



CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER
Environmental Services
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TEMPORARY FOOD STAND

A temporary food stand (TFS) is defined as a food service establishment which operates at a fixed location for a temporary period of time, not to exceed fourteen (14) consecutive days in conjunction with a single event or celebration.

Each TFS must be operated in full compliance with the Cape Girardeau County Health Department regulations and all other applicable regulations.

The following requirements are meant to help outline certain requirements of the Cape Girardeau County and Missouri Food Code. It is not an all-inclusive list and other requirements may be applied depending on the menu and special needs of the TFS.

PERMITS

All TFS's must obtain a Permit from the Cape Girardeau County Public Health Center prior to operating. The fee is \$30. Non-profit organizations are exempt from the fee.

To receive a permit the following requirements must be met:

- Food Vendor Form, completed and submitted at least one week prior to event
- Pre-opening inspection conducted by Cape Girardeau County Public Health Center, call the Health Center to schedule with a health inspector prior to serving to the public
- Pay permit fee at time of pre-opening inspection

The Temporary Food Stand Permit should be posted for public view.

A permit from the Health Department is not required for:

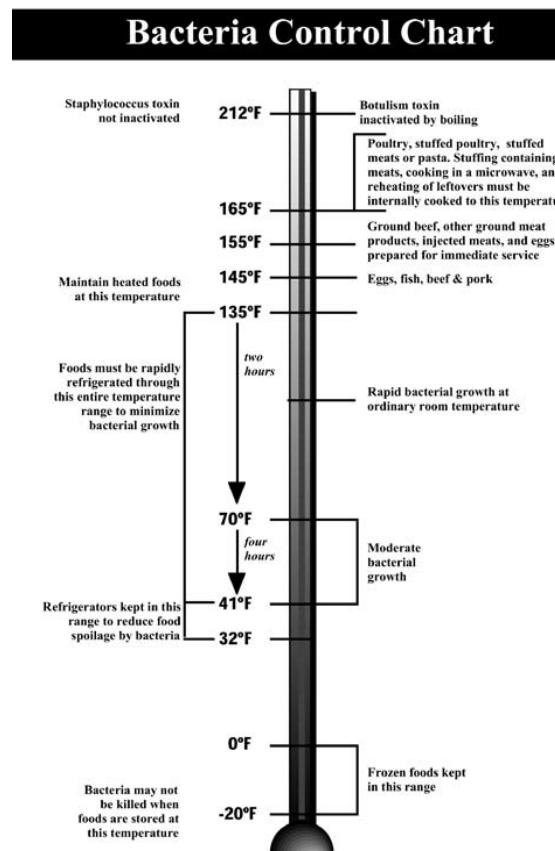
- A produce stand that offers only whole, uncut fruits and vegetables.
- A kitchen in a private home if only food that is non-potentially hazardous is prepared for sale or service as part of a not-for profit event. Examples include a religious or non-profit organization having a bake sale.
- A closed event with only invited guests. The public must not be able to attend without invitation. Examples of closed events include religious gatherings involving members of a church, wedding parties, family reunions, or company picnics.
- Prepackaged, non-potentially hazardous foods

GENERAL

- All food must be clean, wholesome, free from spoilage free from adulteration, and safe for human consumption.
- All food must be from an approved source. All potentially hazardous foods (meats, cheeses, dairy products, fish, etc.) must be prepared on the site by a permitted operator or be prepared at another health department inspected facility. No foods prepared in a private home or any facility not inspected by the Health Department may be used or sold in a temporary facility.
- All meats must be pre-formed or pre-cut.

TEMPERATURE CONTROL OF FOODS

- All potentially hazardous foods must be kept below 41°F or above 135°F always. Pre-cooked foods must be re-heated to 165°F before serving. Equipment must be provided for maintaining these temperatures always.
- Required internal cooking temperatures for potentially hazardous food are: ground beef -155°F, chicken-165°F, pork-145°F and whole beef-145°F.
- Partial cooking of potentially hazardous foods is prohibited.
- Bimetallic stemmed thermometer must read 0°F to 220°F in 2 degree increments.
- If time is used as a Public Health control, it must be stated in writing. Foods must be held no longer than 4 hours then promptly disposed of. The length of time foods are held may be required in written logs.



ICE & REFRIGERATION

- Ice must be from an approved source.
- The ice-holding container must be constructed of a non-porous material, with an attached lid.
- Styrofoam coolers will not be approved.
- Ice used for cooling food or beverages may not be used for human consumption.
- Ice containers must be drained to prevent accumulation of water.
- Foods must not be in direct contact with ice.
- Mechanical refrigeration units must be clean and in good repair and must be capable of maintaining food temperatures to 41°F or below.

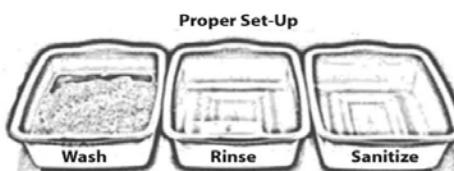
WATER SUPPLY

- A readily available supply of water from an approved source must be provided at all times to the event location.
- A minimum of five gallons of water from an approved source must be kept at each operator site. This water must be stored in an approved covered container and poured from a dispensing spout.
- In the case where hot water is not available to the site, a means of heating water must be provided by the operator. Coffee urns or hot plates are two possible choices for heating water.
- When only pre-packaged food is sold a water supply requirement will be waived.

CLEANING AND SANITIZING EQUIPMENT

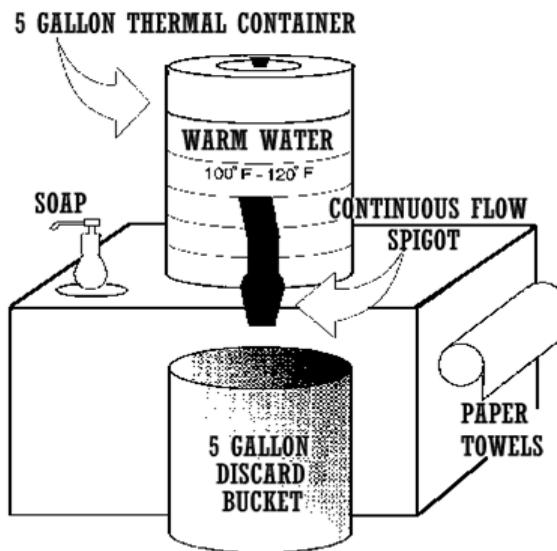
- Adequate facilities must be set up for cleaning and sanitizing food contact surfaces such as cooking utensils, cutting boards, knives, etc. Three labeled containers of adequate volume must be utilized in the following manner:
 - Wash (hot, soapy water)
 - Rinse (clean water)
 - Sanitize (approved sanitizer & water)
- An approved sanitizer must be on the site and used in the above manner always.

Wash, Rinse, and Sanitize



HANDWASHING

- Hand washing facilities must be provided in all cases except where only pre-packaged foods are sold. Acceptable hand washing facilities include:
- Soap and clean water drawn from a container equipped with a dispensing spigot that will supply water until shut off (No push buttons).
- Single service towels must be provided for hand drying.
- A method of providing hot water is required.



FOOD HANDLING

- Bare hand contact with ready to eat food is prohibited.
- Eating and drinking while on duty is prohibited.
- Cross-contamination of cooked foods with raw, potentially hazardous foods through contact with equipment, utensils or hands must be prevented at all times.
- The use of utensils such as tongs, forks, and spatulas is required to minimize hand contact with food.
- Single-service articles/utensils may not be re-used.
- All food products must be individually wrapped or covered to protect them from contamination.
- Tobacco use is prohibited in any food preparation or service area.
- Galvanized and chipped enamelware containers shall not be used for food storage or preparation.
- All food must be properly stored off the floor or ground.
- No person with a communicable disease or a carrier of a communicable disease may work in the facility.

REFUSE

- All food wastes, soiled paper, etc. must be stored in a leak proof plastic or metal waste container with a tight-fitting lid.
- Plastic bags with tie tops must be used in all cans where food debris will be deposited.
- Refuse must be stored in a manner that will prevent insect and rodent problems.

CONSTRUCTION OF EQUIPMENT

- All food contact surfaces must be smooth, easily cleanable, non-absorbent, and non-toxic. They must be durable and kept in good repair.
- All other equipment must be constructed and maintained in a manner consistent with departmental standards.

CONSTRUCTION OF THE STAND

- Overhead protection must be provided for all food preparation and food storage areas. Materials such as canvas, plastic or wood that protect the establishment from the weather may be approved. A site should be chosen which will minimize problems with dirt and dust.
- The remainder of the stand must be constructed of material that allows easy cleaning. The floor must be easily cleanable, no set up on grass.
- When conditions are favorable for flies & other insects, screens, fans, air curtains or other **effective** means to prevent entry of insects into the food preparation or storage areas will be required.

WASTEWATER

- Each concession not supplied with a built-in waste system must provide a container (5 gallon minimum) with a tight-fitting lid for retention of all wash and cleaning water prior to disposal.
- All wastewater must be disposed of in a sanitary sewer.
- Adequate toilet facilities must be available.

For more information, please contact:

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