

Basics of a Temporary Foods

Benzie-Leelanau District Health Department

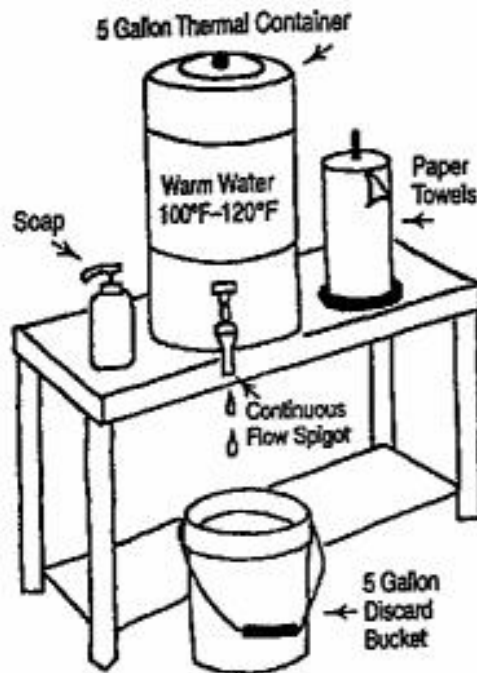
- Person in charge
- Employee Health
- Handwashing set up
- Food source
- Important temperatures
- Reheating for hot holding
- Utensil use and cleaning
- Food equipment
- Washing dishes
- Required parts of a temporary

Person in Charge and Employee Health

- One person should be designated as the person in charge for the temporary
- The “Person in charge” should be able to answer basic questions
 - Where is the food from
 - How was the food transported
 - What temperature do you fully cook food (Chicken, beef, fish, ect.
- Employees shall be excluded from working the temporary if they are sick
- If an employee shows signs or symptoms of illness you should talk to the person in charge and have them excluded

Handwashing Set up

- A basic hand washing set up can be very basic: Igloo cooler with a spout, Catch basin, Hand soap, Paper towel
- Each temporary **must** have a handwashing set up prior to issuing the temporary food license or at least in the process of setting it up.





Food Source

- Food must come from an approved source
 - Food shall not be prepared at home and brought to the temporary event
 - All food must be completed at the temporary location
 - Pig roast example: The pig may be purchased at a farm but must go through a USDA inspection. The pig must have documentation of a stamp on the pig or paperwork showing that the pig has gone through the inspection. If they are unable to provide documentation of an inspection then the food can not be used.
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- I will be trying my hardest to go over this when I complete the phone calls prior to temporary events to make sure everyone is able to provide the required documentation.

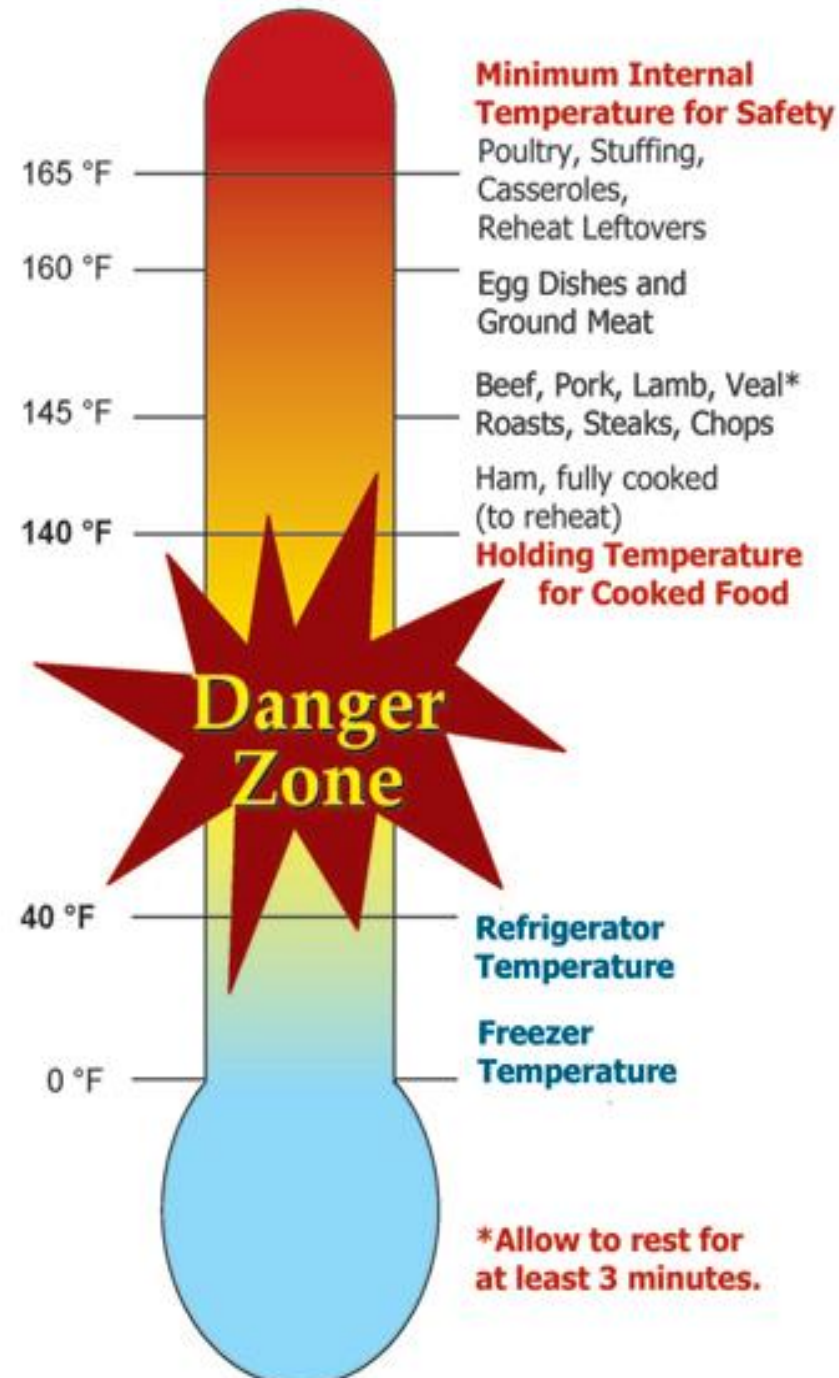
Food Temperatures

Fish, eggs, Pork, whole muscle Meats : **145°F**

Ground beef, Ground Pork, Ground Fish: **155°F**

Chicken, Turkey, Duck: **165°F**

Note: If it Flies it goes to **165°F**



Reheating for Hot Holding



- Cooling: The food must be cooled from 135F to 70F in 2 hours and from 70F to 41F in an additional 4 hours. They will have a total of 6 hours to make sure that the food is cooled to 41F.
- Cold Holding: Potentially hazardous food must be maintained at 41F or below. They can use ice in coolers, portable refrigerators, or ice baths.
- Reheating for hot holding: If they are reheating food for Hot Holding: The food must be reheated to 165F in 2 hours or less. A microwave or stove can be used. **Note:** If the food is reheated per order then the food does not have to be reheated to a specific temperature.
- Hot Holding: Food must be maintained at 135F or above.
- Note: 4 Hours is an important time window: If a food has been out of temperature for more than 4 hours then the food must be discarded. For example: If deli meat is at 50F in a cooler. You should ask how long has the deli meat been in the cooler. If they say, more than 4 hours, the food shall be discarded. If they say the food has been in the cooler for 2 hours, then the food can be saved but a corrective action shall be take. For example, the noted deli meat was moved into another cooler or into a ice bath to rapidly cool the food to 41F or below.

Utensils and Equipment



- Food utensils and equipment shall be easily cleanable and in good condition.
 - Chipped or damaged utensils shall be discarded.
- Food Equipment shall be NSF or equivalent approved.
 - Fuel tank grills: Person in charge shall have documentation showing that the fuel tank was not previously used to store fuel. (Per State Memo from October 2nd, 2000)
- If equipment is in poor shape or not smooth and easily cleanable then it can not be used.

Washing Dishes

- Each Temporary shall have a 3 compartment sink set up. This is completed by having 3 basins.
- Wash, Rinse, Sanitize, and Air Dry
- Approved Sanitizers: Bleach and Quat
 - Bleach: 50-100 ppm
 - Quats: 200-400ppm
 - Sanitizer must have the EPA label (Small label on the container)



Required Parts of a Temporary

- Each temporary must have a Thermometer (Digital or metal stem that can read from 0-220°F)
- Each facility must have an approved sanitizer with a test kit to test the concentration



Filling out the temporary license form

- How to properly fill out the address and event address
- Evaluation report check boxes
- Writing violations
 - Observation
 - Code
 - Method of correction
 - How the violation was corrected



If you have any
questions please
call me

Cell: 810-287-1447

If I don't answer
then you can
panic!

