



**Temporary Food Service  
Operation  
Requirements  
Sandusky County  
Public Health**

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# ***Critical Requirements:***

## **1. Approved Sources**

All foods must be obtained from approved sources.

- ❖ Grocery Stores
- ❖ Food Suppliers (Sysco, GFS, etc.)
- ❖ Meat Shops



## **2. Preparation**

- ❖ All foods must be prepared at the licensed temporary location or in a licensed food operation.
- ❖ Foods **CANNOT** be prepared in the home and transported to the site.
- ❖ Home-canned foods **CANNOT** be used as ingredients in foods or sold at the temporary location.



## **3. Hot Holding**

Hot foods must be held at **135°F** or higher at all times. The following items may be used for hot holding foods:

- ❖ Grills
- ❖ Roasters

## **4. Cold Holding**

Cold foods must be held at **41°F** or colder at all times. The following items may be used for cold holding of foods:

- ❖ Refrigerators
- ❖ Ice chests



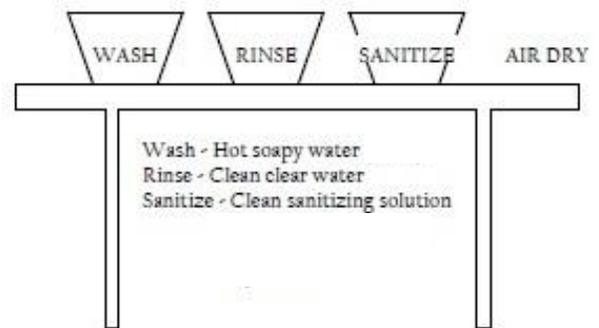
## 5. Dishwashing

Proper dishwashing of utensils must occur through the use of a three (3) bin sink system. This may be accomplished in several ways:

- ❖ Using an actual three-bin sink
- ❖ Using a three bucket or dishpan setup

The proper three-bin sink setup is as follows:

Wash → Rinse → Sanitize



## 6. Sanitizer

A proper test kit must be provided to test the level of the sanitizer used in the three-bin sink.

## 7. Thermometer

A proper thermometer (dial, digital, etc.) must be provided for checking cooking, hot holding, cold holding, and storage temperatures. Any thermometer used must contain a range of 0°-220°F.

## 8. Handwashing

Handwashing facilities must be provided to ensure all persons working at the temporary location have the ability to wash hands frequently. Acceptable hand washing facilities include:

- ❖ Coffee urn for hot water



- ❖ Handwash sink with hot and cold water
- ❖ Large water jug containing warm water
- ❖ Buckets (1 for warm, soapy water; 1 for clear water)

**All of these options require soap and disposable towels.**



## 9. Barriers

Barriers must be provided when handling ready-to-eat foods (foods that can be consumed without any preparation needed).

The following are some acceptable barriers:

- ❖ Gloves (non-latex)
- ❖ Tongs
- ❖ Deli paper
- ❖ Other utensils



## 10. Storage and Flooring

Ensure all food storage is up and off the ground and that all foods are kept covered. If the temporary location is in an unpaved area with exposed soil/grass, flooring of smooth,

cleanable construction must be laid under all food preparation, serving, and storage areas.

Use:

- ❖ Crates, tables, etc. to elevate food and food equipment
- ❖ Foil, plastic wrap, or similar coverings for foods
- ❖ Wood panels, planks, or similar smooth materials for flooring

### YOUR CHECKLIST:

HAND SOAP \_\_\_\_\_

PAPERTOWELS \_\_\_\_\_

DISHWASHING DETERGENT \_\_\_\_\_

BASINS: 3 FOR SINK SETUP \_\_\_\_\_

1 FOR HANDWASHING \_\_\_\_\_

METAL STEM THERMOMETER (0-220°F) \_\_\_\_\_

BLEACH \_\_\_\_\_

HAIR NETS OR HATS \_\_\_\_\_

DISPOSABLE GLOVES \_\_\_\_\_

COFFEE POT OR THERMOS FOR HOT WATER \_\_\_\_\_

LARGE CONTAINER WITH LID FOR WASTEWATER \_\_\_\_\_

TABLES \_\_\_\_\_

WATER \_\_\_\_\_

TRASH BAGS \_\_\_\_\_



**Good luck and Safe Serving!**