

10. Use of Utensils

Food handlers **must** use a utensil such as gloves, tongs or food paper to avoid direct contact with any food a customer will eat. Gloves are not required but may offer the easiest answer . Remember handwashing is still required even when gloves or utensils are used.

Also, so-called “hand sanitizers” provide only limited extra protection, and hands still have to be washed and utensils used.

11. Fresh Water Conveyance

Water for drinking or cooking must be safe. Water must be transferred only through acceptable hoses and connectors. These are OK: beverage vending hoses, copper tubing, galvanized water pipe, RV or other state approved hoses. You must

Clean ice bags before dumping into ice containers. Containers for ice must be clean (sanitized!).

☑Never break ice bags on the ground. The bags were never intended to survive this punishment and the ice pieces will split the bag allowing contamination inside.

14. Safe Storage

Storage areas for food should be used for no other purpose. Store all toxic items, such as cleaners, away from all food. Do not store food on the ground. Do not overload refrigerated units.

☑Organize food storage in refrigerators so that raw meats are below ready-to-eat foods.

The information contained in this guide is based upon ISDH Rule 410 IAC 7-24, as amended, and applicable local laws. The information contained here is by no means complete, and is no substitute for proper formal food safety training! Refer to the ISDH Rule mentioned above, or call the health department.

Factors That Can Lead To Foodborne Illness

- ☑Food preparation several hours in advance of service
- ☑Inadequate hot or cold food storage
- ☑Inadequate cooling of prepared foods
- ☑Inadequate re-heating of foods
- ☑Contamination of foods by workers, or from other sources.
- ☑Workers fail to WASH HANDS and use utensils!



16 Steps to Handling Food Safely During Temporary Events!

Customers expect Safe Food!

be able to show proof that such hoses are approved to convey potable water.

☑Note: Regular garden hose is NOT ACCEPTABLE!

12. Waste Water Disposal

Waste water must be held in holding tanks and / or disposed of in an APPROVED system. Municipal sewage disposal systems are OK. Dumping waste on the ground is unacceptable.

For solid wastes, use containers with tight-fitting lids, to reduce insect and rodent problems.

13. Ice

Remember, ice is considered a “food” since it can be consumed. Keep ice for drinks separate from ice used for cooling. Never place anything in ice to be used for customers as this will contaminate the ice intended for drinks.

15. Food Source

All food offered for sale must come from a recognized food retailer or wholesaler that has been inspected by an entity that has jurisdiction.

☑NO food can be sold that has been prepared in a home kitchen, or come from any location not officially inspected!

It is preferred that all food be prepared on site so that the entire process can be inspected.

16. Construction



Any food stand should be enclosed and under cover except for cooking methods that require outdoor space. Keep cook surfaces away from customers. Surfaces should be smooth and easily cleanable. Use screens or fans to keep out insects and rodents.



produced for the
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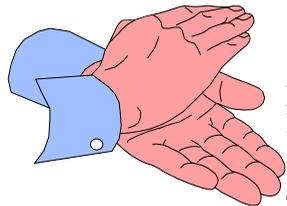
This guide is intended to help anyone who wishes to sell food on a temporary basis in Indiana.

Step 1: Wash Your Hands Often!

2. Permits

Check with the health department to determine if a permit is necessary. Organizations that have **Sec. 501 tax exempt status** from the **IRS** that offer food for sale to benefit that organization, may be exempt from food safety requirements. Organized religious groups have complete exemption. Others may operate no more than 15 days per year without a permit. Be prepared to show **IRS Sec. 501** approval. You will also need to show proof of **Certification** per 410-IAC-7-22.

3. Handwashing, Hand Sinks



Any person who prepares food must wash hands properly before any food handling!

This means washing hands often, following any other activity such as using the restroom, handling any raw food, or eating, drinking, or even scratching.

Scrub hands and exposed arms with soap and water for 20 seconds. Rub hands together, especially around finger nails. Rinse thoroughly. Dry with a paper towel. Don't ever wipe hands on a rag.

A handwashing facility shall be installed in the food preparation area.

Handwashing facilities need to be conveniently accessible to all employees. Each sink shall be provided with running water (preferably hot and cold), soap, and paper towels.

No one who shows disease symptoms like cramps,



Preferred handsink

nausea, fever, diarrhea, etc., or has an open sore, should ever touch food.

If the menu is limited You can use a large urn, or cooler with a spigot so that water will flow. Supply soap and paper towels, and use a bucket for draining. **Handwashing is essential.**

or quaternary ammonium compounds (quats). Bleach is the cheapest, but it's hard on hands.

For bleach, use a capful per 1.5 gallons of water.

This will give the required concentration of 50 to 100 PPM. For quats, the concentration should be 200 PPM. Always read the labels, and use the appropriate chemical test kit to measure the sanitizer strength. **Don't** make solutions too strong.

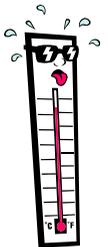
This means PHFs must be held 135° F. or above, or 41° F. or below.

If PHFs must be stored in the danger zone, there needs to be a written plan that shows how these foods will be monitored when held at the wrong temperature. The time cannot exceed four hours.

8. Cooking (Heating)

The following temperatures must be reached before the food is served:

- hot dogs: (hot held) 135° F.
- fish: 145° F.
- pork: 145° F.
- hamburger: 155° F.
- poultry: 165° F.



Precooked food served immediately may be served at any temperature.

9. Cooling and Reheating

If food is prepared ahead of time for serving later, or if there are "left-overs" kept overnight, these foods must be handled properly.

Such foods must be cooled from 135° F. to 70° F. within two hours, and then to 41° F. within the next four hours.

Use an accurate probe thermometer to measure food temperatures! Check every 30 minutes.

Foods should then be rapidly reheated to 165° F. Only cool and reheat foods one time. Otherwise potentially hazardous foods may be in the danger zone too long. Any foods not meeting this criteria must be discarded.

Profit businesses are inspected by the health dept. for food safety compliance!

4. Utility Sinks

Temporary vendors with utensils to wash need to have a three-compartment sink with hot and cold water, and a suitable drain. This means a suitable heating facility needs to be provided so there is hot water for cleaning.



The proper method is to **wash, rinse, sanitize, then air dry.**

Do not dry utensils with a cloth towel!

5. Sanitizing

Sanitizing must be done by an approved method. The easiest way is to use bleach (chlorine),

6. Wiping Cloths

Store wiping cloths in a bucket of sanitizer and change the solution frequently. Use the same concentration as given above.

Sanitize all work surfaces, equipment, and utensils prior to use!



7. Safe Food Temperatures

All Potentially Hazardous Foods (PHF), such as **beef, pork, poultry, fish, dairy products, cut fruit, and cooked vegetables** must be kept out of the "danger zone" (between 41° and 135° F.) as much as possible.



135° or higher
Keep out of the danger zone!
41° or lower