



**PublicHealth**

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**Winnebago County  
Health Department**

# Non-Profit Temporary Food Stands

Winnebago County Health Department

# Definition

Non-profit food stands are operated by organizations who are fraternal, youth, sporting, religious and any other group where 100% of the revenue goes to the organization to finance activities of the group.



# Required Equipment

The following equipment is required of all non-profit 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-

The following are essential to a hand wash station:

- ▶ Container with spigot filled with clean water
- ▶ Soap
- ▶ Paper towels
- ▶ Catch basin for dirty water

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



# Area Set Up

- ▶ The following is needed to set up your stand:
  - A tent with insect netting around the food area (if food is exposed) or an enclosed building
  - A barrier from the ground, such as a tarp, plywood or setting up on concrete
  - Food storage areas. Food and food containers must be 6 inches off the ground
  - Food stand must be at least 100 feet from animals or animal enclosures.



100 feet



# Hot Holding

- ▶ Equipment must be available to maintain hot foods hot.
- ▶ **Hot holding temperature is a minimum of 135°F.**
- ▶ The following appliances can be used for hot foods:
  - Nescos
  - Steam tables
  - Crock pots with removable inserts
- ▶ Holding equipment must have a cover to protect food.





# Cold Holding Equipment

Equipment to maintain foods at 41°F or less must be available.

The following may be used:

- ▶ Coolers with adequate product separation. Ice used for food contact cannot be used for drink ice.
- ▶ Mechanical refrigeration
  - Refrigerators such as those supplied by your facility
  - Refrigerator trucks



# Thermometers

A metal stem thermometer must be used to monitor product temperatures including hot holding, cold holding, and cooking temperatures for products.

**Meat Thermometers are not allowed.**

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.



1<sup>st</sup> dish pan– Wash with soap and water

2<sup>nd</sup> dish pan– Rinse with clear water

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





# Foods

- ▶ Use precooked foods when possible
- ▶ Raw foods are the most risky–keep the use of these products to a minimum
- ▶ **DO NOT STORE RAW ANIMAL PRODUCT ABOVE PRECOOKED OR READY TO EAT FOOD.**
- ▶ Foods must be from an approved source (licensed establishment).
- ▶ **FOOD PREPARED IN A PRIVATE HOME IS ABSOLUTELY PROHIBITED.**

# Water

- ▶ Hoses used for water source must be food grade hoses
  - NO garden hoses
- ▶ Water must be from an approved source
  - City water
  - Well water that has been tested (results must be on site)
- ▶ Backflow preventers must be provided at the site of hose hook up
- ▶ Ice used for drinks must not be used for cooling foods

Backflow  
preventer



# 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, or a building or the general public. Please contact the appropriate Fire Department jurisdiction.

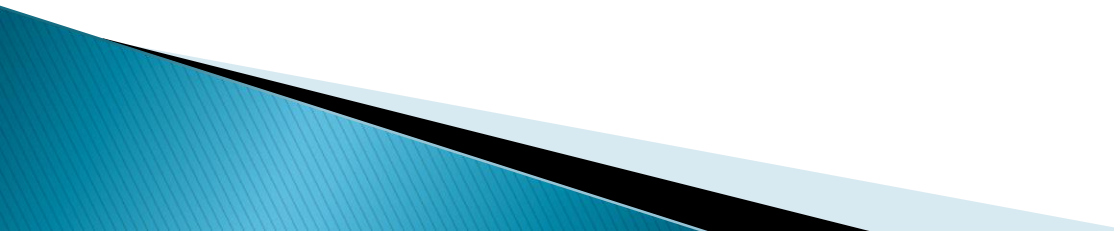


Neenah–Menasha Fire Department (920) 886–6201

Oshkosh Fire Department (920) 236–5240

Town of Menasha Fire Department (920) 720–7125

# License year

- ▶ The license year for these permits runs from July 1, 2015–June 30, 2016
  - ▶ That means that the permit will expire on June 30, 2016 and will no longer be good.
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# For further information:

Please contact the Winnebago County Health Department.

- ▶ [www.co.winnebago.wi.us/health](http://www.co.winnebago.wi.us/health)
- ▶ Phone (920) 232-3000
- ▶ 112 Otter Street-2<sup>nd</sup> Floor  
Oshkosh WI 54901



# Quiz

- ▶ To take the quiz follow the link below
- ▶ At the end of the quiz there will be a link to the Application
- ▶ The following quiz is required to be taken to access the permit application; the results of your quiz will not prevent you from obtaining a permit
- ▶ <http://www.co.winnebago.wi.us/health/units/environmental-health/food-safety-recreational-licensing/special/temporary-events/non-profit-quiz>

