

TEMPORARY FOOD ESTABLISHMENTS

A permit must be purchased from the local Health Dept. Environmentalist before setting up to distribute food to the public. **Restrooms must be available for public use.**

Temporary food establishments shall operate for no longer than 14 consecutive days at one location, and must wait 30 days before returning to that site.

FEES	1-3 DAY EVENT	\$50.00
	4-7 DAY EVENT	\$75.00
	8-14 DAY EVENT	\$100.00
	STATEWIDE MOBILE UNIT*	\$160.00 (Permit posted in booth)

*Plumbing plans must be approved with the Division of Plumbing. See Food Code.

Nonprofit organizations or institutions, may be exempt from fee requirements.

BAKED GOODS:

- All baked goods are exempt from permits; however, they will be inspected for compliance.
- All baked goods must be wrapped. If sold whole, wrap whole. If sold in individual pieces, wrap individually.
- No cream-filled pastries or pies.

WORKER REQUIREMENTS:

- Workers shall wash hands upon entering booth, prior to putting on gloves, when changing job duties, and as needed.
- Workers may not contact ready to eat food with their bare hands. Use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.
- Workers shall limit bare hand contact with foods that will be cooked.
- Workers shall wear clean clothing and 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 sanitary towels.
- No smoking in food booths or while cooking on grills
- Hats must be worn by all cooks and helpers, no unauthorized persons

FOOD:

- Homemade or home processed foods, and any other food items or ingredients, which may constitute a high risk in a temporary setting are prohibited.
- Wild game or any meat not inspected by USDA or other official Governmental Regulatory Agency are prohibited.
- All food preparation must be done on site or at a permitted kitchen (must have copy of permit on site).
- Safe water supply from a regulated source (hot and cold under pressure if required). Approved water hose (not garden hoses) or containers.
- All food/paper/foam products must be stored at least 6" above ground level.
- Food shall not be stored with drinks or in ice for consumption
- Food to be cooked stored separate from ready to eat foods.
- Foods requiring different cooking temperatures stored separately.
- All foods must be wrapped before serving to the customer.
- All condiments: mustard, ketchup, straws, spoons, etc. must be protected from customer contamination.

EQUIPMENT AND SUPPLIES:

- Metal stem thermometers for checking temperatures.
- Extra utensils including tongs, spatulas, spoons, etc.
- Plastic/vinyl gloves.
- Bleach for sanitizing.
- Garbage containers with plastic liners and lids.
- Cooler and approved ice for cold foods.
- Separate cooler and ice with scoop for ice to be served to the public in cups.
- Grill, crockpot, kettle, steamer, or insulated carrier for hot food, **HOLDING TEMPERATURE ON HOT FOOD IS 135F.**
- Metal stem thermometer which reads between 41F and 165F **HOLDING TEMPERATURES ON COLD FOOD IS 41F.**

PROTECTED ENVIRONMENT:

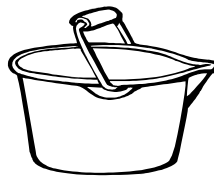
- Each temporary food establishment shall have overhead protection and protection from weather, insects, dust, and other pests. Screening, air curtains or adequate enclosures for food preparation areas are required to minimize contamination from insects when prevalent.
- Mats, removable platforms, duckboards are required in the food preparation area.
- Shielded lighting.
- Other structures and materials must be consistent with Kentucky's food code.

PROPER SANITIZATION PROCEDURES:

- (1) Handwashing station: Water dispensing spigot container and catch bucket or sink to wash hands (soap and paper towels). **See diagram.**
- (3) buckets to WASH, RINSE, and SANITIZE utensils. **See diagram.**
- (2) buckets for bleach water to put wipe cloths in. One bucket to contain wiping cloths for sanitizing any raw food area(s) and one bucket to contain wiping cloths for sanitizing other food contact surfaces. **See diagram.**
- Wastewater from buckets/containers must be disposed of without creating a nuisance.

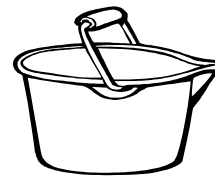


Wash/Rinse/Sanitize



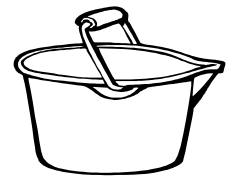
Label buckets **WASH**

Wash in soap and hot water



RINSE

Rinse in clear water



SANITIZE

Sanitize in chlorine at 50 PPM
(Approx. 1 teaspoon/gallon)
Immerse 1 minute

Wipe Cloth Bucket



Raw food area wipe cloths
bucket



Other surfaces wipe cloth
bucket