

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.

BARTHOLOMEW COUNTY HEALTH DEPARTMENT

TEMPORARY EVENT FOOD OPERATION REQUIREMENTS FOR EVENTS LASTING LONGER THAN THREE DAYS

- * Hand washing stations with hot and cold running water must be setup **in the stand** and accessible at all times. Soap and paper towels are to be provided at hand washing station.
- * All food preparation utensils that are to be reused must be washed, rinsed, and sanitized using a three compartment sink prior to use.
- * All potentially hazardous foods must be maintained above 135 °F or below 41 °F at all times.
- * Each vendor attending outdoor events must have an overhead covering which covers all food service and storage areas, except for open flame grills and fryers. Outer openings must be protected by mesh screens or constantly operating air curtains. Flooring shall be made of suitable materials to control dust and mud.
- * Grease, wastewater, and food debris must be disposed of according to all applicable laws. No grease, wastewater or food debris may be dumped in storm sewers, ditches, or ground surface.
- ∇ Employees must wash hands at frequent intervals. Gloves and hand sanitizer are not a substitute for hand washing. Gloves must be worn when handling ready to eat foods.
- ∇ A separate bucket for sanitizer must be available for storing and rinsing wiping cloths. Wiping cloths are to be used for sanitizing any food contact surface. Sanitizer setup: two tsp. chlorine bleach to one gallon water to equal 100 ppm or Quat sanitizer as per manufacturer's instruction.
- ∇ Food, utensils, dishware, paper goods, and supplies must be stored a minimum of six inches off the ground.
- ∇ Food products must be shielded or covered to protect from consumer contamination. Outdoor open flame grills and fryers shall have suitable covers and lids when not in use.
- ∇ All ice used to chill food and packaged drinks shall not be used as ice for consumption.
- ∇ No homemade or home canned foods or foods that have been stored in a home are allowed Vendors must have access to potable water from an approved source for the duration of the event. A food grade hose is required to be used when filling potable water holding tanks.