

GRANT COUNTY HEALTH DISTRICT TEMPORARY FOOD SERVICE RULES FOR OPERATION

POST THESE RULES IN EACH BOOTH - EACH WORKER MUST READ AND SIGN

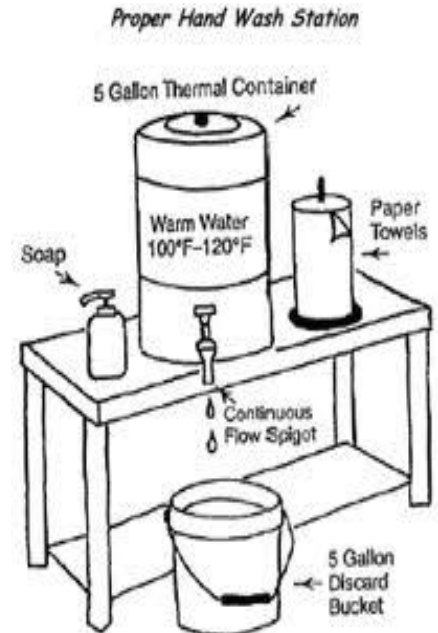
1. HANDWASH STATIONS are required at all events. There should be one station at the restroom and at least one in your booth. Each station needs warm water (100F minimum), soap and single use towels. Hands must be washed before and frequently during food handling.

The Restroom with a properly stocked handwash station needs to be within 200Ft of your booth.

2. DO NOT WORK WHEN SICK! A person who has vomiting and/or diarrhea or a communicable disease is prohibited from working. Workers with a cut on their hand must wear a bandage and gloves at all times.

3. WASHINGTON STATE FOOD WORKER CARDS are required for the person in charge of each shift. A person in charge must be present in the booth during all hours of operation.

4. BARE HAND CONTACT with ready-to-eat foods is prohibited. Barriers such as gloves, tongs, or spoons must be used when handling ready-to-eat foods. (i.e. salads, sandwich toppings).



5. ONLY FOOD FROM AN APPROVED SOURCE can be used, such as USDA Inspected meat and poultry. No home processed foods are allowed. All foods must be prepared on-site (at the event) or in an "approved" kitchen and properly transported to the site. No food can be prepared in a private home.

6. WATER must come from the city or other approved source. Water hoses must be drinking water approved.

7. COOKING and REHEATING of potentially hazardous foods must be done to the proper temperatures. Cooking should be done with appropriate equipment, such as a grill or propane stove. Grills, BBQs & deep fat fryers must be on a stable surface. The equipment must have a barrier separating it from the public. Food that is re-heated must reach at least 165° F. throughout within 60 minutes.

Potentially Hazardous foods must be cooked to these temperatures.

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| 1. HAMBURGER & ALL foods containing ground meat: | 155° F (for 15 seconds) |
| 2. PORK*, BEEF*, EGGS, and FISH | 145° F (for 15 seconds) |
| 3. POULTRY or any food containing poultry: | 165° F (for 15 seconds) |
| 4. Casseroles, stuffed foods or stuffing,
and all reheated potentially hazardous foods: | 165° F |
| 5. Commercially packaged ready-to-eat foods (i.e. canned chili)
and vegetables for hot holding: | 135° F |

8. PROBE THERMOMETERS that read from 0° F TO 220° F are required to monitor food temperatures. A thin tip thermometer that can read at the tip is required for thin meats, such as hamburgers.



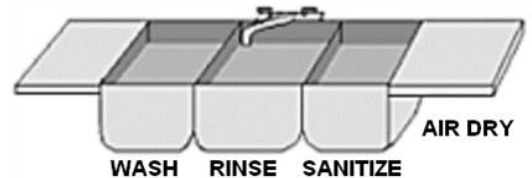
9. HOT HOLDING can be done in pre-heated steam tables and warmers. Steam tables and other hot holding devices (such as crock pots) are not to be used as a means of heating up foods. Hot foods must be thoroughly cooked, covered and hot held at 135° F. or above. **Sterno is not allowed for hot holding at outdoor events.**

10. COLD FOODS must be covered and kept at 41° F. or colder during storage. Pre-chilled mechanical refrigeration or ice chests using approved (e.g. store bought) ice may be used.

11. COOLING of potentially hazardous foods is prohibited. All hot-held foods which have not been used by the end of the day must be discarded

12. CLEANING OF UTENSILS AND EQUIPMENT: When equipment or utensils are reused on-site, or the event operates for consecutive days, you must wash, rinse & sanitize utensils and cookware. Wash in hot soapy water, rinse in hot clear water, and sanitize by immersing in a solution of one teaspoon bleach per gallon of water.

*Dish tubs can be used as sinks



13. WIPING CLOTHS must be present and stored in a bucket of sanitizing solution. Wiping cloths are used for cleaning food contact surfaces and spills. Use one teaspoon bleach per gallon of cool water. Do not add soap to this solution. Change every two hours or when cloudy.

14. BEVERAGE ICE is a food. Only clean ice, from an approved source, can be served to customers. A scoop with a handle is required and must be stored outside of the ice container on a clean, dry surface. The scoop handle must never touch the ice.

15. FOODS ON DISPLAY and in storage must be covered, wrapped, or otherwise protected from contamination. Do not store on the ground or the floor.

16. CUSTOMER SELF SERVICE of exposed foods is prohibited (e.g. lettuce, onions, tomatoes, relish, pickles, salsa). Single service containers of condiments (ketchup, mustard, relish, butter, syrup, etc.) are encouraged. However pump or squeeze bottles are acceptable.

17. GARBAGE must be kept picked up and garbage cans must be present.

18. WASTE WATER must be disposed of directly into the sewer system through drains in sinks or toilets. Do not dump waste water on the surface of the ground, in dry wells, in storm sewers, or chemical toilets. Waste water may be removed to rest rooms in containers with tight fitting lids.

FAILURE TO FOLLOW THESE RULES COULD SUBJECT THE BOOTH TO CLOSURE!

ALL WORKERS MUST READ AND SIGN
(use an additional sheet of paper, if necessary)

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_____	_____
_____	_____

“Always working for a safer and healthier Grant County”

www.granthealth.org