



PUBLIC HEALTH IS PRICELESS

VERMILION COUNTY HEALTH DEPARTMENT

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SAFE FOOD HANDLING TIPS FOR TEMPORARY FOOD STANDS

1. Serving home cooked or home canned food to the public is strictly prohibited.
2. All other foods should be prepared at the temporary establishment. However, food prepared in an off-site approved facility shall be transported at proper temperatures to the temporary food stand. Do not serve leftovers.
3. Cream pies containing milk or eggs are prohibited.
4. Home prepared donated baked goods (cakes, fruit pies, breads, etc.) and fresh produce without dressings may be offered for sale.
5. Thaw foods in a refrigerator or in a microwave oven; then cook immediately.
6. Cook the following foods to these internal temperatures:
Cuts of meat & fish at 145° F; pork/ground meats at 155° F; poultry at 165° F.
7. Cooking or reheating in a crockpot is prohibited. Storing food in a crockpot is not recommended.
8. Store all hot foods at 140° F or above. Store cold foods at or below 41° F. at all time.
9. Food prepared in advance (i.e. chicken & noodles) shall be cooled in shallow pans or freezer bags of 4 inches or less. From 140° F down to 70° F within 4 hours and then from 70° F to 41° F (or below) within 2 hours.
10. Use of a working metal stem thermometer to monitor temperatures during cooking and storage of hot and cold foods is required.
11. Three tubs or sinks shall be provided on-site for the washing, rinsing and sanitizing of utensils and equipment used in food preparation. Air dry utensils and equipment.
12. Employees shall wash their hands with soap and warm water in a fourth tub or sink and dry them on paper towels frequently during the day to maintain clean hands and arms. This should be done before beginning work, changing work assignments, after using the restroom and after smoke breaks. Food workers shall be free of illness and infected cuts or sores. The use of single service plastic gloves is recommended.
13. Wiping cloths shall be stored in a sanitizing solution (bleach water) in between uses.
14. Tobacco products are prohibited in the food preparation and serving areas.
15. For outside "stick stands", please provide the following:
 - Approved overhead shelter for grills, food storage and preparation areas
 - Approved flooring surface
 - Fans for fly control

Contact the Vermilion County Health Department at 431-2662 for further information.

