



TEMPORARY FOOD SERVICE ESTABLISHMENT REGULATIONS

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Contact:

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TEMPORARY FOOD SERVICE ESTABLISHMENT REGULATIONS

In an effort to obtain the safest and most sanitary food handling operation, and minimize the risk of food borne illness, the following regulations have been assembled. These regulations conform to the Federal, State and local food service standards. The intent is to assure a safe, pleasant, recreational dining experience to the consumer.

The following items are required for compliance with the Wheeling Municipal and Illinois State Food Code pertaining to the operation of a temporary food service facility at fairs, carnivals and other public gatherings or events.

1. INSPECTIONS

Every temporary food service establishment shall be inspected prior to the start of operations to determine compliance with the regulations. No food service facility shall begin operations prior to the approval of the Village Health Officials.

Inspections of the facility may occur throughout the duration of the event. Violations of public health significance, if found, must be corrected immediately. Violations of less significance must be corrected as quickly as possible. The food service facility may be closed for failing to correct violations. The facility shall remain closed until authorized to resume operation by the Village Health Officials.

2. MENU

At least two weeks prior to all temporary events, the menu for each establishment must be reviewed and approved by the Village Health Officials. Plan to serve only those potentially hazardous foods that can be cooked and immediately served. This will help to reduce the risk of food borne illness.

3. FOOD SUPPLIES

The use of home canned or home prepared foods is prohibited. All food supplies including meat, milk, vegetables, ice, beverages, ingredients, spices, etc. shall be obtained from approved sources complying with the applicable Federal State and local laws and regulations. Foods purchased from commercial sources would meet this requirement. All foods shall be clean, free from spoilage, safe for human consumption and properly labeled.

Non-potentially hazardous baked goods such as cookies and cakes will be allowed for a non-for-profit bake sale which may be in conjunction with the event.

All fruits and vegetables must be washed before used.

All ice shall be obtained from an approved source in chipped, crushed or cubed form. The ice shall be transported and stored in single use, closed bags or in clean covered containers if brought from the operator's own food service establishment.

Condiments such as sugar, mustard, ketchup shall be individually packaged or from a squeeze-type container.

4. HAND WASHING FACILITIES

Convenient and adequate hand washing facilities shall be provided. For outdoor events, this shall consist from running water from a large container with a spigot and a bucket underneath to catch the waste. Soap and paper towels must be provided. Common linen towels are prohibited.

For indoor events, a separate sink with soap and paper towels in the food area is acceptable.



5. UTENSIL WASHING AND SANITIZING

An equipment and utensil washing facility must be available for cleaning and sanitizing soiled equipment and utensils throughout the day, **unless sufficient utensils are brought to the site and stored protected from contamination.**

The minimum required utensil washing set up is as follows:

- 1) A bucket with soapy water.
- 2) A bucket with clean rinse water.
- 3) A bucket with bleach water. A concentration of 50 to 100 PPM of chlorine is required. (2 capfuls of bleach to 3 gallons of water).
- 4) A container to allow the equipment and utensils to air dry shall be provided.

** The water must be changed regularly to keep it clean.



6. SANITIZING OF SURFACES

A spray bottle of bleach water must be provided to clean and sanitize customer counters and preparation areas. Wipe with a disposable paper towel.

If non-disposable wiping cloths are used, they shall be kept in a bucket of bleach water (1 capful of bleach to 1 gallon of water). This water shall be changed throughout the day to keep it clean.

7. WATER SUPPLY

A safe, convenient and adequate supply of potable water for cleaning and cooking is required. Garden hoses attached to faucets are not considered a safe water supply.

8. REFRIGERATION AND FOOD TEMPERATURES

Potentially hazardous food which consists in whole or in part of milk or milk products, eggs, meat, poultry or fish shall be maintained at temperatures of 41° F or below.

A sufficient number of mechanically refrigerated units shall be used for maintaining potentially hazardous foods at 41° F or below. Each refrigeration unit shall have a thermometer accurate to plus or minus 2 degrees F.

Commercial grade refrigeration units are strongly suggested. “Home-type” refrigerators may not be used if they are unable to maintain potentially hazardous foods at an internal temperature of 41° F or below.

No Styrofoam chest coolers are permitted.

During transportation to the event, potentially hazardous foods must be maintained at 41° F or below.

9. COOKING, HOT HOLDING AND FOOD TEMPERATURES

Potentially hazardous food must be cooked to an internal temperature of 165° F or above with the following exception:



Hamburger patties must be cooked to a minimum of 155° F for at least 15 seconds until juices run clear and the meat is not red or pink in color. All parts of the patty must come in contact with the cooking surface, especially edges that curl up or bubbles that may form in the center of the patty.

A sufficient number of grills, stoves, fryers etc. must be provided for the heating of potentially hazardous food to the proper temperature. A sufficient number of warmers, steam tables, hot-holding cabinets, etc. must be provided maintain hazardous food at 135° F or above after cooking.

Chaffing dishes with Sternos as the heat source are not permitted at outside temporary food events. Single burner propane is required under chaffing dishes for outside events.

10. THERMOMETERS



A metal stem probe type thermometers shall be used to verify temperatures of stored hot and cold foods and final cooking temperatures of all foods.

11. FOOD STORAGE AND PROTECTION

All food supplies, food containers and single service items shall be stored off the ground on pallets, shelves or tables. All food shall be properly covered and adequately protected to prevent contamination from patrons, dust, rain, flies or other elements.

The storage of packaged or wrapped food directly in contact with water or undrained ice is prohibited, except for canned or bottles beverages. Ice used for cold storage of food, food containers or beverages shall not be used for human consumption.

All food on display shall be covered, protected by a sneeze guard or individually package to prevent contamination by humans dust or other elements.

12. FOOD PREPARATION AND HANDLING

All bulk food preparation which includes cutting, chopping, slicing of food ingredients, and/or condiments shall be done at your restaurant or other food service establishment.

Bare hand contact with ready-to-eat foods is prohibited. Gloves, tongs, utensils or other methods must be used when handling ready-to-eat foods. Gloves must be thrown away after each task or when they get damaged or dirty. Please remember that gloves are not a substitute for hand washing. Hands must be washed with soap and water before and after wearing or changing gloves.

13. LEFT-OVERS OR RE-SERVICE

The use of left-over potentially hazardous foods is prohibited. Re-service of any food is prohibited.

14. TAKE NO CHANCES

If in doubt about the safety of a food items, throw it out. Any food which lands or comes in contact with the ground also gets discarded.

15. PERSONAL HYGIENE

Employee hands must be kept clean. Food prep employees should limit the amount of jewelry worn on hands and wrists.



SMOKING AND EATING ARE NOT ALLOWED IN THE FOOD PREPARATION AND SERVICE AREAS.

Employees shall wear clean outer clothing. Hair shall be effectively restrained by tying hair back, wearing a hair net or baseball cap where the hair is covered and contained.

People with boils, cuts, respiratory infections, diarrhea or communicable diseases shall not be permitted to work in the food stand.

Children under the age of twelve shall not be involved in preparation of potentially hazardous foods and should not be allowed in the food prep area or around the hot cooking equipment.

16. FOOD EQUIPMENT

All equipment shall be in good repair, made of non-toxic materials, and be easily cleanable and non-absorbent. They shall be free of breaks, chips, pits and similar imperfections.

The use of galvanized or porcelain enamel equipment is prohibited. Styrofoam containers are not acceptable for food storage. Grills made of metal containers (i.e. 55 gallon drums) are prohibited because such a container may have contained a toxic substance.

17. WASTE DISPOSAL

All liquid waste shall be disposed of into public sewers or other manner approved by the Village Health Officials so as not to create a health hazard or public nuisance.



All garbage and refuse shall be disposed of in covered, leak-proof, non-absorbent, insect and rodent proof containers. Cardboard containers are not sufficient. Each operator shall be responsible for keeping his or her area clean. This includes assuring that all garbage is deposited in the garbage receptacles.

18. TOILET FACILITIES

An adequate number of toilet facilities must be provided... These shall be conveniently located and accessible for use by food handlers. Toilet facilities must be kept in a clean and sanitary condition. Hand wash sinks must be located outside of porta-potties.

Any questions, please call ...

Beverly Slaby, Health Officer 847-499-9045

Serena Fried, Health Inspector 847-449-9048

Checklist for Temporary Food Service Operations



- A 5-gallon container to provide running water for hand washing. Example: **insulated thermos with continuous flow spigot or a coffee urn.**
- Soap and paper towels for hand washing to be provided by the hand washing container.
- Extra bucket for waste water from hand washing container.
- Spray bottle for chlorine sanitizer for table washing along with paper towels. (Quat or iodine sanitizers may be used instead of chlorine.)
- Single-use gloves for handling ready-to-eat foods.
- Extra serving spoons, knives, spatulas, tongs, ice scoops, etc.
- **If you do not bring a sufficient amount of utensils**, you must supply 4 buckets for ware washing, rinsing and air-drying.
- Platforms for elevating food and single service wares off the ground. (Pallets, inverted milk or pop crates).
- Metal probe thermometer (0° F – 220° F).
- Thermometers for refrigerators, ice chests and hot holding units.
- **Hair restraints or hats to be worn by food service employees.**



Application for Temporary Food Service Events

Today's Date: _____ Event Date: _____ Event Time: _____

Name of Business: _____

Business Address: _____

City _____ State _____ Zip Code _____

Event/Business Contact: _____

Business Phone: _____ Alternate Phone: _____

Food Catered or Prepared by: _____

Menu Items (Please list all, including beverages):

Mechanical Equipment List:

Refrigerators: Y or N How many? _____

Freezers: Y or N How many? _____

Hot holding tables Y or N How many? _____ How many wells? _____

Transportation and holding: (Please explain how you will transport ALL foods)

Hot Foods (140°F):

Cold Foods (41°F):

***All vendors NOT within the limits of Village of Wheeling must include their most recent routine health inspection report.**