

## HOW TO WASH YOUR HANDS



(a) Wet hands under running water



(b) Apply soap and rub palms together to ensure complete coverage



(c) Spread the lather over the backs of the hands



(d) Make sure the soap gets in between the fingers



(e) Spread the lather over the backs of the hands



(f) Make sure the soap gets in between the fingers



(g) Press fingertips into the palm of each hand (RINSE)



(h) Dry thoroughly with a clean towel (DISPOSABLE)

**This process should take you at least 20 seconds.**

### Please Remember:

- All food shall be obtained from an approved source.
- All food and beverages must be prepared onsite or at a food establishment that is currently inspected.
- Do not reuse single service articles such as aluminum pie pans or cups.
- Eating, drinking, and smoking are prohibited in temporary food stands.



- The stand shall not be located within 100 ft. of a barn or enclosure housing animals or other source of odors or insects.
- Workers who have any type of infection on exposed areas of the body, or who have a communicable illness shall not be allowed to work in the food stand.

### FOOD PREPARATION TEMPERATURES:

- Poultry and Stuffed Meats-165°F
- Ground Meats (i.e. hamburger)-155°F
- Pork -145°F
- Seafood-145°F
- Commercially Precooked Foods-135°F
- Reheating Leftover Foods-165°F

### CONTACT US

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## TEMPORARY FOOD SERVICE GUIDELINES

### Waukesha County

*Temporary Food Establishment:* A food service establishment that operates for a period of not more than fourteen (14) consecutive days in conjunction with a temporary event or celebration, such as a fair, carnival, circus, occasional sales promotion, farmer's market, etc.



Depending upon the number of days of food service and the types of food being served, churches, religious, fraternal, service clubs, civic organizations, youth or patriotic organizations may be exempt from licensing a temporary food establishment. Contact the Environmental Health Division to determine if you need a license.

Temporary operations often require that the food service is set up outdoors or in locations where keeping foods safe and sanitary is challenging. By following these guidelines, temporary food service operators will minimize the possibility that a foodborne illness will occur.

# What Do I Need?

## 1. Temporary Food Stand License to operate

-Contact Waukesha County Environmental Health Sanitarian for application

## 2. Hand washing station(s) set-up before preparing or working with food

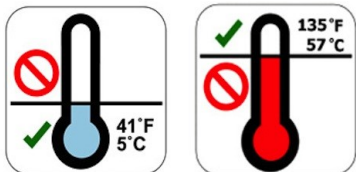
- Warm water, soap, paper towel, wastewater bucket
- Push button spigots are not allowed!
- Hand sanitizer may NOT be used in place of hand washing



## 3. Hot and cold holding equipment



-Food shall be kept at 41°F or below OR at 135°F or above



## 4. Metal stem thermometer with a range of 0°F- 220°F



## 5. Gloves, tongs, deli tissue

- A food worker's bare hands shall not touch ready-to-eat-foods (this includes ice)
- Always wash hands BEFORE putting on new gloves
- Discard gloves after handling raw foods, sneezing/ coughing in hands, changing tasks/work areas, touching face or when gloves are contaminated

## 6. Foods protected with container covers, plastic wrap or sneeze guards



## 7. Hair Restraint

-Hat, hairnet, bandana, etc.

## 8. Food stored correctly

- Raw food separated from ready to eat food
- Food and equipment shall be stored 6 inches above the ground
- Packaged and unpackaged foods and bottled or canned beverages may not be stored in direct contact with undrained ice or water
- Ice used in beverages shall be stored separately from food and food containers

## 9. Place to dispose water

- Wastewater shall be disposed of in an approved sanitary sewage system
- Wastewater shall not be dumped on the ground or in the street

## 10. Booth

- Overhead canopy with enclosed sides (size 16 mesh or smaller per inch if using screening)
- Floor that is hard, smooth, and easily cleanable (i.e. asphalt, plywood, etc.)

## 11. Restrooms

-Restrooms are required and must be within 400 ft. of the stand

## 12. Cleaning supplies

- Sanitizer buckets/spray bottles (bleach or quaternary ammonia)
- Sanitizer test strips to check sanitizer concentration
- Dishwashing set-up or spare utensils on-site if dropped or dirty
- All cleaning solutions or other toxic materials must be stored separately from food, clean equipment, and clean utensils

### SANITIZER CONCENTRATIONS:

Chlorine sanitizers (bleach): 100ppm

Quat sanitizers: 150ppm-400ppm

### WAREWASHING SETUP

1. WASH



2. RINSE



3. SANITIZE



4. AIR DRY

