



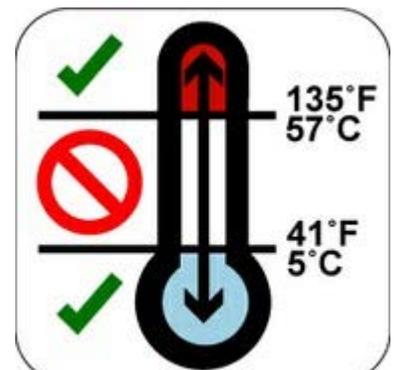
GARLAND

HEALTH

Temporary Food Service Guidelines

The following rules must be followed during temporary events to ensure proper food handling in an effort to protect the public's health.

- 1) Potentially hazardous foods (hot dogs, hamburgers, chili, mashed potatoes, potato salads, cooked greens, eggs, cut melons, cut tomatoes, etc.) must be kept either cold below 41°F or hot held above 135°F.
- 2) If any of the above foods are being conveyed to the public, a metal stem thermometer reading from 0°F to 220°F must be provided onsite in order to frequently check the temperatures.
- 3) Soap, paper towels and a make shift gravity flow (hands free spigot) temporary hand wash station must be provided on site. Sanitizer and gloves can be provided also in addition to soap and paper towels but **not as a replacement**.
- 4) Aprons and hair restraints (hair nets, caps or head coverings) for EVERYONE handling food.
- 5) A supply of extra utensils must be provided (new set every four hours) or set up a temporary 3 part utensil washing system as follows: one container holding soapy water, followed by one holding rinse water and the last one holding water and sanitizer (bleach) at proper concentration(bleach: 50-100ppm; Quat ammonia: 200ppm)
- 6) Provide the necessary sanitizer test strips to check the above concentrations.
- 7) Keep all foods at least 6 inches off the floor.
- 8) Provide trash cans with a lid and a liner.



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