

Temporary Food Service Establishments and Farmer's Markets Operator's Guidelines



Prepared by
Iowa Food Safety Task Force
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SECTION ONE

Permitting & General Information

What is a “temporary food stand”?

A temporary food stand is an establishment where food is prepared or handled, and operates at the same location, and at a single event or celebration (such as a fair, carnival or festival) for no more than 14 consecutive days.

Is a permit required to operate a temporary food stand?

Yes. The permit acknowledges that a vendor agrees to meet the requirements designed to ensure food is handled safely and is prepared under sanitary conditions.

Who do I contact to obtain a temporary food permit?

To obtain a permit, a food vendor must contact the regulatory authority that conducts food inspections in the area. If you are unsure of the regulatory authority in your area, go to the Department’s Map of Iowa Food Programs located at <http://www.dia.iowa.gov/food/>, or contact the Iowa Department of Inspections & Appeals, Food & Consumer Safety Bureau, Lucas State Office Building, 321 E 12th Street, Des Moines,

Iowa 50319. You may contact the Bureau by telephone at (515) 281-6538, or by e-mail at Terri.Duden@dia.iowa.gov.

You can mail in your application and fee, and your temporary license will be mailed to you. You may also drop off your application and fee at the appropriate regulatory authority. If you want to receive your license at that time, the regulatory authority must receive the application and proper fees PRIOR TO THE EVENT. If you are mailing the application and fees, please allow at least two weeks for processing.

Non-profit organizations are exempt from licensing if they sell food only one day a week, not two consecutive days, from their own premise. There are two other license exceptions for non-profit organizations:

- 1 Twice per year, a non-profit organization can serve the public up to three (3) consecutive days from their own premise, and
- 2 Twice per year, the non-profit can use the premise of another non-profit organization to serve food.

Note: Property owned by a city, county, or state entity is not considered non-profit.

SECTION TWO

Stand Construction

Food storage, serving, and preparation areas are encouraged to have overhead protection at all times. Tents, awnings, and metal roofs are some of the types of overhead protection that may be used.

If applicable, walls and ceilings shall be of tight design and constructed of weather-resistant materials to protect against the elements and flying insects.

If required, floors shall be constructed of tight wood, asphalt, rubber or plastic matting, or other cleanable material to control dust or mud.

For some events that last over an extended period of time, screening may be required in the food preparation areas.

Construction Tips

Have sufficient electrical power available for all electrical equipment. Event organizers will often inquire about your electrical requirements.

Do not use containers, such as 55-gallon barrels, as cooking devices if they were once used to store toxic items.

An adequate number of cleanable trash containers with tight-fitting covers shall be provided both inside and outside the stand. Empty them often to help prevent flies, odors, and other nuisances.

Do not empty grease and liquid wastes on the ground or street. Do not dump grease into the storm sewerage system.

An adequate supply of clean water shall be provided from an approved source.

Use food grade water containers to transport water when pressurized water is not available. Do not use containers that previously held toxic items.

Water storage units and hoses shall be food grade and approved for use in storage of water.

If not permanently attached, hoses used to convey drinking water shall be protected against backflow or contamination of the water supply.

SECTION THREE

Equipment Requirements

Hand Washing Container

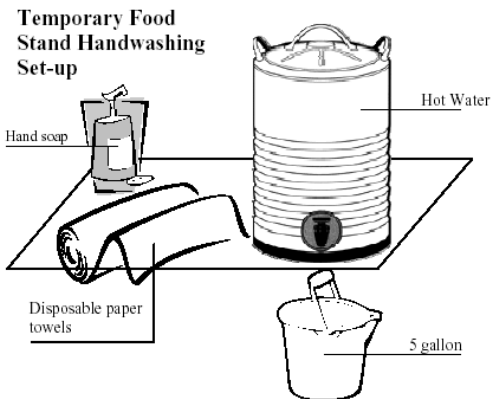
An insulated container with at least a two-gallon capacity with a spigot, basin, soap and dispensed paper towels shall be provided for hand washing. A cooler with a spigot for drainage can be used. The container shall be filled with hot water. A discard bucket shall be utilized so the water being used for hand washing does not flow onto the ground. A gravity-fed hand-washing container is required any time there is hands-on contact with food. This includes everything from dispensing ice for drinks to the preparation of food. Note: hand sanitizers do not replace the need for hand washing. (*An illustration of a temporary hand washing station is shown on the next page.*)

Dishwashing

If dishwashing is done on-site, an adequate means to heat the water and a minimum of three basins large enough for complete immersion of the utensils are required to wash, rinse, and sanitize utensils or food contact equipment.

Sanitizers

Chlorine bleach or another approved sanitizer shall be provided for sanitization following dishwashing.



and for use with wiping cloths. An appropriate test kit shall be provided to check the concentration of the sanitizer used. For example: The correct concentration for a chlorine or bleach water solution is 50-100 parts per million (ppm). Note the use of sanitizing wipes is not allowed for sanitizing utensils after dishwashing. If using chlorine bleach, you may not use the kinds that are scented.

Wiping Cloths

Wiping cloths shall be stored in a clean 50-100-ppm chlorine sanitizer solution. The sanitizing solution shall be changed as needed to maintain a clean solution.

Storage of Chemicals and Cleaners

Label all chemicals and cleaners. Store these items separate and below food and food contact surfaces to help prevent them from contaminating the food.

Controlling Insects

Adequate insect control must be provided. Use pesticides approved for use in food establishments. Use according to the manufacturer's label and store away from equipment, utensils, and food to prevent against contamination. Household insecticides are not to be used in food stands. Screening is an excellent method to help control insects.

Liquid and Solid Waste Disposal

Connect to an approved sewerage collection system when available. Do not dump wastewater containers on the ground or street. Do not dump grease into the storm sewer.

Lighting

Adequate lighting shall be provided. Lights above exposed food preparation areas shall be shielded.

SECTION FOUR

Good Hygiene & Food Safety

Good Hygienic Practices

Employees shall keep their hands and exposed portions of their arms clean, wear clean clothes, and have their hair restrained. Hair shall not move during the normal course of work. Workers shall not be allowed to work if they have open cuts, sores or communicable diseases.

If a worker has a cut or sore of any kind on his or her hand, it shall be covered with a bandage and a single-use glove. If not, the worker shall be excluded from any type of food preparation or dishwashing.

There is to be no eating, drinking, or smoking in the stand. Also, individuals not working should not be in the stand.

All workers shall be under the direction of the person in charge. That person shall ensure that workers are washing their hands, that potentially hazardous foods are adequately cooked or held, and that all utensils are washed, rinsed, and sanitized.

All workers must sign a logbook with his or her

name, address, telephone number, and the date and hours worked. The logbook must be maintained for 30 days by the person in charge and be made available to the regulatory authority upon request.

Food Preparation

Bare-hand contact with ready-to-eat food is not allowed.

Workers shall use one of the following methods when handling ready-to-eat food: Single-use gloves, utensils, deli tissue, spatulas, tongs or other dispensing equipment.

Remember to wash hands BEFORE putting on gloves. Gloves shall ONLY be used for food preparation. Gloves can become contaminated just as easily as bare hands. Wearing gloves does not replace hand washing. Remember to change gloves if they come in contact with non-food items or when changing tasks.

Hands shall be washed throughout the day, especially when workers return to the stand after a break.

Approved Food Source

All food supplies shall come from a commercial manufacturer or an approved source. No home

canned food is to be used.

All potentially hazardous foods shall be made in a licensed kitchen or on-site. No food shall be prepared at home.

Meat shall be from a source inspected by either the USDA or the Iowa Department of Agriculture and Land Stewardship's Meat & Poultry Bureau.

Transport vehicles used to supply food products are subject to inspection. During transportation, proper food temperatures must be maintained.

Date Marking

All ready-to-eat potentially hazardous foods*, once opened or prepared shall be date marked unless they are to be used within 24 hours. You have seven (7) days in which to use the product, including the day that it is made. After seven (7) days the product shall be discarded. Note: Hot-held foods that are not used by the end of the day must be discarded.

**POTENTIALLY HAZARDOUS FOOD* means a food that is natural or synthetic and capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms or the growth and toxin production of clostridium botulinum. Potentially haz-

ardous food includes an animal food that is raw or heat-treated, a food of animal origin that is heat-treated or consists of raw seed sprouts, cut melons, and garlic and oil mixtures.

Examples of potentially hazardous foods include: meat, poultry, fish, lunchmeats, dairy products, cooked vegetables, refried beans, pasta dishes, cooked rice, and potato salad.

SECTION FIVE

Proper Food Handling, Storage, and Service

Food Display

Foods on display must be covered. The public is not allowed to serve itself from opened containers of food or uncovered food items. All food shall be protected from customer handling, coughing, or sneezing by wrapping, sneeze guards, or other effective means.

Condiments such as ketchup, mustard, coffee creamer, and sugar shall be served in individual packets or from squeeze containers or pump bottles.

Milk shall be dispensed from the original container or from an approved dispenser.

All fruits and vegetables must be washed before being used or sold.

Food (including ice) shall be stored off the ground.

Barbecue areas shall be roped off or otherwise protected from the public.

All food preparation, storage containers, and equipment shall be smooth, durable, and easily cleanable.

Dry Storage

All food equipment, utensils and single service items shall be stored off the ground.

Thermometers

Each refrigeration unit shall have a thermometer in it. A metal stem thermometer shall be provided to check the internal temperature of both hot and cold food.

Thermometers must be accurate and have a range from 0°F to 220°F.

Cold Storage

Refrigeration units shall be provided to keep potentially hazardous food at 41°F or colder. It may be necessary to plug any freezer or refrigeration unit in

a day ahead so that it reaches the proper temperature. Coolers with ice or “cold packs” may be used. It is a good idea to have a couple of extra coolers available in case there is a problem with the electricity.

Use a metal stem thermometer to check the temperature of the food in the cooler or refrigerator.

A cooler used to store food shall not be used to store ice for drinks.

Thawing

Do not thaw foods at room temperature. Foods shall be thawed:

- Under refrigeration at 41°F or colder;
- During submersion in running potable water at 70°F or colder;
- In a microwave, if cooked immediately, or
- As part of the cooking process.

Ice Used for Consumption

Use metal or plastic scoops with handles to dispense ice. Do not use a cup because your hands may come into contact with the ice.

Keep ice for consumption separate from ice used to cool food, including cans or bottles. Scoop handles shall not come in contact with the ice. Ice used for

cooling shall not be used as ice for consumption. Remember that ice storage containers must be drainable.

Hot Storage

Hot food storage units shall be used to keep potentially hazardous food at 135°F or above. Electrical equipment, propane stoves, or grills may be used for hot holding. Sterno cans are allowed for hot holding if adequate temperatures can be maintained.

Do not use steam tables or other hot holding devices (such as “crock-pots” and/or slow cookers) to cook foods. They are to be used only for holding hot foods.

Hot-held foods that are not used by the end of the day must be discarded.

Cooking Temperatures

All foods shall be cooked thoroughly and without interruption:

- Poultry, stuffed meat or poultry, and stuffing that contains meat to 165° F for 15 seconds
- Ground or comminuted meats 155° F for 15 seconds
- Whole pork, beef, lamb (such as chops, roast, and loins), and fish to 145° F for 3 minutes.

Do not use steam tables or other hot holding devices (including “crock-pots”) to cook foods. They are to be used only for holding hot foods.

Use a metal stem thermometer to check the temperatures of all hot food whether you are cooking or hot holding.

Leftovers

Hot-held foods that are not used by the end of the day must be discarded.

Avoiding Cross Contamination

Do not mix or use the same bowls and utensils when preparing raw foods and foods that will not be cooked before serving.

Store raw food, especially meats, poultry, and fish, below or away from foods that will not be cooked before serving. If using coolers, store raw and ready-to-eat foods in separate coolers.

Use a separate cutting board for raw meats and another for ready-to-eat foods, or wash, rinse, and sanitize between uses.

Store foods in all cooler units from top to bottom as follows: Ready-to-eat foods, raw fish, uncooked

meat, and uncooked poultry.

Consumer Advisory

If serving raw or under-cooked animal foods to the public, a consumer advisory must be posted. Please contact your health inspector for details.

The intent of the consumer advisory is to assure that all consumers are informed properly about the increased health risk to vulnerable populations of eating raw or undercooked animal foods.

Young children, elderly persons, and individuals with weakened immune systems are especially vulnerable.

SECTION SIX

Additional Provisions that Apply to Farmer's Markets

The following products may be sold at a farmer's market to consumer customers without being licensed as a food establishment at the market location:

- Fresh fruits and vegetables.
- Bakery items that are not potentially hazardous.

These products include only the following items - breads, cakes, doughnuts, pastries, buns, rolls, cookies, biscuits, and pies (except meat pies). The following products are examples of bakery items that are potentially hazardous and cannot be sold at farmer's markets without a license - soft pies, custard-filled products, and cream-filled products.

- Fresh shell eggs that are kept at 45° or below (ambient temperature).
- Honey.
- Non-potentially hazardous food products - products that do not require refrigeration, as they are shelf-stable. These products can be prepared in the home, to be sold for consumption off-the-premise. Some examples of products that can be prepared in the home for direct sale to consumer customers include jams, jellies, and dried noodles.

Note: Even if a license is not required, the Food Code must be followed.

The following products may not be sold at a farmer's market without additional licensing from local, state, or federal authorities:

- Potentially hazardous food products, which include meat, poultry, and dairy products.
- With the sole exception of jams and jellies, no

“home-style” canned goods can be sold at a farmer’s market since food in a hermetically-sealed container must be obtained from a licensed food processing plant.

What types of licenses are honored to sell potentially hazardous foods at farmer’s markets?

Farmer’s market potentially hazardous food license:

- A separate license is required for each county in which a vendor sells food;
- The license is valid only at farmer’s markets; and
- If the vendor operates two or more food stands simultaneously, a separate license is required for each food stand.

Mobile food license.

Canned goods, except jams and jellies, must be obtained from a licensed food processing plant.

Labeling Requirements

All food must be labeled with the common name of the food, and the name and address of the person who prepared the food.

Food that is prepared in licensed food establishments or food processing plants must be labeled with the following information:

- Product name.
- A list of ingredients in order of predominance

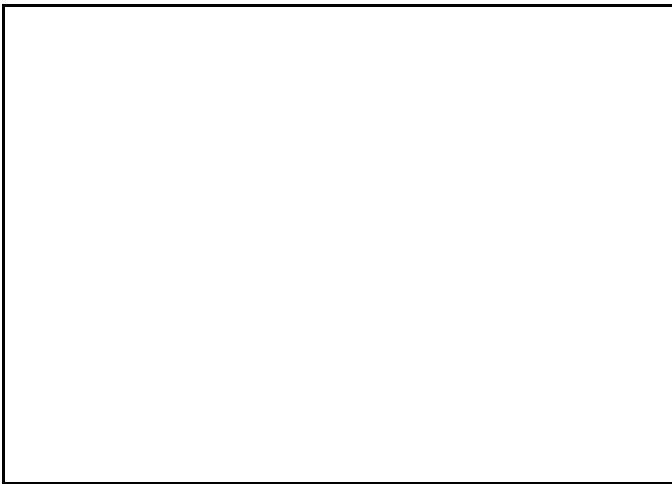
(by weight). If the product has a standard of identify in the Code of Federal Regulations, it must conform to that standard.

- Name and address of the product’s manufacturer or distributor. Unless the name given is the actual manufacturer, it must be accompanied by a phrase which states the product is “manufactured for” or “distributed by”.
- Net weight of product.

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The information and format of this document were provided by the Scott County Health Department. The Iowa Food Safety Task Force appreciates Scott County’s efforts in preparing this brochure.

If you need additional information, please contact:



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