

BARTHOLOMEW COUNTY HEALTH DEPARTMENT

TEMPORARY EVENT FOOD OPERATION REQUIREMENTS FOR EVENTS NOT TO EXCEED THREE CONSECUTIVE DAYS

FOOD SOURCES

- Food shall be obtained from sources that comply with Indiana Law.
- Food prepared in a private home may not be used or offered for human consumption in a retail food establishment.
- Packaged food shall be labeled as specified in 410 IAC 7-24-142.

PERSONAL HYGIENE

- Soap and paper towels must be provided at hand washing stations.
- All hand washing stations must be setup and accessible before food operation, and shall consist of a minimum of two gallon containers of warm water with a spigot, discard bucket, soap, and paper towels. (See diagram)
- Employees must wash hands at appropriate intervals and before applying disposable gloves (hand sanitizers and gloves are not a substitute for hand washing).
- All food workers must wear hair restraints, caps, nets, or visors.
- Tobacco use and food consumption is not allowed in food preparation area.

SANITIZING

- Buckets for sanitizing solution must be setup for wiping cloths.
- Sanitizer setup [2 tsp. chlorine bleach to 1 gallon water] = 100 ppm or quat sanitizer as per manufacturer's instructions. Sanitizer is for sanitizing prep surfaces, counter equipment, utensils and cutting boards between uses.
- Chemical test strips are required to monitor sanitizer concentrations.
- All food preparation utensils that are to be reused must be washed, rinsed, and sanitized prior to use.

FOOD HANDLING

- Vendors must have access to potable water from an approved source for the duration of the event.
- No on-site preparation of food is permitted.
- Only foods requiring limited preparation shall be served.
- Food and utensils must be stored a minimum of six inches off the ground.
- Frozen foods must be thawed before event. Proper methods of thawing are: in a refrigeration unit, under cold running water, or in a microwave.
- Probe thermometers are required for temperature monitoring.
- All hot foods must be held at or *above* 135 °F.
- All cold foods must be held cold at or *below* 41 °F.
- Ensure food products are shielded or covered to protect from customer contamination.
- All ice used to chill food and packaged drinks shall not be used as ice for consumption.
- Each vendor attending outside events must have an overhead covering which covers all food service and storage areas, grill covers or lids for open flame grills and fryers.
- Grease, wastewater, and food waste must be disposed of according to all applicable laws.