

Madison County Health Department
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Temporary Food Establishment Guidelines

The following list is to assist you in conducting a daily self-inspection of your stand before you open. If you are missing any of the required equipment, DO NOT OPEN until missing items are supplied.

- [] Five sinks, pails or basins for:
 - a. Washing, rinsing and sanitizing utensils and equipment
 - b. Washing hands
 - c. Wiping cloths used to clean food contact surfaces

- [] A metal-stemmed thermometer (not glass) accurate to $\pm 2^{\circ}$ F for checking food temperatures. All mechanical refrigeration units must have a thermometer accurate to $\pm 3^{\circ}$ F.

- [] Equipment/utensils, etc. in good condition (no chipping, pitting etc). All equipment/utensils must be cleaned and sanitized before the beginning of the event and as often as necessary, but no less than once a day.

- [] Detergent, sanitizer (chlorine 50-100 ppm) and sanitizer test strips available in each stand where utensils are cleaned. Hot water must be made available for cleaning and handwashing purposes.

- [] Hand soap and paper towels for handwashing. Common towels are prohibited.

- [] Hot-holding of foods shall be maintained at 140° F or above when required. Potentially hazardous food in cold storage shall be maintained at 41° F or below.

- [] Dippers or scoops shall be used in dispensing of ice. Hand dipping ice is prohibited.

- [] All food supplies shall be stored off the ground on pallets or shelves.

- [] All food prepared in an unapproved area, kitchen or location and/or from an unapproved source will not be allowed. Home-canned foods or home-prepared foods are prohibited.

- [] Any leftover potentially hazardous food from the previous day shall be destroyed.

- [] All potentially hazardous foods must be cooked to the required internal temperatures:
 - a. Poultry - internal temperature of 165° F for 15 seconds
 - b. Pork and all hams (including pre-cooked) all ground meats- internal temperature of 155° F or 15 seconds.
 - c. Stuffed meat, poultry and pasta temperature of 165° F
 - d. Other potentially hazardous foods - temperature of 145° F

Note: Any potentially hazardous food having temperatures between 41° F and 140° F shall be destroyed.