

1. Hot foods should be kept hot, 135 degrees F or above. Cold foods should be kept cold, 41 degrees F or below.
2. An adequate probe thermometer or metal stemmed thermometer must be available to test food temperature.
3. Cook foods thoroughly and reheat food to 165 degrees F.
4. Thaw food in refrigerator or in the cooking process.
5. Assure that food storage equipment (refrigerators, freezers, heating and holding units) are clean and properly working. They must be capable of maintaining proper food temperatures; 41 degrees F or below, 140 degrees F or above and 0 degrees F for freezers.
6. Protect food from sneezes, insects, excessive handling, wastewater and dust.
7. Do not let anyone with a skin infection or a cold handle food.
8. Wash hands thoroughly with soap and running water before preparing or handling food, after personal hygiene, after eating, drinking or smoking.
9. Utilize the three step process to wash equipment and utensils;
 - a. Wash utensils in hot soapy water.
 - b. Rinse in clean hot water.
 - c. Sanitize with an approved sanitizer (bleach, chlorine, or quaternary ammonia) at the proper concentration 50 to 100 ppm for chlorine and 100-200 ppm for quaternary ammonia.
 - d. You must have the proper chemical test kit available to test the sanitizer concentration stated in c. above.
10. Your facility needs 3 sinks or 3 buckets for proper utensil washing procedures (wash, rinse, and sanitize). Handwashing should be done in a fourth sink or bucket with a backup water supply for frequent changes.
11. For more information or questions concerning the above information please call the Clark County Health Department at 282-7521 between 8:30 a.m. and 4:30 p.m. Monday through Friday.

This list of general guidelines is furnished to you for general guidance. **This sheet should be posted inside your booth** next to your Temporary Food Service Permit. All items are strictly enforced. If you have any questions call the Health Department, before your opening inspection.

Clark County Health Department
1216 Akers Avenue
Jeffersonville, IN 47130
(812) 282-7521

FOOD PROTECTION

Keep potentially hazardous food (meats, poultry, seafood, milk, eggs, coffee creamer (both dairy & non-dairy types) mayonnaise, salad dressing, or any foods containing such products at no more than 41F or no less than 140F during storage, display and transportation.

Provide visible thermometers in all hot and cold food units (including freezers) and metal stemmed thermometers for monitoring internal temperatures of potentially hazardous foods during storage, service, preparation and display.

Store absorbent type containers of food off the floor, preferably a minimum of 6 inches.

Store coffee creamers (both dairy and non-dairy) types and other packaged foods in drained ice; do not allow them to rest in the water.

Provide counter protector devices, cabinet cases, containers, or other protective equipment where unwrapped food is placed on display.

Cover all food from contamination (dust, flies, coughs, sneezes, overhead drippings, etc.) during preparation, storage, display, service and transportation. Uncover only when actually preparing or serving to customers.

Provide and use scoops for handling edible ice, store scoop with handle out of ice. Do not store containers of food in edible ice.

PERSONNEL

No smoking is allowed in food preparation, serving, and utensil washing areas.

All persons engaged in the preparation of foods, and utensil washing must wear effective hair nets or hats.

LIGHT SHIELDS

Shield all light fixtures located over, by or within food storage, preparation and display facilities to protect against broken glass falling into food; provided that this requirement shall not apply to heat lamps or when using approved "Tuff Skin" bulbs.

HANDWASHING

Provide water in separate containers for handwashing and utensil washing. Do not use the same container for both purposes

Provide and use hand cleaners and approved sanitary towels for handwashing.

FOOD EQUIPMENT & UTENSILS

Food contact surfaces of utensils must be smooth, in good repair, not chipped or cracked. Enamelware and graniteware are not acceptable.

Food and non-food contact surfaces of equipment must be smooth, not worn, in good repair and of approved material. Do not use towels, foil, linoleum, oil cloths, etc. to cover such surface.

Non-food contact surfaces (stoves, refrigerators, shelves, tables, counters, deep fat fryers, etc.) must be kept clean.

Ice contact surfaces must be smooth, easily cleanable. Do not use Styrofoam or similar containers for ice or food storage.

Single service articles (cups, forks, spoons, straws, etc.) must be stored, dispensed and handled so that they are protected from contamination.

Cleaning/Sanitizing Facilities three containers, approved sanitizer and detergent must be provided.

Cleaning Test Kit Provided. A testing kit or device shall be provided that accurately measures the parts per million (ppm) concentration of sanitizing solutions.

GARBAGE & REFUSE

Store garbage and rubbish in durable, washable containers. Do not use boxes, paper bags, or similar absorbent material. Empty containers so that they do not overflow.

Keep all garbage and rubbish containers covered with lids when not in actual use.

Dispose of liquid and solid waste in designated areas only. Do not create a nuisance by disposing of such waste adjacent to food service establishments.

POISONS & TOXIC ITEMS

*Store poisonous compounds (insect spray, over cleaner, polishes, etc.) and bactericide and cleaning compounds (bleach, cleansers, soaps, detergents, etc.) so that there is no danger of contaminating food, food contact surfaces or utensils. Do not store poisonous compounds near bactericide and cleaning compounds.

FLY & INSECT CONTROL

*Prevent the entrance of flies by use of effective screening, or similar material. KEEP FLIES OUT.

FLOOR CLEAN

Floors must be kept free of dirt, grease, and other soil. Do not use sawdust on floors.