

Temporary Food Establishment Check List

Food Source and Temperatures

- Source: All foods should be obtained from sources that comply with all food laws. All meat and poultry should come from USDA or other acceptable government regulated approved sources. Home canned items and baked goods **must** be labeled with the name of the item, the address and phone number where the preparer can be contacted, and a list of ingredients.
- Temperature: All potentially hazardous foods must be maintained at 140° for hot food and 41° for cold foods if they are to be kept under temperature control. Food must be cooked to a minimum internal temperature to ensure that pathogens are destroyed:
 - 165° for poultry and all stuffed items, such as stuffed pasta
 - 155° ground meats (excluding ground poultries)
 - 145° for fish, meat, and pork
- Time: If food is not going to be held under temperature control to keep hot and cold foods at the proper temperature then time should be used to keep foods safe. Food items that are hot should be cooked to their minimum internal temperature then can be held for a maximum of four hours. Food items that are cold should start at a minimum internal temperature of 41° or below and can be used for six hours. At the end of four hours for hot food and six hours for cold food, any remaining food should be discarded.
- Thawing: Potentially hazardous food shall be thawed either under refrigeration, completely submerged under running water or as part of the cooking process.
- Cooling: Cooked potentially hazardous food shall be cooled from 140° to 70° within the first two hours and then from 70° to 41° in four hours.
- Reheating: Food that is cooked cooled and then reheated should be reheated to 165° within two hours.

Personnel

- Handwashing: All temporary food establishments must have so method for employees to wash hands. At the very minimum a 5 gallon insulated container with a spigot to allow warm potable water to flow over ones hands. Hand sanitizers are allowed in addition to Handwashing. **Sanitizers are not a replacement for Handwashing.**
- Health: Employees with communicable diseases which can be transmitted through food or who are experiencing vomiting and or diarrhea must be excluded from food activities. Food workers should also cover all open cuts and sores.
- Hygiene: Food service workers should practice good personal hygiene. When working with food, hair restraints should be worn either in the form of hair nets or ball caps. Smoking, eating and open drinks (drinks should have a lid and straw), should not be allowed in the food prep area. People working with food should wash their hands when entering the food booth to begin their shift, after using the restroom, eating, smoking and changing gloves. Bare hand contact with ready to eat food is not allowed in Missouri; therefore gloves should be worn when preparing food.
- Sanitizers: There should be a bucket of sanitizer (aka. Bleach water) in the correct concentration for sanitizing food contact surfaces. In order to know if the sanitizer is at the correct concentration of 50 -100 ppm test strips should be available. Sanitizers should be changed when the concentration is no longer at least 50 ppm or a minimum of every four hours.

Event

- Please have your application and the inspection form in this packet posted outside your booth at all times.