



Temporary Establishment Requirements

- A Temporary Food establishment must operate in conjunction with a single event or celebration. A Temporary Establishment may operate for a period of no more than fourteen (14) consecutive days, in conjunction with that single event.
- A Temporary Sampling establishment operates for a period of no more than fourteen (14) individual days within three (3) consecutive months in conjunction with farmers' markets or other events held at a single location.
- All food and water used in the Temporary Establishment must come from an approved source - no home canned foods or wild game is allowed and water shall come from a source that has been tested for bacteria (i.e. city water). All foods must be prepared on the premises or in a licensed kitchen.
- All meats and other potentially hazardous foods shall be kept at an internal temperature of 41°F or colder or 135°F or hotter during display, service and holding. Foods requiring reheating shall be heated to 165°F for 15 seconds, prior to serving or hot holding.
 - Minimum cooking temperatures:
 - Poultry and Stuffed meat products: 165°F
 - Ground Beef and Pork: 155°F
 - Pork, Fish, Lamb: 145°F
 - Eggs: 145°F - 155°F
 - Under no circumstances will potentially hazardous foods be allowed to sit at room or air temperature.
- A thermometer, with a small-diameter probe, that reads 0°F to 220°F which is capable of testing the temperatures of hot and/or cold potentially hazardous foods must be available if it applies to your processes in the Temporary Establishment.
- Wrapped food shall not be stored in direct contact with ice. Canned and bottled beverages may be cooled in ice water to which sanitizer (50 ppm chlorine) has been added, providing the container is drained and cleaned daily when in use. Test kit will be required to test sanitizer strength.
- Condiments shall not be served from an open type container. Individual packets or an approved dispenser, such as a pump dispenser or squeeze bottle with lid, shall be used.
- Ice shall be from an approved source and stored in a clean, covered food grade container and dispensed with a scoop that has a handle. The handle of the ice scoop shall be kept out of the ice at all times.
- Milk shall be served in original containers of one pint or less or from an approved dispenser. Raw milk is prohibited.
- Only food-grade containers shall be used for food or ice storage. Garbage cans or trash bags are not made from food-grade material. Enamelware food contact surfaces are prohibited.
- All food contact equipment, surfaces and utensils used in the preparation of food shall be kept clean until used. If facilities are not available to wash, rinse and sanitize utensils, extra utensils must be provided in case those in use fall on the floor or ground.
- Only single service items shall be used by the consumer at the temporary food stand. All single service items shall be protected until used, properly dispensed to prevent bare hand contact and stored off the floor or ground by at least 6 inches.
- Wiping cloths shall be available and stored in clean sanitizing solution (chlorine bleach or quaternary ammonia) at the proper strength (chlorine 50-100ppm, quaternary ammonia 200-400ppm). Chlorine test kit shall be available to test the sanitizing solution strength.

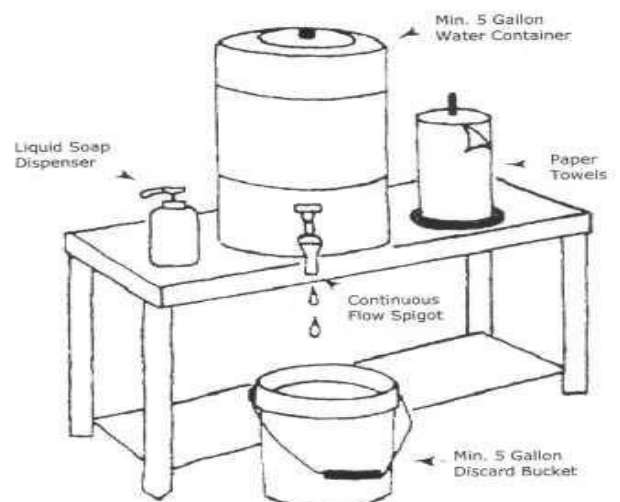
- A convenient handwashing facility shall be available for employee handwashing. If hot and cold running water and a sink are not available in the stand, then a container with clean water allowing a continuous flow of water for washing hands with soap shall be available in the Temporary Establishment. Disposable towels shall be used for drying hands. Hand sanitizer shall not be used in place of handwashing. See illustration below
- Employees shall be free from contagious or communicable diseases, sores or infected wounds and wear clean clothing while on duty. Hair restraints such as caps, scarves or hairnets shall be worn. Long hair shall be tied back to prevent it from coming in contact with the food. There shall be no smoking in the Temporary Establishment.
- The Temporary Establishment and food storage areas shall be maintained clean and sanitary. All food shall be protected from dust and dirt by using the proper covering. Bare hand contact with foods must be minimized by the use of utensils, disposable gloves, etc. No food shall be stored on the floor or ground.
- The immediate area around the Temporary Establishment shall be kept clean. Garbage from the operation of the stand shall be kept in closed trash bags or covered containers and disposed of in the receptacles provided. Wastewater shall be disposed of in accordance with law. UNDER NO CIRCUMSTANCES SHALL LIQUID OR SOLID WASTE BE DISPOSED OF ON THE GROUND OR IN PORTABLE OUTHOUSES.
- Spray bottles shall be labeled as to contents. All cleaners, detergents, sanitizers and other toxic items shall be stored separately from food and food contact surfaces and equipment.
- Pest control in the Temporary Establishment shall be implemented when pests are present. Sticky strips may be used provided the strip is not hung over any food or food contact surfaces. Screened openings shall be kept closed and in good repair. If fans are used, they shall be directed toward openings to help keep insects out and shall not be directed toward food and food contact surfaces.

ANY PERISHABLE FOODS FOUND TO BE CONTAMINATED, ADULTERATED, OR NOT MAINTAINED AT THE PROPER TEMPERATURE SHALL BE CONFISCATED AND DESTROYED. VIOLATIONS OF ANY OF THE ABOVE PROVISIONS WILL BE GROUNDS FOR THE TEMPORARY FOOD PERMIT SUSPENSION OR REVOCATION AND CLOSURE OF THE ESTABLISHMENT.

Contact Consumer Health Services for further information at 307-777-7211 or your local inspector.

Revised 3/21
(TEMPINFO)

Temporary Handwashing Station



****Required in Each Food Booth**