

TEMPORARY EVENT FOOD SERVICE ESTABLISHMENT REQUIREMENTS

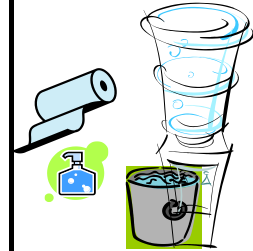
DAVIESS COUNTY HEALTH DEPARTMENT
DAVIESS COUNTY GOVERNMENT CENTER
300 EAST HEFRON STREET, SUITE 150
WASHINGTON, INDIANA 47501
Phone (812) 254-8674 Fax (812) 254-8643

****Please contact us prior to the event to make arrangements for issuance of the proper permit****

- 1 All food vendors must possess a Food Establishment Permit from the Daviess County Health Department, unless exempt under the not-for-profit rule (**preferably prior to the event**).
- 2 All food vendors must have a certified food safety person, unless they are exempt under the not-for-profit rule.
- 3 All food and ice must be obtained from an approved source.
- 4 All ice used to chill food and packaged drinks **shall not** be used as ice for consumption. All containers used to ice packaged drinks must be self draining.
- 5 **Handwashing stations must be set up**, with warm water, soap and paper towels provided.
- 6 Employees must **wash hands** before beginning work and at frequent intervals. Gloves and hand sanitizer are not a substitute for handwashing.
- 7 **No barehand contact with "Ready-To-Eat Foods"**; employees must use a utensil, such as tongs, spatulas, deli tissue, single-use gloves, or other dispensing equipment.
- 8 A separate bucket for sanitizer must be available for storing and rinsing wiping clothes. These wiping clothes are to be used for sanitizing any food contact surface.
- 9 Sanitizer set up: 2 tsp. chlorine to 1 gallon of water equals 100 ppm or Quat sanitizer as per manufacturer's instructions. (**Chemical test strips, must be available.**)
- 10 Food, utensils, dishware, paper goods, and supplies must be stored a minimum of six inches off the ground.
- 11 Food products must be shielded or covered to protect from contamination and consumers.
- 12 Frozen food must be thawed before the event. Proper thawing methods include: **under refrigeration, under cool running water, or in the microwave as part of the cooking process.**
- 13 A Probe type thermometer is required for food temperature monitoring.
- 14 All potentially hazardous foods must be maintained above 135 degrees Fahrenheit for hot foods, or below 41 degrees Fahrenheit for cold foods.
- 15 Vendors must have access to **potable water** from an approved source for the duration of the event.
- 16 Grease, waste water and food debris must be disposed of in an approved manner.
- 17 Each vendor attending outdoor events must have a booth, trailer, or stand with overhead cover which protects all foodservice and storage areas.



Warm Water, soap,
& paper towel



Discard Bucket

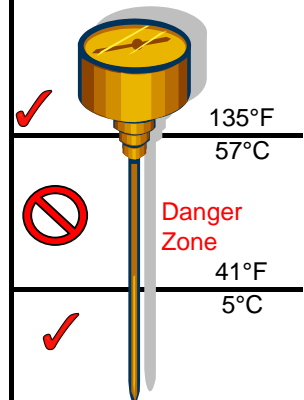


Towel



Chlorine

Water



135°F

57°C

Danger
Zone

41°F

5°C