

FOODS

All foods served to the public must be from approved sources and stored, cooked, and served properly. Certain foods are not allowed for temporary food service use.

FOOD SOURCES — FOODS NOT ALLOWED

In general, only foods from approved retail outlets may be served. Food obtained from other sources must receive special approval.

Foods Not Allowed Are:

- ▶ Home canned foods
- ▶ Meat salads, such as pork, fish, or poultry
- ▶ Cream filled pastries
- ▶ Custards
- ▶ Homemade ice cream mixes (commercial mixes are allowed)
- ▶ Those foods whose preparation requires complex sanitary facilities, such as plate lunches, soups, stews, etc.

FOOD PROTECTION

All foods must be protected at all times from contamination by flies, vermin, customers, dust, and rain. No foods may be served with bare hands. Use sanitary serving utensils.

All food-contact surfaces of equipment should be similarly protected from contamination.

FACILITIES

The following are considered necessary:

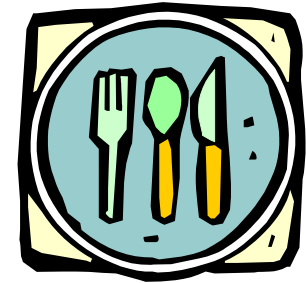
- ✓ Equipment to maintain food temperature
- ✓ Handwashing facilities that include soap, water, and disposable towels; and toilet facilities
- ✓ Plenty of water
- ✓ Supply of disinfectant for sanitizing (solution of one (1) teaspoon of laundry bleach per gallon of water)
- ✓ Covered solid and liquid waste containers, of cleanable construction
- ✓ Approved storage facilities for single service items, food, ice, etc.

CHECKLIST

Use this to check yourself before opening:

YES	NO	ITEM
<input type="checkbox"/>	<input type="checkbox"/>	Plenty of clean water.
<input type="checkbox"/>	<input type="checkbox"/>	Using single service items.
<input type="checkbox"/>	<input type="checkbox"/>	Sanitizing solution available to wipe tables, counters, and shelves.
<input type="checkbox"/>	<input type="checkbox"/>	Food temperatures are safe — 41°F or colder - 135°F or hotter.
<input type="checkbox"/>	<input type="checkbox"/>	Handwashing facility available and adequate.
<input type="checkbox"/>	<input type="checkbox"/>	Toilet facility available.
<input type="checkbox"/>	<input type="checkbox"/>	Storage facilities adequate to hold foods at safe temperatures.
<input type="checkbox"/>	<input type="checkbox"/>	Unsafe items eliminated from menu.
<input type="checkbox"/>	<input type="checkbox"/>	Food handlers clean.
<input type="checkbox"/>	<input type="checkbox"/>	Food handlers in good health.
<input type="checkbox"/>	<input type="checkbox"/>	Permit obtained.

TEMPORARY FOOD SERVICE PLANNER



If you follow the recommendations contained in this circular, your food service event should be a safe and successful one. Further information regarding temporary food service is available from the **Coles County Health Department** upon request at **(217) 348-0530**.

www.co.coles.il.us/cchd/env/index.html

MENU

- ✓ Limit menu to items that are easy to prepare and serve.
- ✓ Do you have the necessary facilities to properly store and prepare these items? (Refer to Cooking and Storage Temperature illustration below)

COOKING AND STORAGE TEMPERATURES

Foods must be checked with approved immersion thermometers to insure uniform internal temperatures.

Cooking

Reheated Foods —
& Poultry

212°

165°

155°

Pork Products, —
Ground
Meats & Fish

145°

Other

135°

↑
**Danger
Zone!**

41°

32°

0°

-10°

°F

Food Storage

All hot foods
— shall be stored
at 135° or
higher

All cold foods
shall be at
41° or colder

Frozen foods
shall be at 0° or
colder

Temperature is the most important control for preventing bacterial foodborne illnesses. To insure product safety, foods must be cooked rapidly and thoroughly to the above noted temperatures. Maintenance of proper storage temper-

Recommendations for a Safe & Successful Food Service Event!

Start with an Idea

Are You Sure
You Want to Do this?

Decide on a Menu

Are Proper
Sanitary Facilities
Available?

Use Correct Food
Service Procedures

Practice Good
Personal Hygiene

Apply for Your
Permit

**A Safe & Successful
Food Service Event!**

SANITARY FACILITIES

- Handwashing facilities available.
- Covered waste containers available
- Warewashing facilities.
- Use single service tableware.
- Sanitizing rinse for wiping cloths
- Toilet facilities available.

FOOD SERVICE

- ✗ Food service workers shall keep hands clean.
- ✗ Food service workers shall be in good health.
- ✗ Food service workers shall be clean.
- ✗ Food service workers shall wear hair restraints and clean clothing.

GOOD PERSONAL HYGIENE

- ▶ Please remember, **WASH HANDS** after touching any unclean surface. Of all hygienic practices, this is the most important.
- ▶ Restrict persons with known illness.
- ▶ No eating or smoking in food preparation area.

PERMIT

Apply for a Temporary Food Service Permit at the Coles County Health Department — 825 18th Street, Charleston, Illinois — (217) 348-0530.