*

Food Items Served	Licensed Required?	Certified Food Handler Required?	Minimum Equipment Needed
Non-potentially hazardous/prepackaged food: · Canned/bottled soda, water, juice · Individually bagged popcorn, cotton candy, chips, pretzels, candy or nuts.	NO	NO	N/A
Non-potentially hazardous/unpackaged food: · Snow-cones · Cotton candy · Popcorn, kettle corn	YES	NO	· Handwashing station · Overhead covering
Potentially hazardous/prepacked food: · Individually boxed pizza · Individually wrapped sandwiches · Individually wrapped ice cream	YES	NO	· Handwashing station · Overhead covering · Temperature control · Thermometer · Sanitizer
Potentially hazardous food: · Barbecue, ribs, pulled pork · Tacos, enchilada, tamales · Hamburgers, hot dogs, brats · Chicken wings, chicken strips, kebobs · Pizza, sandwiches, calzones	YES	YES	· Hand washing station · Overhead covering · Temperature control · Thermometer · Sanitizer · Dishwashing