



Temporary Food Service Guidelines

This guidelines document is a summary of the Wisconsin Food Code requirements for temporary food stands.

The full code requirements may be found here:

Wisconsin Administrative Code Chapter 75 'Retail Food' http://docs.legis.wi.gov/code/admin_code/atcp/055/75.pdf

Appendix to Chapter 75 'Wisconsin Food Code' http://docs.legis.wi.gov/code/admin_code/atcp/055/75_.pdf

1. **CURRENT LICENSE:** Food stands that require a license/permit must have a valid Brown County Health and Human Services Department or State of Wisconsin Department of Agriculture Trade and Consumer Protection appropriately issued food service license. State licenses will be honored in Brown County, but a \$62.00 inspection fee applies.
2. **DEMONSTRATION OF KNOWLEDGE:** The person in charge or the employee (volunteer) shall be able to demonstrate knowledge of these guidelines through food safety practices and/or answering food safety questions as they relate to their particular food operation.

GOOD HYGENIC PRACTICES

3. **EMPLOYEE HEALTH:** Food employees shall not have any open cuts or sores, or diseases transmittable by food. Specifically, employees with a fever, diarrhea, vomiting, jaundice, sore throat with fever or with a lesion containing pus such as a boil or infected wound that is open or draining may not be involved in the preparation or serving of food. If a food employee has been diagnosed with a foodborne illness, they are not permitted to work at all.
4. **NO BARE HAND CONTACT WITH READY TO EAT FOODS:** Food employees may not touch ready-to-eat food with their bare hands. Food employees shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment when handling ready-to-eat food.
5. **EATING, DRINKING & TOBACCO USE:** Eating & tobacco use must be done only on employee's breaks. Areas designated for employees to eat, drink and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. After breaks employees must wash hands before returning to work. Employees may drink from a closed beverage container if the container is handled to prevent contamination of the employees hands, the container, exposed food, and clean equipment and utensils.
6. **PERSONAL HYGIENE:** Food employees shall have clean outer garments, effective hair restraints, maintain a high degree of personal cleanliness and conform to good hygienic practices while engaging in food preparation or service.

HANDWASHING

7. **REQUIRED FACILITIES:** When water under pressure is available, a single compartment stainless steel or porcelain sink with approved liquid waste disposal shall be provided for employee handwashing. When water under pressure is not available, handwashing facilities shall consist of a covered insulated container of at least five gallon capacity with a non-self-closing spigot or valve that allows a continuous flow of water over the hands, and a container of sufficient size to catch and store the wastewater.
8. **SOAP AND TOWELS:** All handwashing facilities shall have suitable hand soap and an adequate supply of single-service paper towels at all times.
9. **HAND SANITIZERS:** Cannot be used in place of handwashing. Approved hand sanitizers may only be applied to hands that have been thoroughly washed.
10. **FREQUENCY:** Food workers shall thoroughly clean their hands and exposed portions of their arms before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: after touching human body parts other than clean hands or arm; after using the toilet room; after handling any kind of animal; after coughing, sneezing, using a handkerchief, tobacco, eating, or drinking; after handling soiled equipment or utensils; when switching between working with raw food and working with ready-to-eat food; and after engaging in other activities that contaminate the hands.

11. **GLOVE USE:** Gloves **may not** be worn as a replacement for good handwashing practices. Hands must be thoroughly washed prior to wearing gloves and each time the gloves are replaced.

FOOD

12. **CONSUMER ADVISORY:** When beef, eggs, fish, lamb, or shellfish that is raw, undercooked or otherwise not prepared to eliminate pathogens is offered in a ready-to-eat form, the operator shall inform the consumer. A notice can be posted at a visible location on the food stand or on the menu.
13. **SOURCE:** All food prepared, sold or served to the general public shall be from an approved source. Food must be prepared at the temporary food service booth or at a licensed facility approved by the department or agent health department. Documentation as to where food is purchased shall be available at all times. The sale or service of foods prepared in a private home is not allowed.
14. **COLD STORAGE:** Cold held potentially hazardous foods must be kept at or below 41° F. Ice may be used for the transportation, storage, display, cooling and service of potentially hazardous food only if enough ice is available and is able to keep all parts of food at or below 41°F.
15. **COOKING:** Raw potentially hazards foods must reach the following internal food temperatures:

165° F	poultry, stuffed meats, stuffed fish, stuffed pasta, stuffed poultry, stuffing containing fish, meat, poultry, approved wild game animals,
155° F	ground beef, ground pork, ground fish, ground farm raised game animals, mechanically tenderized or injected beef and pork, eggs cracked ahead of service
145° F	whole fish, beef and pork that has not been mechanically tenderized or injected, egg cracked at the time of cooking, farm raised game animals
135° F	fruits and vegetables cooked for hot holding, commercially processed hermetically sealed already cooked food for hot holding
Consult Food Code	roasts, microwave cooking, other raw animal foods not listed above

16. **HOT HOLDING:** Hot food holding units shall be used where necessary to keep potentially hazardous foods at 135° F or above.
17. **REHEATING:** When permitted, cold, precooked potentially hazardous foods to be hot held must be rapidly heated to an internal temperature of 165° F within two hours. Foods reheated per customer order and for immediate service may be reheated to any temperature.
18. **THAWING:** Foods must be thawed in refrigeration units, completely submerged under cool running water (70° F or colder), or in the microwave as part of the cooking process.
19. **FOOD DISPLAY:** All food shall be protected from consumer contamination by the use of packaging, food shields, display cases or other effective means.
20. **CONDIMENT DISPENSING:** Condiments (i.e., sugar, cream, relish pickles, mustard, ketchup etc.) shall be served from individual packages or approved covered, easily cleanable, multi-service dispensers, unless served by employees.
21. **DRY STORAGE:** All food, equipment, utensils and single service items shall be stored above the floor on pallets or shelving, and protected from contamination.

ICE HANDLING/STORAGE

22. **WET STORAGE:** Unpackaged food may not be stored in direct contact with undrained ice. Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water.
23. **DRINK ICE:** All ice intended for human consumption shall not be used for any other purpose.
24. **DISPENSING:** All ice used for human consumption shall be dispensed by the use of suitable scoops to prevent contamination. Between uses dispensing scoops shall be stored in the ice with the handle extended or clean and dry on a clean surface or by other approved methods to prevent contamination.
25. **STORAGE:** All ice used for human consumption or cooling shall be stored off the floor and in a manner that prevents contamination from dust, splash, drainage or other contamination.

THERMOMETERS

26. **REFRIGERATORS:** Each cold storage/holding unit for potentially hazardous food shall have a thermometer to accurately measure the air temperature of the unit. Refrigerators must be able to maintain a temperature of 41° F or below.
27. **METAL STEM THERMOMETER:** A metal stem thermometer shall be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to +/-2° F, and have a minimum range of 0 - 220° F.

FOOD-CONTACT SURFACES, CLEANING AND SANITIZING

28. **CLEANING FREQUENCY:** Equipment and utensils used in contact with potentially hazardous foods must be washed, rinsed, and sanitized at least every four hours.
29. **SINKS REQUIRED:** When washing, rinsing, and sanitizing is required, hot and cold water under pressure and a three-compartment sink is required. Sink compartments must be sized to accommodate all equipment and utensils. When utensils are limited to tongs, spatulas and cutting boards, three dishpans of adequate size may be used for washing, rinsing and sanitizing.
30. **CLEANING PROCEDURE:** Utensils and equipment must be cleaned and sanitized in the following manner: 1) pre-wash (scrape and or soak), 2) wash in good detergent, 3) rinse in clean water, 4) immerse in an approved sanitizer at the required strength and time, and 5) air-dry.
31. **APPROVED TEST KIT:** An approved test kit for the type of sanitizer used must be available and used for checking the concentration of sanitizer solutions.
32. **WIPING CLOTHS:** Cloths that are used for wiping food spills shall be used for no other purpose. Wet cloths must be stored in chemical sanitizer at concentrations specified by the manufacturer. Dry cloths must be free of food debris and soil.

UTENSILS AND EQUIPMENT

33. **CONSTRUCTION:** All equipment and utensils, including plastic ware, shall be durable and easily cleanable.
34. **COOKING DEVICES:** Homemade-cooking devices, such as grills cannot be used unless approved by the department or agent. Barrels and other containers that have been used for the storage of toxic products shall not be used as a cooking device.
35. **CAST IRON LIMITATION:** Cast iron may only be used as a surface when cooking, as in grills, griddle tops and skillets.
36. **STORAGE:** All utensils and equipment must be stored off the floor and in a manner that protects them from dust, spillage and drainage and other sources of contamination.

SINGLE-SERVICE UTENSILS

37. **DISPENSING:** Unwrapped single-service utensils shall be displayed, and dispensed so that contamination of food and lip surfaces is prevented. Unwrapped single-service articles shall be presented so that only the handles are touched by employees and customers.

WATER SUPPLIES

38. **APPROVED SOURCE:** All water used for food preparation, utensil cleaning and employee hand washing shall be from a safe approved source.
39. **ADEQUATE SUPPLY:** An adequate supply of hot and cold water shall be available for utensil/equipment washing, rinsing, and sanitizing, and hand washing.
40. **CONTAINERS:** Water supplies in food stands without water under pressure for food preparation, utensil cleaning and hand washing shall be stored in food grade containers which are smooth, easily cleanable, have tight fitting covers, and are used only for storage of potable water.
41. **WATER HOSES:** All water hoses used to carry water for food preparation and hand washing purposes shall be constructed of food grade materials approved by USDA, FDA, and NSF. Hose connections must be elevated off the ground surface to prevent being submerged in contaminated water.

42. **BACK FLOW PROTECTION:** Water supplies that are connected to hoses shall be protected by an approved backflow prevention device.

STAND CONSTRUCTION

43. **ROOF AND SIDEWALLS:** Unless otherwise approved, a temporary restaurant may not operate without an approved roof and sidewalls.
44. **KITCHEN ENCLOSURE:** All food preparation and utensil washing areas with extensive food preparation maintained in connection with temporary food establishments shall be effectively enclosed or screened.
45. **COOKING/SERVING AREAS:** All cooking and serving areas shall be protected from contamination. Cooking/grill areas shall be roped off or otherwise segregated from the public.
46. **FLOORS:** Floors shall be maintained in sanitary condition. Dirt floors shall be covered with approved material, which will provide protection from splash and dust. Approved materials may include concrete, asphalt, wood racks or duckboards, plywood, etc. The use of sawdust or similar dust producing materials is prohibited.
47. **LOCATION:** No temporary restaurant may be located within 100 feet of a barn or enclosure housing animals or other source of odors or flies.

TOILET FACILITIES / WASTEWATER DISPOSAL / GARBAGE AND REFUSE

48. **AVAILABILITY:** Approved toilet facilities and handwashing facilities shall be provided in accordance with local regulations.
49. **WASTEWATER STORAGE/DISPOSAL:** Connection shall be made to an approved sewage collection system when such a system is available. When an approved system is not available, each temporary restaurant shall provide a container of sufficient size for collection of liquid wastewater. Wastewater storage containers shall be emptied when necessary in to a sanitary sewer.
50. **STORAGE:** Garbage and refuse shall be kept in durable, disposable or cleanable, insect/rodent-proof containers that do not leak and do not absorb liquids. Containers used in food preparation areas and utensil washing areas shall be kept covered if not in continuous use.
51. **REMOVAL:** Garbage and refuse shall be routinely removed from the immediate area around the temporary restaurant to prevent the attraction of flies, rodents, and other pests and the creation of odor and nuisance problems.

POISONOUS OR TOXIC MATERIALS

52. **USE:** Only those poisonous or toxic materials necessary for maintaining the operation, cleaning and sanitizing equipment and utensils and controlling insects and rodents may be maintained at the booth. Poisonous or toxic material may not be used in a way that contaminates food equipment or utensils, or in a way that constitutes a hazard to employees or other persons, or in a way other than in full compliance with the manufacturers labeling.
53. **LABELING:** Solutions of sanitizer and cleaners taken from bulk supplies shall be clearly labeled with the common name for easy identification. Containers of sanitizers and poisonous or toxic materials shall bear a legible manufacturer's label.
54. **STORAGE:** When not being actively used, sanitizers and toxic or poisonous materials shall be stored in cabinets or in a similar physically separate place located to prevent contamination of food, equipment, utensils and/single-service articles.