



PublicHealth

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**Winnebago County
Health Department**

How to Set Up a Temporary Food Stand

Winnebago County Health Department

Required Equipment–Summary

The following equipment is required of all temporary food stands –

- ▶ Hand washing station which includes a flow of water. **HAND SANITIZER MAY NOT BE USED IN PLACE OF HANDWASHING.**
- ▶ Equipment to maintain hot foods hot (minimum 135°F)
- ▶ Equipment to maintain cold foods cold (41°F or less)
- ▶ Metal stem thermometer which reads 0°F–220°F
- ▶ Gloves or utensils so that ready to eat foods are not touched with bare hands
- ▶ Utensil washing must be set up (3 buckets or dish pans) or adequate quantities of utensils to allow for changes every 4 hours or if the utensil is dropped.



Hand wash station-

A container with a spigot must be used to provide a flow of water for proper hand washing. Soap, disposable towels and a waste water collection bucket must also be available.

HAND SANITIZER MAY NOT BE USED IN PLACE OF PROPER HANDWASHING !!



Area Set up



The set up of a temporary food stand is very important, especially if the event is held outdoors. Food and food contact equipment must be protected from sources of contamination. The following are requirements for set up:

- ▶ A floor should be in place providing a barrier from ground covered in wood chips or gravel. Plywood, tarps, setting up on concrete are all options.
- ▶ All foods and food containers must be stored at least 6" off the ground.
- ▶ Food stand must be at least 100 feet from animals or animal enclosures.
- ▶ If hoses are used for a water source–food grade hoses must be used not garden hoses



100 feet



Hot Holding

Equipment must be available to maintain hot foods hot. Hot holding temperature is a minimum of 135°F. A metal stem thermometer must be used to monitor temperatures.

Appliances such as NESCO roasters and steam tables are generally used to maintain temperatures. Whatever type of equipment is used must have a cover to protect foods when not being served.



Cold Holding Equipment

Equipment to maintain foods at 41°F or less must be available. Coolers may be used provided product is separated by individual rigid containers to prevent cross contamination. Mechanical refrigeration is preferred, this includes storage in an establishment refrigeration unit for events done at Piggly Wiggly, Walgreens, Festival etc. or refrigerator provided in the stand.

The following may be used:

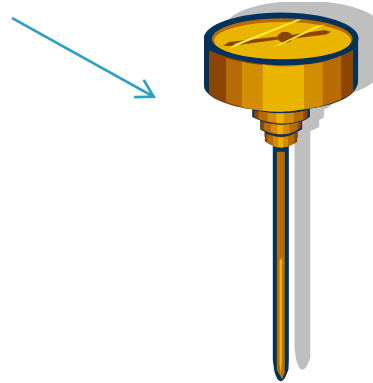
- ▶ Coolers with adequate product separation. Ice used for food contact cannot be used for drink ice.
- ▶ Mechanical refrigeration



Thermometers

A metal stem thermometer must be used to monitor product temperatures including hot holding, cold holding and cooking temperatures for raw products. Thermometer should be calibrated using ice water 32°F as a reference. Adjustment is on the underside of the dial. Stem of the thermometer must be inserted into the food at a minimum of 2”.

Dial must read 0–220°F



Gloves and Utensils



Ready to eat foods must not be touched with bare hands. Tongs, spatulas, spoons or gloves must be used for these foods. This requirement includes buns, bread and all foods that are ready to eat.

Hands must be washed immediately prior to putting on new gloves.

All utensils used for potentially hazardous foods must be either washed or changed every 4 hours or if dropped.



Dishwashing

- ▶ Utensil washing must be set up (3 buckets or dish pans) or adequate quantities of utensils to allow for changes every 4 hours or if the utensil is dropped.



1st dish pan– Wash with soap and water

2nd dish pan– Rinse with clear water

3rd dish pan – Sanitize with bleach (1 oz bleach per 4 gallons of water)
or approved sanitizer.



Foods

It is recommended that all foods be precooked if possible. If burgers are to be prepared they should be cooked from frozen. Raw animal products are certainly the most risky and keeping raw product at a minimum is preferred.



All foods must come from an approved source (licensed establishment).

FOOD PREPARED IN A PRIVATE HOME IS ABSOLUTELY PROHIBITED.

Food source may be requested dependant upon type. Maintain all receipts and or source contact information.

If ice is required for service it must come from a water source which has been sampled (a copy of the well test must be on site). Ice used to keep foods and food containers cold may not be used for consumption.

Food Cooking Temperatures

Raw animal foods must be fully cooked. Items like hamburgers may not be cooked to order (i.e. medium rare). The following are required cooking temperatures:

- ▶ Hamburgers 155°F for 15 seconds
- ▶ Chicken (raw) 165°F for 15 seconds
- ▶ Brats (raw) 155°F for 15 seconds
- ▶ Pre cooked brats/
hot dogs 135°F

- ▶ Hot holding (holding food after it has
been cooked) 135°F



Cleaning

Area should be maintained and free of exposed food and food debris which will attract insects.

All cloth wiping rags must be maintained in a bucket containing sanitizer or bleach when not immediately used.



Any chemicals used for cleaning must be stored away from food, food containers and food contact equipment.

Grey water (waste water) should be properly disposed of down a sanitary sewer drain or dumped in a grey water container provided by event organizer. Do not dump in the storm sewer or on the ground.



Garbage and refuse should be kept in proper containers with tight fitting covers.

Notice regarding cooking equipment

Use of open combustion appliances such as grills, deep fryers and any other appliance with an open flame may pose a fire hazard. There are requirements in terms of fire extinguishers and set back from a tent, a building or the general public. Please contact the appropriate Fire Department jurisdiction.



Vernon Green

Neenah–Menasha Fire Department (920) 886–6201

Lt. Brian Bending

Oshkosh Fire Department (920) 236–5240

Town of Menasha Fire Department (920) 720–7125



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For further information:

Please contact the Winnebago County Health Department.

- ▶ www.co.winnebago.wi.us/health
- ▶ Phone (920) 232-3000
- ▶ 112 Otter Street-2nd Floor
Oshkosh WI 54901

