

Temporary Food Concessions

What is a Temporary Food Concession? It's any food establishment operating for a limited time in conjunction with programs/fundraisers such as air shows, carnivals, sporting events or other similar gatherings.

General Information:

- Wash your hands often with soap/water for at least 20 seconds. Wash them before and between tasks, after taking a break, using the latrine, smoke breaks and upon arriving to work.
- Paper towels, soap/water must be available at all times.
- If you have a cut or open sore on your hands or a cold/diarrhea, do not prepare/serve food.
- Wear clean clothing (NO TANK TOPS) that covers your armpits. Keep your fingernails clean and short.
- Wear head coverings (hat, caps or hairnets) that will cover all loose hair from falling into the food or the food prep area.
- Do not eat, drink, smoke or chew tobacco in the food prep/serving area. After any break you must wash your hands before returning to work.
- Make sure you have a way to wash your hands.

Food Storage & Preparation:

- Buy a food thermometer to take internal temperatures of food.
- Buy food from a reliable source, such as the commissary, shoppette or a major food chain.
- Keep and serve all hot foods at 140 F or higher (Internal temperature).
- Keep and serve all cold foods at 41 F or lower (Internal temperature).
- If refrigerator units are not available, use potable ice-filled portable coolers to store chilled items. Do not allow the sun to thaw frozen meat items.
- Use portable gas grills/ranges to cook and keep foods hot. All meat items must be cooked thoroughly. No meat items should be cooked/served rare.
- If you are cooking items in advance like hamburgers, steaks, etc. store the cooked meats in a 3-inch pan, which is placed on the grill. Add water to the pan to avoid burning the meat, cover the pan to help keep the temperature above 140 F and keep insects away.
- Reheating of leftovers is prohibited, only fresh products can be used. Cooking the foods on site is the preferred method, however, preparing chili, sloppy joes or burritos at home the morning of the function is acceptable as long as the products are prepared temperature maintained (chilled to 41 F or below for foods to be served cold, and above 141 F for foods to be served hot.)
- Do not handle or touch cooked foods or buns with your hands, use utensils. Plastic disposable gloves may be used provided you wash your hands between operations and change the gloves as often as needed.

- Clean, rinse, and sanitize all food contact surfaces. Chlorine (bleach) and water is required, use one capful of bleach per gallon of water. Place the cleaning rags inside the sanitizing solution when not in use. Make a fresh solution when the water becomes cloudy/dirty
- Cook all meat products thoroughly (no bloody or pink meat). Remember to check the internal temperatures with the thermometer.

Hamburgers and Hotdogs: 160 F
 (Hamburgers will not be served pink/bloody)
 Pre-cooked Chicken products only: 145 F
 Pre-cooked Pork products only: 145 F

Displaying and Serving Foods

- Use single service items (Paper plates, cups, napkins and plastic utensils)
- Use pumps or squeeze containers or individual packets of condiments. Open bowls to serve condiments is not allowed.
- Leftovers are not allowed to be served, discard any food items left at the end of the day.

Final Note: Have fun and be safe. Remember, cook all foods thoroughly and chill foods properly (below 41 F). Most importantly, wash your hands between handling foods, and lather for at least 20 seconds to ensure cleanliness.

PH will conduct unannounced inspections to ensure temporary food booths are in compliance with all requirements. The facility supervisor will be held responsible for ensuring all workers comply with these requirements. All workers must read and initial this letter. If there are any questions contact Public Health at 828-7280.

For all Food Handlers working the temporary food facility, please annotate your Name and Initials once you read and understand training:
