



Leech Lake Band of Ojibwe Health Division

Division of Environmental Health Program

Policy and Guideline for Operational Guidelines for Temporary Food Establishments (5-12)

A temporary food service means a facility that operates at a facility that operates at a fixed location in conjunction with a single event such as a powwow, fair, carnival, or other celebration.

I. LOCATION

- (A) Temporary food stands must not be less than 100 feet from buildings housing animals
Or other sources of odors, flies, insect infestations
- (B) An adequate number of approved toilet and handwashing facilities shall be provided for food service workers at each event. The toilet facilities, preferably permanently established, should be conveniently located to the food preparation areas (within 500 feet of the food preparation areas).

II. CONSTRUCTION

- (A) Each food stand must have a canopy or other overhead protection made of wood, canvas, or other approved material that protects the interior of the stand from splash, dust, and inclement weather.
- (B) Tent structures must be enclosed on three sides to control flying insects.
- (C) Each facility must have a floor constructed of concrete, asphalt, vinyl or sealed wood. Dirt or gravel is acceptable only if covered by suitable materials that are effective in controlling dust and mud; such as plastic or a tarp that seals the ground but still allows drainage.
- (D) All means of cooking at counters, grills, barbecue pits and other types of cooking must be in an enclosed area not accessible to the public, by use of a table or other effective barrier.
- (E) Deep fat fryers, grills and griddles cannot be used inside of the booth because of risk of fire. This type of equipment must be located in a separate outside area and be separated from the public for safety. Fire extinguishers must be made available to food stands.
- (F) Pest control measures that are approved and appropriate must be included at all times.
- (G) Live animals must be excluded from the operational area of the food service facility.
- (H) All food contact surfaces shall be smooth, easily cleanable, durable and free of seams and difficult to clean areas. All other surfaces shall be finished so that they are easily cleanable.

- (I) An adequate number of non-absorbent, easily cleanable garbage containers should be provided both inside and outside of each TFE site. Dumpsters must be covered, rodent-proof, and non-absorbent.
- (J) Adequate lighting by natural or artificial means must be provided. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment and utensils; or unwrapped single-service and single-use articles.
- (K) Poisonous or toxic materials shall be properly labeled and stored so they cannot contaminate food, equipment, utensils, and single-service and single-use articles. Only those chemicals necessary for the food service operation shall be provided.

III. FOOD AND FOOD SOURCE

- (A) All food should be obtained from sources that comply with law. All meat and poultry should come from USDA or other acceptable government regulated approved sources. Home canned foods or home processed meats and poultry (wild game) are not allowed at temporary food service events. Ice for use as a food or a cooling medium shall be made from potable water.
- (B) Hamburgers and poultry must be provided in ready to cook portions. Hamburgers must come in preformed patties separated by clean paper or other wrapping materials. Poultry must be precut into individual portions.
- (C) FDA Food Code states that all foods served must be from an approved source. Game animals and other foods harvested by vendors are not allowed. Vendors should provide proof that the game animals or foods were processed by a USDA approved butcher or processor. The local authority may choose to exempt this for traditional reasons.
- (D) Potentially hazardous food, such as cream-filled pastries and pies, custards, salads such as potato, chicken, ham, crab & egg shall not be served by an itinerate food stand unless mechanical refrigeration is available and reliable.
- (E) Potentially hazardous food must be maintained at 135°F or higher or 41°F or below. Food must be cooked to the minimum temperatures and times specified below:
 - 165°F for 15 seconds--poultry; stuffing containing fish, meat, or poultry; stuffed fish, meat, pasta, or poultry;
 - 155°F for 15 seconds--comminuted fish; comminuted meat (hamburgers); pooled raw eggs;
 - 145°F for 15 seconds--raw shell eggs that are broken and prepared in response to a consumer's order and for immediate service; fish; meat and pork.
- (F) Potentially hazardous food shall be thawed either under refrigeration that maintains the food temperature at 41°F or less; completely submerged under running water at a temperature of 70°F or below; or as part of a cooking process.
- (G) Cooked potentially hazardous food shall be cooled from 135°F to 41°F within 4 hours or less using shallow pans (< 4" deep) under refrigeration or cooled from 135°F to 70°F within 2 hours or less using an ice bath and from 70°F to 41°F within 4 hours or less using mechanical refrigeration equipment designed to maintain a temperature of 40°F or less.
- (H) Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least **165°F for 15 seconds**. Reheating shall be done rapidly so that the food is between 41°F and 165°F for less than 2 hours.

No reheated food shall be served until it has reached 165°F. Crock Pot or other slow cooking/warming devices are never used to reheat foods or soups.

IV. WATER SUPPLY

- (A) An adequate supply of potable water from an approved source must be provided on the premises for use in food preparation, utensil-washing and employee hand washing.
- (B) The potable water supply shall be protected with a backflow prevention device.
- (C) Water hoses for potable water use must be constructed of food grade material, i.e., clear plastic or of nontoxic materials approved by the USDA, FDA and NSF. Water hoses must be handled in a sanitary manner.
- (D) Food stands which do not have water under pressure are required to provide food grade water containers which are smooth, easily cleanable and have a tight fitting cover. It is recommended the containers be able to provide at least 20 gallons of water to the stand per day to ensure an adequate quantity for dishwashing, cooking, and handwashing is provided. Containers must be cleaned and sanitized in an approved manner each day prior to commencement of operations.

V. PREPARATION

- (A) All food handling and preparation must take place within a food booth unless approval of a different preparation site has been obtained from the regulatory authority.
- (B) All foods, drinks and serving utensils are to be covered at all times to prevent contamination from flies, dust, sneezing, etc. If cloth coverings are used, they shall be used for no other purpose and shall be replaced by clean cloths daily.
- (C) All food shall be protected from customer handling, coughing, sneezing or other contamination by wrapping, the use of sneeze guards or other effective barriers. Open or uncovered containers of food shall not be allowed at a temporary food service event, except working containers. Condiments must be dispensed in single service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food items by food workers, patrons, insects, or other sources.
- (D) Employees preparing food may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli paper, spatulas, tongs, single-use gloves or dispensing equipment.

- (E) Food shall be protected from cross contamination by separating raw animal foods from ready-to-eat foods during storage, preparation, holding, and display. Equipment and utensils (including knives, cutting boards, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready-to-eat food.
- (F) All in use utensils should be stored in the food product, handle out, to ensure the food items on the utensils are kept at the same temperature of the food. If they are not stored in the food product then the utensil will need to be cleaned and sanitized every four hours.
- (G) No thawing of frozen foods at outdoor temperatures will be allowed.
- (H) Frozen food cannot serve as its own refrigerant. A refrigerator or an ice chest may be used to store potentially hazardous foods provided that the ice is adequately supplied and distributed to ensure proper temperatures. An acceptable ice chest for use in food storage must be hard sided, insulated and cleanable. Styrofoam coolers are not acceptable for the storage of food.
- (I) An accurate and visible thermometer must be located in each refrigeration unit.
- (J) An accurate metal stem thermometer must be provided for checking internal temperatures of cold and hot potentially hazardous foods.
- (K) Ice used for refrigeration cannot be used for consumption. Ice used as a ready-to-eat food shall be held in separate, sanitized, closed containers and shall be dispensed using dippers or scoops.
- (L) All nonperishable food must be stored in its original container a minimum of 6 inches above the floor of the food stand on pallets, tables, shelving or other approved means.
- (M) Nonperishable food which is not stored in its original container must be stored in an approved food grade covered container, and if the food item is not readily recognizable, must be labeled for content.
- (N) Barrels and other containers which have been used for the storage of toxic products shall not be used as a food storage container or cooking device.
- (O) It is recommended that when canned or bottled beverages are stored in ice, a small amount of bleach (about a ¼ of a cap full) is added to the ice melt water. At least 10 ppm of available chlorine should be present in the ice melt water.
- (P) At the end of the day, foods held at or above 135°F should be destroyed.

VI. FACILITY AND UTENSIL CLEANING

- (A) The facility shall be cleaned and maintained in an orderly manner. All surfaces, cooking equipment and utensils will be cleaned as often as necessary to ensure they remain free of dust, dirt, and debris.
- (B) Only single-service cups, dishes, and implements shall be used for serving food and drink. These utensils shall be fully protected from contamination, and shall be used only once.
- (C) All single-service utensils shall be stored in the original closed container or effectively protected from dust, insects and other contamination and be stored a minimum of 6 inches off the floor. Single-service straws, knives, forks, spoons and toothpicks which are stored in a container which is self-service to the customer, shall be individually wrapped unless served through an approved dispenser or dispensed individually by a food service employee to the customer.
- (D) 3 clean 5-gallon containers shall be used for warewashing at all itinerate food stands. All utensils and surfaces must be sanitized a minimum of every four hours or as needed to ensure they do not contaminate the food products being prepared or served.

Dishes shall be washed in the following manner:

1. Pre-wash (scrape and soak)
 2. Wash in a good dish washing detergent
 3. Rinse in clean water
 4. Sanitize with a 100 ppm bleach solution (= 1 tablespoon bleach per gallon of water for 7 seconds) or other approved sanitizer;
 5. Air dry
- (E) Cleaning cloths and/or sponges used to wipe counters, cutting boards and other surfaces that may directly or indirectly contact food must be held in a sanitizing solution when not in use. A sanitizing solution shall be a concentration of 100 ppm chlorine (1-tablespoon bleach per gallon of water).

VII. WASTEWATER DISPOSAL

- (A) Liquid waste shall be emptied into an approved sewage collection system when such system is available (sewer, lagoon, and etcetera). Grease must be disposed of in a grease disposal unit if one is provided. If none is available then the grease should be collected in an appropriate can (coffee or other aluminum) and allowed to cool and solidify and then disposed of in the normal solid waste dumpster or bin.

- (B) When an approved sewer is not available, liquid waste must be stored in a sealed container.
- (C) Liquid waste shall be not disposed of at a location that will create a fly, odor, or nuisance problem. Event organizers are responsible for determining the appropriate location of wastewater disposal.
- (D) Wastewater and grease are never disposed of on the ground, in the woods, in the porta johns, or in any water source (lake, stream, river, pond, or creek).

VIII. HAND WASHING

- (A) Hand wash facilities must be located in all TFEs where there is direct handling and/or preparation of food. Potable hot and cold running water under pressure with suitable hand cleaner, dispensed paper towels, and waste receptacle should be provided. Minimum requirements should include: a 5 gallon insulated container with a spigot which can be turned on to allow potable, clean, warm water to flow over one's hands into a waste receiving bucket of equal or larger volume; suitable hand cleaner; dispensed towels; and a waste receptacle.
- (B) All food service workers shall wash their hands frequently before and while preparing and serving food. Employees must wash their hands immediately after using the toilet and whenever an employee may have touched something that could have contaminated their hands.

IX. PERSONAL HYGIENE

- (A) All persons working in concessions will wear clean clothing and caps or hair nets.
- (B) No person who has any disease, in a communicable form or is a carrier of such disease shall work in any temporary food service, and no facility shall employ any such person or persons suspected of having any communicable disease or being a carrier of such disease.
- (C) Tobacco products, in any form, shall not be used in the food preparation or serving areas. Employees of the facility shall wash their hands immediately after using any tobacco products.
- (D) Unauthorized access to the food preparation area should be prohibited. Only food service workers should be present in the facility.
- (E) No children under the age of 15 years shall work in a temporary food service facility.

X. Solid Waste (Garbage)

- (A) Garbage and refuse shall be routinely removed from the immediate area around the facility to prevent the attraction of flies and the creation of odor and nuisance problems.
- (B) When dumpsters are used for daily storage, plastic bags shall be used and tightly closed prior to storage in dumpsters.

XI. WASHING AND CLEANING AIDS

- (A) All washing aids such as brushes, dish mops and dish cloths used in dishwashing shall be maintained in a clean and sanitary condition. Counter cloths must be stored in an approved sanitizing solution, i.e., 100 ppm chlorine bleach solution (1 tbsp bleach per gallon of water).
- (B) An approved test kit must be used for measuring the level of sanitizer in solution.
- (C) Floor cleaning aids such as mops, brooms and buckets should not be stored in food preparation areas.

XII. TOXIC PRODUCT USE

- (A) Toxic products must 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 manufacturer's label.
- (B) Toxic products shall not be stored above food, food equipment, utensils or single-service articles.

XIII. Food Handler's Training

Temporary food establishment staffs attend a food handler's training provided by the Tribe, Indian Health Service, State or local health department.

- Leech Lake Environmental Health Food Handler's Training.
- ServSafe
- Equivalent State or local health department courses.