

A. All PHF requiring refrigeration must be stored at a temperature not to exceed 41°F or colder. PHF, which are required to be held hot, must maintain a temperature of 135°F or hotter to prevent bacterial growth. Mechanical holding units are required in each booth to ensure that proper temperature is maintained. Canned heat (sternos) is not allowed for maintaining hot food temperatures outside. Ice chests are not allowed for maintaining cold food temperatures. A metal stem thermometer must be provided where necessary to check the internal temperatures of hot and cold foods.

Thermometers must be accurate to + 2°F.



B. **Open and unprotected displays of food are not allowed.** When using chafing dishes, only hinged-lid types will be allowed so that at least half of the food remains covered at all times.

C. READY-TO-EAT (RTE) FOOD CAN NOT BE TOUCHED WITH BARE HANDS. A barrier must be provided between the bare hand and the ready-to-eat food. Examples of physical barriers include: gloves, deli tissues, tongs, ladles, spatulas, forks, etc.

D. Food handlers must not have infected cuts, lesions, or open wounds. Food handlers with upper respiratory symptoms such as constant coughing or sneezing or food handlers with gastrointestinal symptoms such as cramps, vomiting and diarrhea must be restricted from handling food.

E. All condiments, including onions, relish, sauces, peppers, catsup, mustard, etc., that is available for customer use must be in self-service packets or be dispensed from approved sanitary dispensers.

F. All foods, food containers, utensils, napkins, straws and single service articles must be stored at least 6" off the floor and adequately protected from splash, dust, insects, weather or other contaminations.

G. When self-service ice dispensers are not provided, ice scoops are required. Ice used for human consumption may be stored separately from used to refrigerate drink bottles, cans or cartons. Ice storage units must be drained to a wastewater receptacle or a sanitary sewer system to prevent submergence of beverage containers into melted ice.

H. Effective hair restraints, including hairnets, caps or hair sprays, are required in food preparation and serving areas. Food, beverage and tobacco consumption is prohibited inside food booths. Gum chewing is also prohibited in food preparation and serving areas. CCS-FRM-343 Effective Date 2/18/2015 Rev 37

I. Food handling personnel must wash their hands as frequently as necessary to keep them clean, even though disposable gloves may be used. Nails must be closely trimmed and maintained. No sculptured nails or chipped nail polish is allowed.

J. Animals are prohibited from being within fifty (50) feet of a temporary food establishment or food service area.