

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 - 140° 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 or 258-0530.**