

CITY OF SPRINGDALE HEALTH DEPARTMENT
REQUIREMENTS FOR TEMPORARY FOOD OPERATIONS

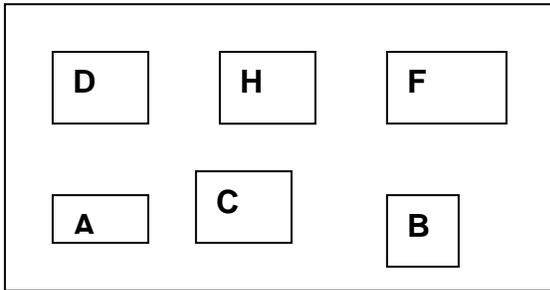
EVENT: _____

1. All applications must be received by the Health Department at least ten (10) days prior to the event. A completed copy of the temporary food operation required information must accompany the application.
2. Your food operation must be inspected and approved by the Health Department **before** you open.
3. All food preparation and storage must be within an enclosed area. Protection from overhead contamination must be provided.
4. All displayed food must be protected from contamination. The use of food shields, display cases or cabinets is mandatory. All food must be kept covered at all times.
5. All ready-to-eat foods must be handled with tongs, deli tissue or gloved hands. **NO BARE HAND CONTACT IS ALLOWED!**
6. All food contact surfaces, utensils and equipment must be washed, rinsed and sanitized before use and as often as necessary during operation to prevent the accumulation of soil on food contact surfaces or utensils.
7. The utensil washing operation must be accomplished by the use of three approved containers that are large enough to permit the largest utensil used to be one-half submerged. Proper set up is wash (soapy water), rinse (clear water), sanitize (bleach water with 100 ppm of chlorine). You may utilize household dish washing detergent and chlorine bleach as cleaning and sanitizing agents. To obtain proper chlorine levels for sanitizing, use one capful per half gallon of 5.25% sodium hypochlorite to obtain 100 ppm of free chlorine. Check with test strips.
8. Test strips **must** be used to ensure proper sanitizing. Your utensil cleaning area must be on a separate table as far away from your food preparation area as possible.
9. Hand washing facilities with soap and paper towels must be provided within your food preparation area. In the absence of potable running water from a municipal system, you may use an "Igloo" type drinking water dispenser with a pan beneath the spigot to catch the water. Use of a common towel for hand drying is prohibited.
10. Perishable cold foods must be maintained at a temperature of 41°F or below. Mechanical refrigeration is the preferred method for maintaining this temperature. The use of ice in a freely draining receptacle would be acceptable, provided the product is maintained at the required temperature. Food which is found above 41°F is subject to destruction by the Health Department. Mechanical refrigeration must be used for overnight storage of potentially hazardous foods. You will need thermometers to ensure all units are working properly.

11. Perishable hot foods must be rapidly heated to 165°F and maintained at 135°F or hotter. Stoves, steam tables, electric hot food cabinets or similar equipment approved by the Health Department must be used for this purpose. Food found below 135°F is subject to destruction by the Health Department. You will need a probe thermometer to check the internal temperature of the food.
12. DO NOT PREPARE THE FOOD AT HOME. Food prepared in private homes, or home canned goods are not permitted. Every effort should be made to limit food handling to storing and serving prepared food.
13. Customer use utensils must be single-service and individually wrapped.
14. Condiments must be in individual service packets, in squeeze bottles or in pump-type dispensers.
15. Hand dipping of ice cream is permitted only if the scoops can be kept cleaned and sanitized as necessary.
16. Product sampling will be permitted, provided the product is served by persons working in your booth and it is dispensed in single service utensils which are discarded after each use.
17. Persons handling food must be in good health, personally clean, free of broken skin on hands and forearms and maintain proper hair control. Aprons and clothing must be kept clean.
18. The use of tobacco in any form or the consumption of food or beverages is prohibited by persons within the food booth. Food handlers must wash hands when returning to work. Beverages are permitted in the booth provided they are kept in a covered container with a straw.
19. Cleaning cloths are required to wipe off the food contact surfaces after each use. These cloths are to be stored in a clean sanitizing solution (chlorine bleach solution of 100-200 ppm) between each use. Sanitize solution must be changed every 1 to 2 hours!
20. You must provide covered waste containers which will adequately store your waste until it can be disposed of. Take trash to dumpster regularly. Do not allow to build up inside or outside of booth.
21. The food preparation and serving area must be maintained clean at all times during operation. It must be thoroughly cleaned at the end of each day's operation.
22. Flies, rodents, and other vermin must be excluded from the premises. Fans may be utilized to control flies.
23. Any item removed from its original container must be relabeled as to its contents – soap, oil, flour, sanitizing solution, etc.
24. Hands must be washed before starting work, after smoking, eating, drinking, using the restroom, handling hair, touching face, coughing, sneezing, taking out trash, changing jobs (example: raw foods to cooked foods), etc.

25. **Note: Please complete this page and return it with your completed application.**

26. Please provide a drawing showing the layout of your booth below. Be sure to include your equipment placement, storage area, hand and equipment washing locations. Example:



- A**-freezer
- B**-refrigerator
- C**-condiments
- D**-serving table
- E**-steamtables
- Note**-storage under tables
- F**-sanitizer bucket
- G**-utensil wash & sanitize
- H**-handwashing station w/soap & paper towels
- I**-covered trash can

Please try to limit the number of food items on your menu to two (2) or three (3); no more than six (6) items are permitted. This will aid in decreasing food handling and protection problems.

Please indicate the food items you will be preparing and the equipment you will be using in the table below.

Menu Item	Preparation Location	Equipment for Hot and Cold Temperature Control

No more than six (6) items permitted including beverages.

IF YOU NEED FURTHER INFORMATION, CONTACT
THE SPRINGDALE HEALTH DEPARTMENT AT 346-5725.