

ADDITIONAL EVENTS IN LIVINGSTON COUNTY

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Livingston County Public Health Department

815/844-7174 * 310 E. Torrance Ave. * P.O. Box 650 * Pontiac, IL 61764 * Fax 815/842-2408

SHORT EASY REMINDERS FOR A HEALTHY TEMPORARY FOOD SERVICE

(Post for Workers)

WASH YOUR HANDS

Thoroughly wash your hands with warm water and soap before beginning work and after each break.

KEEP COLD FOODS BELOW 45°

Check refrigeration temperatures regularly and store all readily perishable foods under refrigeration.

KEEP HOT FOODS ABOVE 140°

Check temperatures of foods in steamtables and hot display units regularly.

DO NOT WORK IF YOU ARE ILL

Report illness to your supervisor and stay away from food handling activities.

MINIMIZE HAND/FOOD CONTACT

Use utensils or single-service paper for food handling, whenever possible.

NO SMOKING OR EATING

Absolutely no smoking or eating in work areas. After smoking or eating outside work areas, wash your hands before returning to work.

WEAR CLEAN CLOTHING

Wear clean uniforms including aprons and garments. Store coats, etc. away from food areas.

WEAR HAIR RESTRAINTS (CAPS, HAIR NETS)

Confine hair to prevent contamination of food and utensils.

CLEAN ALL WORK AREAS

Remember: "If you have time to lean, you have time to clean!"

Following these guidelines is good for public health protection and is good for business.

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TEMPORARY FOODSERVICE GUIDELINES (ILLINOIS FOOD SANITATION CODE)

General

1. Any food prepared in an unapproved area, kitchen or location and/or from an unapproved source will not be allowed.
2. Any leftover potentially hazardous food (any food containing milk, eggs, meat, poultry or fish) from the previous day or potentially hazardous food having temperatures between 45°F and 140°F shall be destroyed.

Temperature Control

1. Potentially hazardous food shall be cooked to an internal temperature of 140°F except pork which shall be cooked to 150°F and chicken which shall be cooked to 165°F.
2. Store all potentially hazardous food ice cold (45°F or below) or steaming hot (140°F or above).
3. An accurate, numerically scaled thermometer shall be provided for each hot and cold storage or display unit. In addition, a metal stemmed food product thermometer (0-220°F) must be provided to check actual food temperatures.
4. Provide sufficient refrigeration which will hold potentially hazardous food at temperatures of 45°F or below at all times. Commercial grade refrigeration units are strongly suggested.
5. Provide holding equipment that will maintain hot food temperatures of 140°F or above when required.

Food Service

1. All food on display shall be adequately covered or individually packaged.
2. Ice must be obtained from an approved source in chipped, crushed or cubed form. Scoops shall be used for dispensing ice.
3. Sugar, sauces and condiments shall be dispensed from approved covered containers or single service packets.
4. A container of water containing approximately one tablespoon of bleach for each gallon of water or equivalent and wiping cloths shall be provided for cleaning surfaces. Test strips shall be used to check concentration. (Available from Livingston County Health Department for \$4.00 for a container of 100 strips.)

Utensils and Food Contact Surfaces

1. Single service articles are required for consumer's use, i.e.; paper plates, plastic utensils, paper or plastic cups which are not to be reused.
2. Scoops for food and ice shall be stored in the product with the handle extended or clean, dry and protected from overhead contamination (store in a food-grade plastic bag or covered container). If hand dipping of ice cream is planned, a container of potable water, frequently changed, should be used for storing dippers and scoops.
3. All food contact surfaces (countertops, cutting boards, work tables, etc.) and food utensils shall be in good repair, smooth and easy to clean. Kitchenware and food contact surfaces of equipment shall be washed, rinsed and sanitized after each use and following any interruption of operations during which time contamination may have occurred.
4. Three pails, basins or sinks shall be provided for the proper washing, rinsing and sanitizing of equipment and utensils.
5. Detergent, sanitizer and sanitizer test strips must be available in each stand where utensils are cleaned. (Test strips are available from Livingston County Health Department for \$4.00 for a container of 100 strips.)

Employee Operation

1. A facility shall be provided for employee handwashing. A bucket or pail filled with hot, clean water is acceptable. Hand soap and disposable towels are required.
2. No smoking, eating or drinking is allowed in food preparation or service areas. After such activity, employees must wash their hands before returning to work.

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TEMPORARY FOODSTANDS SELF-INSPECTION GUIDELINES

The following list is to assist you in conducting a self-inspection of your stand before opening. If any of the required equipment is missing - DO NOT OPEN.

- Equipment for:
 - a. washing, rinsing and sanitizing utensils and equipment. (3 basins, pails or sinks)
 - b. washing hands. (1 basin, pail or sink)
 - c. wiping cloths for food contact and nonfood contact surfaces (1 basin or pail)

- Provide a metal stemmed thermometer (not glass) accurate to $\pm 2^{\circ}$ for checking food temperatures. (Meat thermometer can be used)

- Provide each refrigeration unit (refrigerator, freezer or cooler) with a thermometer accurate to $\pm 3^{\circ}$ to monitor performance.

- All equipment, utensils, etc. must be in good condition (no chipping, pitting, etc.). All equipment and utensils must be cleaned and sanitized prior to the event and as often as needed thereafter, or at least once each day. Any foodstand that is found to have a food build-up on equipment shall be closed until all equipment is disassembled, cleaned and sanitized.

- Detergent, sanitizer and sanitizer test strips must be available in each foodstand where utensils and equipment are cleaned.

- Provide hand soap and paper towels for handwashing.

- Provide sufficient refrigeration to hold potentially hazardous foods at or below 45°F at all times. Commercial grade refrigeration units are strongly suggested.

- Provide holding equipment to maintain hot food temperatures at or above 140°F when required.

- Effective hair restraints must be available and used by all employees. Caps are considered to be effective hair restraints.

- Any food prepared in an unapproved area, kitchen or location and/or from an unapproved source will not be allowed.

- Any leftover, potentially hazardous food from the previous day or potentially hazardous food having temperatures between 45°F and 140°F shall be destroyed.