

SANITATION OF TEMPORARY FOOD STANDS

Stands – must be thoroughly cleaned before opening and kept clean at all times.

Handwashing – must be done before handling any food or paper goods, especially after each visit to the toilet. Stands are to provide hand washing lavatories or pans, water, soap and paper towels.

Paper Goods – such as single service paper cups, plastic spoons and napkins must not be stored directly on the floor. Paper cups to be dispensed must be stored in an inverted position on wax paper or clean napkins in an approved dispenser. If straws are provided, they must be individually wrapped.

Wieners – must be stored in the original cartons under refrigeration until placed in steamer. Steamed wieners left over must be destroyed at the end of each day.

Steamed Wieners & Buns – must be dispensed in a sanitary manner. When preparing sandwiches, the buns should be picked up from the original box with a napkin and the wiener placed in it with a fork or tongs.

Buns – must be kept in original box or container and stored in a clean, dry place. They must not be in direct contact with the floor.

Steamers – must be clean before using. Only safe drinking water is to be used in the steamer and water left in the steamer at the end of the day's business should be dipped out and steamer cleaned.

Absolutely NO – cream pies, bavarians, custards, potato salad or other mayonnaise type food will be allowed.

Waste Water – must be disposed of in a sewer and not on the ground.

Ice – used in beverages and snow cones must be packaged and handled in an approved manner.

Garbage Storage – must be in containers with tight-fitting lids.

TRAILERS MUST HAVE "STABLE & EASY ACCESS!"

- ◆ Cakes, cookies, breads, etc. must be individually wrapped or covered when not serving & labeled showing ingredients and contact information
- ◆ Fly control methods must be used
- ◆ Hot food must be kept hot in roaster, fry pans, etc.
- ◆ Sugar and cream must be in individual serving containers
- ◆ Catsup, mustard and other condiments must be stored in plastic squeeze containers
- ◆ Perishable foods must be refrigerated, or kept in ice coolers
- ◆ Relish, onion, etc. must be individually wrapped or covered when not serving
- ◆ Keep a small bucket of clean water, bleach and soap with towels for clean up of spills hands & equipment
- ◆ Use only commercial ice in drinks

POINTS TO REMEMBER

- No Smoking in the booth
- No bare hand contact with ready-to-eat foods
- Keep hot foods hot >135 deg.F
- Keep cold foods cold <41 deg. F
- Single-service articles (forks, plates, etc.) shall be stored tines down, face down
- Thaw food in refrigerator
- Wash hands thoroughly and often – always after handling money, then food
- Keep wet wiping cloths in sanitizing solution
- Do not serve raw or undercooked meats
- Gloves are to be used for one task – discard when damaged or soiled
- Cook poultry to 165 deg. F
- Cook ground meats, sausages to 160 deg. F