

GUIDELINES FOR TEMPORARY AND SEASONAL FOOD FACILITIES



Food Safety Program

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<https://www.alleghenycounty.us/healthdepartment/index.aspx>



Allegheny County Health Department

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Basic Equipment Checklist

- probe thermometers (0°F-220°F)
- alcohol prep pads
- refrigeration or ice chests/ ice
- hot-holding equipment
- cooking/reheating equipment
- utensils and plastic gloves
- 10-15 gallons of water/ closed protected container with spout if water supplied to site
- means to heat water
- 3 large containers or 3 bowl sink
- dish detergent
- sanitizer (i.e. bleach or Quat)
- soap, paper towels, & water dispensing unit
- containers for waste water
- garbage containers with plastic liners
- overhead protection
- extra tarps
- food shields/sneeze guards
- materials to store products off ground

Other agencies you may need to contact:

Local municipality
Local fire marshal

For additional information or forms, visit
<https://www.alleghenycounty.us/Health-Department/Programs/Food-Safety/Opening-a-Temporary-Food-Business.aspx>

[I] WASTE WATER

- Each stand not supplied with a sanitary sewer must provide containers with tight-fitting lids to collect all waste water.
- All waste water from cleaning, hand washing, food preparations, etc. must be disposed of in a sanitary sewer/ not on the ground or down a storm drain.

[J] REFUSE

- Provide a garbage can with a lid. Line the can with a plastic bag.

[K] CONSTRUCTION OF THE STAND

- Overhead protection must be provided and sufficient to adequately cover the entire stand operation. Insure that the overhead protection extends well enough to prevent water run-off onto food, surfaces, supplies, etc.
- Groundcover and side panels may be required to minimize dust, dirt, mud or pooling water.

[L] TIPS AND TRICKS

- Wrap foil around the base of your chafing dishes to protect the open flame and to retain heat.
- Keep ice chests and other refrigeration units out of the direct sun and off the hot ground. This will help to ensure products remain below 41°F.
- Cook only enough food for the day. Do not try to cool hot foods for multi-day events.
- Do not work while sick!
- Have fun!

GUIDELINES

The following guidelines are based upon the Allegheny County Health Department "Article III", Food Safety Rules and Regulations:

[A] PERMITS

All temporary food stands must have a current Allegheny County Health Department Permit. Temporary stands require a separate permit for each event and location.

[B] GENERAL

All potentially hazardous foods (meats, cheeses, dairy products, fish, pasta, rice, cooked vegetables, etc.) must be prepared on the site or at another permitted facility. Foods prepared in a private home may not be used or sold at the event. The menu items should be minimized, and food preparation steps should be simplified to reduce risk.

[C] TEMPERATURE CONTROL OF FOODS

- Cold foods must be held at 41°F or below. Hot foods must be held at 135°F or above. Equipment must be provided for maintaining these temperatures, at all times. **REMEMBER FOODS MUST BE TRANSPORTED AT PROPER TEMPERATURES – *Pre-heat/pre-chill insulated food containers.***
- Cook the following foods to the proper minimum internal temperatures: chicken and stuffed foods→165°F, ground beef → 155°F, pork→145°F, other cooked foods→145°F.
- Re-heat pre-cooked foods to 165°F.
- Accurate thermometers must be provided and used to check internal food temperatures.
 - Probe-type thermometers (0°F -220°F) are acceptable.
 - Thermometers must first be cleaned and sanitized prior to use.

[D] ICE & REFRIGERATION

- If ice is to be used to keep foods cold:
 - The ice container must be clean with an attached lid and drain. Styrofoam coolers will not be approved.
 - Food or beverages cannot be stored in ice intended to be consumed.
 - Foods should be well wrapped and not come in direct contact with the ice.
 - Ice bags should not be stored on the ground.
- Refrigeration/Cooling units must be able to maintain foods at 41°F or below and must be pre-chilled.
- Means of cold-holding should be kept out of the sun, under overhead protection, and off of the ground.

[E] FOOD HANDLING

- Keep raw foods separate from other foods.
- Use tongs, forks, spatulas, and single-use gloves to minimize hand-contact with food. A scoop with a handle must be used to dispense ice intended for consumption.
- The use of tobacco, e-cigarettes, gum chewing, eating, etc. is prohibited in any food preparation or service area.
- Store food, food containers, paper products, and utensils off the ground.
- Efforts must be taken to protect food from public contamination (i.e. covers, lids, and sneeze guards).

[F] WATER SUPPLY

- A sufficient supply of water must be provided to be able to wash hands and utensils/ equipment during all hours of the event. At least ten (10) gallons of water must be kept at each stand.
- This water must be stored in a covered container, made of approved materials, and dispensed from a spout.
- Hot water must be available at the stand. (Coffee urns or hot plates are two possible choices for heating water.)
- Water is NOT required when only pre-packaged food is sold.

[G] CLEANING AND SANITIZING EQUIPMENT

- An adequate supply of dishwashing soap and sanitizer must be available at each stand.
- A three-compartment sink, or three clean containers, must be set-up for cleaning and sanitizing utensils and equipment. The containers must be large enough for all equipment, such as cutting boards, mixing bowls, etc., must be adequately protected, up off the ground, and used as follows:
 - 1) Wash (hot, soapy water)
 - 2) Rinse (clear water)
 - 3) Sanitize (sanitizer + water)
 - 4) Air Dry (clean dry surface)
- Store wiping cloths in a separate container of sanitizer solution.
- Unscented household bleach may be used to sanitize. *Read the label for the proper concentration.*

[H] HAND WASHING

- Hand washing facilities must be provided at each stand.
- Acceptable hand washing facilities include:
 - Soap/paper towels & water drawn from an insulated container with dispensing spigot that can stay open. Waste water must be collected in a container and properly disposed.
 - Portable self-contained hand-washing station.
- Dipping of hands in water/sanitizing solution is not approved.
- Paper towels must be provided for drying hands.
- Hand sanitizer is only acceptable as a SUPPLEMENT to washing hands.
- Facilities selling only pre-packaged foods may utilize hand sanitizer or moist towelettes with antiseptic.