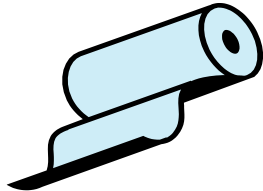




Temporary Foodservice Requirements for Food Safety

1. Hand washing

Designate an area to wash your hands away from food, paper and utensils. **Always** provide **soap** and disposable **hand towels**. Water jugs with a spigot filled with clean water are to be used as a hand sink. There also must be a bucket to catch the wastewater.



Paper towels



Soap



Water jug
with a spigot



Bucket to catch
dirty water

2. Ware washing

Set up a **wash, rinse, and sanitize** container system to properly clean your equipment and utensils. The containers must be labeled and be large enough to submerge 1/2 of your largest dish/equipment.

All food must be prepared onsite. If your cook process takes a long time (i.e. BBQ) all food must be prepared in a permitted kitchen, NO FOOD FROM HOME IS ALLOWED.



Wash

Dish soap and water



Rinse

Clean water



Sanitize

Bleach and water at 50 ppm OR
Sani-tabs and water at 200-400 ppm

ITEMS NEEDED:

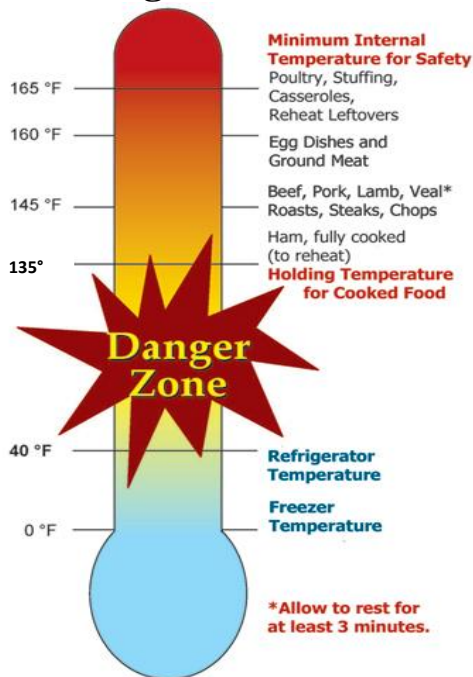
1. **Food permit** must be posted in a location that is visible to the public.
2. **Hand washing station** that includes soap, disposable paper towels, water jug with a spigot, and a bucket to catch dirty water.
3. **Three buckets/tubs large enough to submerge 1/2 of your largest dish/equipment** for your wash, rinse, and sanitize ware washing system.
4. **Additional bucket with sanitizing solution** for wiping cloths.
5. **Waste receptacle large enough to hold all wastewater** for your operation, wastewater must be disposed in an approved manner.
6. **Metal stem thermometer** to check cold foods (41°F/5°C or below) and hot foods (135°F/57°C) or above). Remember to calibrate the thermometer.
7. **Bleach or quaternary ammonia (QUAT)** for sanitizer solution used to sanitize dishes/equipment and food contact surfaces.
8. **Test Strips** for the appropriate sanitizer used for ware washing & wiping cloth buckets. Bleach solution must be between 50-100 ppm. Quaternary ammonia solution must be between 200-400 ppm.
9. **Thermometer** in each refrigerated unit and cooler.
10. **Hair restraint** such as a cap, visor, or hair net for each food handler.
11. **Gloves, utensil, or deli tissue** to use as a barrier with ready-to-eat food.



POINTS TO REMEMBER:

1. Hand washing station, ware washing station, sanitizing bucket for wiping cloths must be set up **BEFORE** you begin to operate.
2. **No bare hand contact** with ready-to-eat food is permitted.
3. Food and single service items must be stored at least 6 inches off the floor/ground.
4. No drinking or eating in the food preparation area.
5. Label food and toxic items (such as spray bottles and ware wash buckets).
6. All food must be prepared on site or in a permitted kitchen.
7. Cook for the crowd, cooking too much food results in foods not held at the proper temperature.
8. Provide screening of food when necessary.
9. Store wiping cloths in a bucket with sanitizer to prevent cross contamination, keep surfaces sanitized.
10. Keep foods out of the danger zone.

The Danger Zone



WIPING CLOTHS

Cloths used for wiping counters & cutting boards must be placed in a sanitizing solution at the proper concentration to prevent growth of microorganisms. Do not use sponges because they can harbor bacteria.

- Bleach and water = 100-200 ppm
- QUAT = 200-400 ppm

PROHIBITED FOODS

- No foods prepared from a home/personal kitchen.
- No wild game or any meat not inspected by USDA or other official governmental regulatory agency.

Keep time/temperature control for safety (TCS) foods – foods that must be kept hot or cold for safety - out of the danger zone!

Keep cold foods at 41°F/5°C or below
Keep hot foods at 135°F/57°C or above

WORKER REQUIREMENTS:

- Workers shall wear clean clothing and aprons.
- Workers shall wear hair restraints.
- Children and infants shall be restricted from food preparation and service areas.
- Persons who are ill or exhibiting symptoms of illness shall not prepare or serve food.
- It is the responsibility of the permit holder to ensure food workers are free from illness.
- Food workers shall routinely wash their hands and have easy access to acceptable hand wash stations equipped with soap, water, and disposable towels.

Temporary Food Permit:
Louisville Metro Dept. of Public Health
400 East Gray Street
Louisville, KY 40202 / 502.574.6650
louisvilleky.gov/health

City Permit:
Louisville Metro Codes and Regulations
444 S. 5th St.
Louisville, KY 40202 / 502-574-3591
louisvilleky.gov