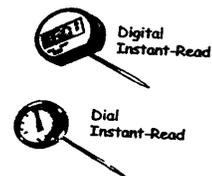
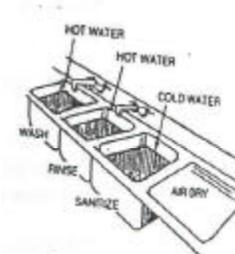
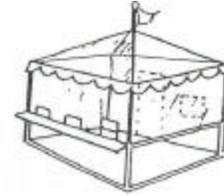




Adams County Health Department
Division of Health Protection
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TEMPORARY FOOD STAND CHECK LIST

- Menu** Keep your menu simple. Avoid any complex menu preparation which may require extensive handling and preparation. Potentially hazardous foods such as cream-filled pastries, custards, cream-filled pies, salads containing meat, poultry and fish, along with potato salad are prohibited. Foods must be purchased from approved sources. Home-canned and home-prepared foods should never be used.
- Food stand construction** Design your stand with food safety in mind. The ideal stand will have an overhead canopy, be entirely enclosed except for a serving window and have only one door or flap for entry. Clear plastic or light colored screening on side-walls will aid visibility and minimize potential contamination from such sources as insects and dust. If a stand is located on grass, a temporary floor may be needed.
- Hand-washing and hygiene** Provisions must be made for an adequate hand-washing facility. A large urn or similar container with a spigot full of water, soap, a roll of paper towels and a bucket to collect waste water may be used. Where possible, food handlers should minimize direct handling of foods by use of disposable gloves or appropriate utensils such as tongs, napkins, or other tools. Individuals who work in the concession shall wear hair restraints and clean outer garments. Smoking or eating in areas where food is prepared or served is prohibited.
- Dishwashing** Wash pots, pans, and utensils by using a 4-step sanitizing process: washing in hot soapy water; rinsing in a clear rinse; chemical sanitizing (mild bleach water); and air drying. A minimum of three buckets or plastic basins, bleach and a supply of sanitizing solutions. Use disposable utensils for customer service. Never clean and re-use disposable utensils. Clean other surfaces using separate containers of sanitizing or cleaning solutions. When not in use, store cleaning rags in the sanitizing solution.
- Cooking** Use a food thermometer to check on cooking and cold-holding temperature of potentially hazardous foods. Hamburgers and other ground beef should be cooked to 150°F; poultry parts to 165°F; pork and other meats to 145°F. Hot foods must be held at minimum temperature of 140°F or higher. Roasters or similar hot holding equipment can be used to maintain proper holding temperatures.
- Reheating** Heat foods to above 165°F within 30 minutes. Do not attempt to heat foods in crock pots, steam tables or other hold holding devices.
- Cold Storage** Potentially hazardous foods shall be kept at 41°F or lower. Mechanical refrigeration shall be used to maintain product temperature and each refrigeration unit shall be equipped with a thermometer. Ice should be used for these purposes.
- Food and equipment storage** Store raw meats, poultry, and fish separate from ready-to-eat foods. Keep food covered, and keep food and food utensils including disposable products off of the ground or floor. Clean utensils shall be covered or protected from contamination when not in use.
- Storage and labeling of toxic items** Cleaning supplies and insecticides shall be properly labeled and stored separate from all food, utensils, and disposable products.



THE TOP SIX CAUSES OF FOOD POISONING

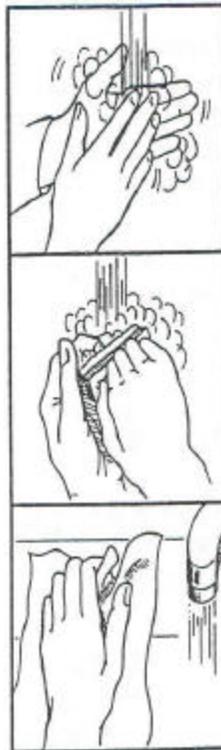
From past experience the U.S. Centers for Disease Control and Prevention list these six circumstances as the ones most likely to lead to illnesses. Check through the list to make sure your event has covered these common causes of food-borne disease:

- Inadequate Cooling and Cold Holding**
More than half of all food poisonings are due to keeping foods out at room temperature for more than 2-4 hours.
- Preparing Food Too Far Ahead of Service** Food prepared 12 or more hours before service increases the risk of temperature abuse.
- Poor Personal Hygiene and Infected Personnel** Poor hand washing habits and food handlers working while ill are implicated in 1 out of 4 food poisonings.
- Inadequate Reheating**
When leftovers are not reheated to above 165°F, illness often results.
- Inadequate Hot Holding**
Cooked foods not held at above 140°F until served can become highly contaminated.
- Contaminated Raw Foods & Ingredients** Serving raw shellfish or raw milk that is contaminated, or using contaminated raw eggs in sauces and dressings, has often led to outbreaks of food-borne disease. It is always safer to use pasteurized products.

Remember: When in doubt, throw it out!!!!

CLEAN HANDS FOR CLEAN FOODS

Since the staff at temporary food service events may not be professional food workers, it is important that they be thoroughly instructed in the proper method of washing their hands. The following may serve as a guide.



- Use soap and water.
- Rub your hands vigorously as you wash them.
- Wash ALL surfaces, including:
 - back of hands
 - between fingers
 - under finger nails using a good brush.
- Rinse your hands well
- Dry hands with a paper towel.
- Turn off the water using a paper towel instead of your bare hands.

Wash your hands in this fashion before you begin work and frequently during the day, especially after performing any of these activities:

- Using the toilet
- Handling raw food
- Coughing or sneezing
- Touching hair, face or body
- Smoking
- Disposing of garbage
- Scraping tableware
- Handling soiled items.