



**TOWN OF PLAISTOW
HEALTH DEPARTMENT
TEMPORARY FOOD ESTABLISHMENT AND OUTDOOR
CONCESSION STAND GUIDELINES AND REQUIREMENTS**

Food Source

All foods must be obtained from commercial sources, such as retail food stores, wholesale distributors or restaurants. Home-prepared food is prohibited.

Home canned, home processed and home prepared foods are not allowed. Non - potentially hazardous foods such as cookies, candies, cakes, brownies, meringue-free or cream-free pies **may** be allowed if approved by the Health Officer.

All foods must either be prepared on-site (at the event) or be prepared in an **approved (licensed) kitchen** and properly transported to the site.

Food Protection/ Temperature Control

Foods normally requiring proper refrigeration and/or hot holding must maintain proper temperatures throughout the event. All potentially hazardous foods shall be kept **hot** (135° F or higher) or **cold** (41°F or lower). Frozen products must remain frozen and hot foods must reach a minimum internal temperature of 165° F for reheating/cooking and may be held hot after that at 135° F for service/sale.

Only adequate hot and cold holding equipment, capable of maintaining these temperatures, in proper working condition, will be allowed. Sterno-type cans for holding hot food will not be allowed.

“Unpackaged” food may not be stored in direct contact with ice.

Food items and beverages can be stored in ice provided the container can be drained.

Food shall be protected from contamination, including dust, insects, unnecessary handling, coughs and sneezes. Methods of protection may include wrapping, the use of sneeze guards or creating adequate spacing between food and the customers. Physical barriers such as counters or tables should be used to separate the food service area from the customers.

Food and food related items must be stored off the ground.

Cooking equipment such as grills, fryers and propane stoves shall be segregated from the

public by a distance of at least 4 feet by roping off or by other means to protect patrons from burns or splashes of hot grease.

Condiments can be prepackaged, dispensed from pumps, squeeze bottles or shakers or served from containers with self-closing lids. (No open bowls or containers).

A metal stem thermometer (or disposable thermometer) shall be available to check the internal temperatures of potentially hazardous foods. Foods must be cooked to the following required temperatures prior to serving:

- Ground beef/ Hamburgers/ Ground Pork: 155° F
- Poultry: 165° F
- Hot Dogs: 135° F
- Seafood/ Fish/ Pork: 145° F
- Foods can be held at 135° F or hotter after cooking

For any foods that are handled on-site, (that are not pre-packaged): gloves, utensils, dispensers, papers, napkins, etc. will be used for food handling. ***There shall be no bare hand contact with any foods.***

Toxic items (insect repellants, chemicals, cleaners, sun lotion, etc) shall be stored away from foods, equipment and single-service and single-use articles. All items will be properly labeled.

Lights (if applicable) shall be shielded.

Dogs and other pets are not allowed.

Raw milk products and unpasteurized juices shall not be offered for sale.

Handwashing and Food Worker Practices

Any temporary food establishment which has handling and/or preparation of food must have a handwashing facility. If a stationary hand sink is not available, then a temporary handwashing station may be utilized. (See attached diagram) It shall include a 5-10 gallon container with a spigot which can be turned on to leave hands free for washing; a wastewater collection container; dispensed hand soap and paper towels. Hand washing is the first line of defense against food-borne illness. Unclean hands contaminate food.

Always wash hands before handling food and after:

- eating or drinking
- using the restroom
- sneezing or coughing
- smoking
- disposing of garbage
- touching anything that contaminates the hands

Alcohol-based hand sanitizing gels may **not** be used *in place of* hand washing for those temporary establishments handling and/or preparing food.

*****Hand wash stations are not required if the only food items offered are pre-packaged foods or foods that are dispensed in their original containers.***

Food workers shall have clean outer garments, aprons and effective hair restraints, (caps, bandanas, hair pulled back).

Food workers shall not have open cuts, wounds or burns.

Food workers experiencing vomiting and/or diarrhea must be excluded from food activities.

Eating or smoking is not allowed inside the temporary food establishment.

Sanitation

All equipment should be cleaned and sanitized prior to use.

Food contact surfaces shall be smooth and easily cleanable.

Food contact surfaces shall be sanitized throughout the day (2 teaspoons of bleach to 1 gallon of water) or (1/2 teaspoon of bleach to 1 quart of water). Be sure to label the containers used for the sanitizing solution.

Cloths used for wiping up food spills shall be stored in sanitizing solution between use.

Additional Requirements

Potable water lines (if applicable) shall be equipped with a back siphonage device.

All gray water MUST be disposed of properly, NOT dumped onto the ground or into storm drains.

Design a system that allows for a designated worker for only handling money, or allows for handwashing between handling money/ other tasks and handling food products.

Provide additional clean and sanitized utensils for preparing and cooking food.

Provide an adequate number of lined garbage containers.

Temporary Handwashing Facility

(Example)

