CITY OF ENNIS

TEMPORARY FOOD SERVICE GUIDELINES

Use this guide as a checklist ☑ for stand construction and operation.

The following is a summary of requirements as required by the City of Ennis Food Code, Chapter 10. A copy of the food code can be obtained at:

http://www.ennistx.gov or by contacting the City of Ennis Deparment of Health Services at 105 S. Preston Street or by phone at 972-875-1234.

DEMONSTRATION OF KNOWLEDGE

The person in charge or the employee (volunteer) must be able to demonstrate the knowledge outlined in this document through food safety practices and/or answering food safety questions as they relate to their particular food operation.

EMPLOYEE HEALTH

HEALTH: Food employees may 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.

FOOD

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 must inform the consumer. A notice can be posted at a visible location on the food stand or with the menu.

SOURCE: All food prepared, sold or served to the general public must be from and approved source acceptable to the health department. Food must be prepared at the temporary food service booth or at a permitted inspected facility approved by the department . Documentation as to where food is purchased must be available at all times. **The sale of foods prepared in a private home is not allowed.**

COLD STORAGE: Mechanical refrigeration units shall be provided to keep potentially hazardous foods at 41º F. Ice may be used for the transportation, storage, display, cooling and service of potentially hazardous food if approved by the regulatory authority, and it can be demonstrated that food product temperatures will be maintained at or below 41°F.

COOKING: When cooking, potentially hazards foods must reach the internal temperatures required in the Wisconsin Food Code. Cook poultry & stuffed meats to 165º F, ground raw beef to 155º F, whole fish fillets to 145º F, vegetables & commercially processed & packaged food to 140º F. Potentially hazardous foods must be maintained at 41º F or below before cooking.

HOT HOLDING: Hot food holding units shall be used where necessary to keep potentially hazardous foods at 135º F or above.

REHEATING: When permitted, cold, precooked potentially hazardous foods to be hot held must be rapidly heated to an internal temperature of 165º F within two hours. Steam tables and crock-pots may not be used to reheat potentially hazardous food. Foods reheated per customer order and for immediate service may be reheated to any temperature.

THAWING: Foods must be thawed in refrigeration units, completely submerged under cool running water (70º F or colder), or in the microwave as part of the cooking process.

FOOD DISPLAY: All food shall be protected from consumer contamination by the use of packaging, food shields, display cases or other effective means.

CONDIMENT DISPENSING: Condiments (i.e., sugar, cream, relish pickles, mustard, ketchup etc.) shall be served from individual packages or approved easily cleanable, multi-service dispensers, unless served by employees.

DRY STORAGE: All food, equipment, utensils and single service items shall be stored above the floor on pallets or shelving, and protected from contamination.

WET STORAGE: Wet storage of canned or bottled non-potentially hazardous beverages is acceptable when the water contains at least 50 ppm of available chlorine and the water is changed frequently to keep the water clean. 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.

ICE HANDLING/STORAGE

DRINK ICE: All ice intended for human consumption shall not be used for any other purpose.

DISPENSING: All ice used for human consumption must be dispensed by the use of suitable scoops by the person in charge or the employee (volunteer) to prevent contamination. Between uses dispensing scoops must 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.

STORAGE: All ice used for human consumption or cooling must be stored off the floor (ground) and in a manner that prevents contamination from dust, splash, drainage or other contamination.

FOOD-CONTACT SURFACES, CLEANING AND SANITIZING

CLEANING CONTAINERS REQUIRED: When multi-use utensils are being used, containers must be large enough to totally submerge the largest utensil.

CLEANING PROCEDURE: Utensils and equipment must be washed after each use in the following manner: 1) pre-wash (scrape and or soak), 2) wash in detergent, 3) rinse in clean water, 4) immerse in an approved sanitizer at the required strength and time, and 5) air-dry.

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.

WIPING CLOTHS: Cloths that are used for wiping food spills may be used for no other purpose. Wet cloths must be stored in chemical sanitizer at concentrations specified by the manufacture. Dry cloths must be free of food debris and soil.

HANDWASHING

REQUIRED FACILITIES: When water under pressure is available, a single compartment stainless steel or porcelain sink with approved liquid waste disposal must be provided for employee handwashing. When water under pressure is not available, handwashing facilities must 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. There must be a large enough container to catch the handwashing wastewater so as not to create a hazard.

SOAP AND TOWELS: All handwashing facilities must have suitable hand soap and an adequate supply of single-service paper towels at all times.

FREQUENCY: Food workers must 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.

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 to prevent contamination.

NO BARE HAND CONTACT WITH READY TO EAT FOODS: Food employees may not touch ready-to-eat food with their bare hands. Food employees must use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment when handling ready-to-eat food.

HAND SANITIZERS: Can not be used in place of handwashing. Approved hand sanitizers may only be applied to hands that have been thoroughly washed.

GOOD HYGENIC PRACTICES

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.

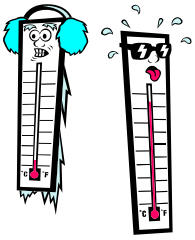
PERSONAL HYGIENE: Food employees must have clean outer garments, effective hair restraints, maintain a high degree of personal cleanliness and conform to good hygienic practices while engaging in food preparation or service.

POISONOUS OR TOXIC MATERIALS

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.

LABELING: Containers of sanitizers, and poisonous or toxic materials must be clearly labeled with the common name for easy identification.

STORAGE: When not being actively used, sanitizers and toxic or poisonous materials must be stored in cabinets or in a similar physically separate place located to prevent contamination of food, equipment, utensils and/single-service articles.



THERMOMETERS

REFRIGERATORS: Each cold storage/holding unit for potentially hazardous food must have a thermometer to accurately measure the air temperature of the unit. Refrigerators must be able to maintain a temperature of 41º F or below.

METAL STEM THERMOMETER: A metal stem thermometer must be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to +/-2º F, and have a minimum range of 0 - 220º F.

UTENSILS AND EQUIPMENT

CONSTRUCTION: All equipment and utensils, including plastic ware, must be durable and easily cleanable.

COOKING DEVICES: Homemade-cooking devices, such as grills can not be used unless approved by the department. Barrels and other containers that have been used for the storage of toxic products shall not be used as a cooking device

CAST IRON LIMITATION: Cast iron may only be use as a surface when cooking, as in grills, griddle tops and skillets

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

STORAGE: All single service utensils must be stored in the original closed container

or

effectively protected from dust, insects and other contamination.

DISPENSING: Unwrapped single-service straws, knives, forks, spoons and toothpicks etc. must 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. All single-service paper cups shall be dispensed by means of a covered dispenser which provides protection to the interior and lip contact surfaces from dust and careless handling.

WATER SUPPLIES

APPROVED SOURCE: All water use for food preparation, utensil cleaning and employee hand washing must be from a safe approved source.

ADEQUATE SUPPLY: An adequate supply of water must be available for utensil/ equipment washing, rinsing, and sanitizing, as well as hand washing.

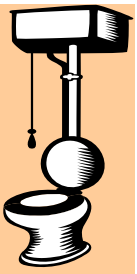
CONTAINERS: Water supplies in food stands without water under pressure for food preparation, utensil cleaning and hand washing must be stored in food grade containers which are smooth, easily cleanable, have tight fitting covers, and are used only for storage of potable water.

WATER HOSES: All water hoses used to carry water for food preparation and hand washing purposes must 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.

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

TOILET FACILITIES

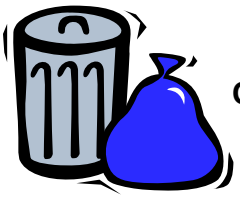
DISTANCE TO TOILET FACILITIES: Toilet facilities must be provided within 400 feet.



WASTEWATER DISPOSAL

CONNECTION TO APPROVED SYSTEM: Connection must be made to an approved sewage collection system when such a system is available.

WASTEWATER STORAGE/DISPOSAL: 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. If a public sewer is not available, wastewater disposal must be at a location that will not create a fly, odor or nuisance problem. Liquid waste containers must be maintained in a sanitary condition and emptied as needed to prevent a nuisance.



GARBAGE AND REFUSE

STORAGE: Garbage and refuse must 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 must be kept covered if not in continuous use.

REMOVAL: Garbage and refuse must 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.

STAND CONSTRUCTION

ROOF AND SIDEWALLS: Unless otherwise approved, a temporary food establishment may not operate without an approved roof and sidewalls.

COOKING/SERVING AREAS: All cooking and serving areas must be protected from contamination. Cooking/grill areas must be roped off or otherwise segregated from the public.

FLOORS: Floors must be maintained in sanitary condition. Dirt floors must 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.

LOCATION: No temporary food establishment may be located within 50 feet of a barn or enclosure housing animals or other source of odors or flies.