

**SHEBOYGAN COUNTY DIVISION OF HEALTH
TEMPORARY RESTAURANT GUIDELINES
920-459-4382**



Use this guide as a checklist for plan review and preopening inspection.

The following concerns and requirements are contained in Chapter HSS 196 Restaurants of the Wisconsin Administrative Code and are highlighted as they have particular applicability to temporary restaurant operations.



FOOD STAND CONSTRUCTION

ROOF AND SIDEWALLS: No temporary restaurant may be operated without an approved roof and sidewalls to provide protection from splash, dust and inclement weather. Approved materials include wood, canvas, plastic, etc.

FLOORS: Floors shall be maintained in sanitary condition. Dirt floors shall be covered with approved material that will provide protection from splash and dust. Approved materials include: concrete, asphalt, wood racks or duckboards, plywood, shredded bark etc. The use of sawdust or similar dust producing materials is prohibited.

LOCATION: No temporary restaurant may be located within 100 feet of a barn or enclosure housing animals or other source of odors or flies.

SCREENING: Unless approval has been granted to operate without screening, all food preparation, food holding areas, and utensil washing areas must be fully enclosed with fine mesh fly screening.

COOKING/SERVING AREAS: All cooking and serving areas shall be protected from contamination. Cooking/grill areas shall be roped off or otherwise segregated from the public.

WATER SUPPLIES

APPROVED SOURCE: All water use for food preparation, utensil cleaning and employee handwashing shall be from a safe approved source.

WATER UNDER PRESSURE: Food stands preparing and serving potentially hazardous food shall have water under pressure for food preparation, cleaning and sanitizing equipment and utensils and for handwashing.

FOOD SERVICE LIMITATION: When water under pressure is **NOT AVAILABLE**, temporary food stands are required to use single-service utensils and limit the types of foods service to those which do not require extensive use of multi-service food preparation utensils (i.e., hot dogs, bratwurst, frozen hamburger patties, prepackaged sandwiches).

CONTAINERS: Water supplies in food stands without water under pressure for food preparation, utensil cleaning and handwashing shall be stored in food grade containers which are smooth, easily cleanable, have tight fitting covers and used only for storage of potable water.

HOT WATER: An electric or gas heating devise is required to heat water for handwashing and utensil washing.

WATER HOSES: All water hoses used to transport water for food preparation and handwashing purposes shall be constructed of food grade materials approved by USDA, FDA, and NSF. Hose connections must be elevated off the ground surface to prevent being submerged in contaminated water.

BACK FLOW PROTECTION: Water supplies that are connected to hoses shall be protected by an approved backflow prevention device.



FOOD

SOURCE: All food prepared, sold or served to the general public shall be from an approved source acceptable to the department. Food must be prepared at the temporary food service booth or at a licensed facility approved by the department or agent health department. Operators will be expected to provide documentation as to where food is purchased and/or prepared. The sale or service of food prepared in a private home is not allowed.

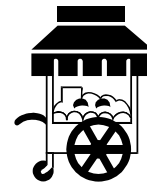
DRY STORAGE: All food, equipment, utensils and single service items shall be stored above the floor on pallets or shelving, and protected from contamination.

COLD STORAGE: Mechanical refrigeration units shall be provided to keep potentially hazardous foods at 41° F or below if held for more than two hours. Ice in an effectively insulated container may be approved by the Sanitarian for the storage of potentially hazardous food held less than two hours for immediate service or preparation.

HOT HOLDING: Hot food holding units shall be used where necessary to keep potentially hazardous foods at 135°F or above.

REHEATING: When permitted, cold potentially hazardous foods to be served hot must be rapidly heated to a temperature of 165° F within one hour. Steam tables and crock-pots may not be used to reheat potentially hazardous food.

WET STORAGE: Wet storage of canned or bottled nonpotentially hazardous beverages is acceptable when the water contains at least 50 p.p.m. of available chlorine and the water is changed frequently to keep the water clean.



FOOD DISPLAY: All food shall be protected from consumer contamination by the use of packaging, food shields, display cases or other effective means. Displayed food (i.e., including condiments) shall be protected from potential contamination from dust, insects, consumer coughing, or sneezing by wrapping, sneeze guards or other effective methods.

CONDIMENT DISPENSING: Condiments (i.e., sugar, cream, relish pickles, mustard, ketchup etc.) shall be served from individual packages or approved easily cleanable, multi-service dispensers, unless served by employees. Multi-service dispensers such as, plastic squeeze bottles, pumps etc. must be fabricated so as to be easily cleanable and capable of being completely disassembled for washing, rinsing and sanitizing.



UTENSILS AND EQUIPMENT



CONSTRUCTION: Multi-use equipment and utensils shall be constructed and repaired with safe materials, including finishing materials shall be corrosion-resistant and non-absorbent; and shall be smooth, easily cleanable, and durable under conditions of normal use. All equipment and utensils, including plasticware, shall be designed and fabricated for durability and shall be resistant to denting, buckling, pitting, chipping and crazing.

CAST IRON LIMITATION: Cast iron may only be used as a food contact surface when heated and used as a cooking surface as in grills, griddle tops and skillets.

ENAMELWARE PROHIBITED: Enamelware may not be used as a food contact surface on equipment and utensils used to prepare and/or store food.

COOKING DEVICES: Barrels and other containers which have been used for the storage of toxic products shall not be used as a cooking device.

STORAGE: All utensils and equipment must be stored at least 6 inches off the floor and in a manner that protects them from dust, spillage and drippage and other sources of contamination.



HANDWASHING

REQUIRED FACILITIES: When water under pressure is available, a single compartment stainless steel or porcelain sink with approved liquid waste disposal shall be provided for employee handwashing. When water is **not** available under pressure, a minimum of a two-gallon insulated container with a spigot, and a wash basin with approved liquid waste disposal shall be provided.

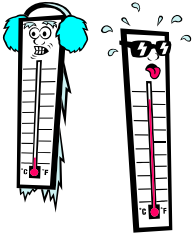
SOAP AND TOWELS: All employee handwashing facilities shall have a suitable hand soap and a supply of single-service paper towels at all times.

FREQUENCY: Food workers shall thoroughly clean their hands and exposed portions of their arms whenever they become soiled. Specifically, hands shall be washed prior to handling food at the following times: after touching bare body parts; after using the toilet; after coughing, sneezing, using a handkerchief or disposable tissue; handling raw meats or unwashed produce; and/or after engaging in any activity that may contaminate the hands.

GLOVE USE: Gloves may not be worn as a replacement for good handwashing practices. Hands must be thoroughly washed prior to wearing gloves and each time the gloves are replaced to prevent contamination.

HAND SANITIZERS: Hand sanitizers may only be applied to hands that have been thoroughly washed.

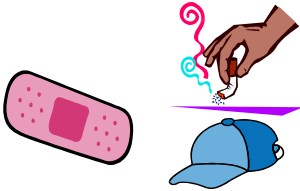
THERMOMETERS



REFRIGERATORS: Each cold storage/holding unit for potentially hazardous food shall have a numerically scaled thermometer to accurately measure the air temperature of the unit.

METAL STEM THERMOMETER: A metal stem thermometer shall be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to $\pm 2^{\circ}$ F, and have a minimum range of 0 - 220° F.

PERSONNEL



HEALTH: Employees shall not have any open cuts or sores, or diseases transmittable by food. Specifically, employees with a fever, diarrhea, vomiting, jaundice, sore throat with fever or with a lesion containing pus such as a boil or infected wound that is open or draining may not be involved in the preparation or serving of food.

HYGIENE: Food preparation employees shall have clean outer garments, hair restraints, maintain a high degree of personal cleanliness, and conform to good hygienic practices while engaging in food preparation and service.

SMOKING MATERIALS: Employees shall not use tobacco in any form while engaged in food preparation or service, nor while in areas used for equipment or utensil washing or for food preparation.

CLEANING SANITIZING TEST KIT

CLEANING AND SANITIZING

SINKS REQUIRED: When multi-use utensils are being used, hot and cold water under pressure, a three-compartment sink, **IS REQUIRED**. A four-compartment sink with an adequate draining facility for air-drying utensils is also acceptable. Sink compartments must be sized to accommodate 50% of the largest utensil to be cleaned and sanitized in the sink. When utensils are limited to tongs, spatulas and cutting boards, three dishpans of adequate size may be used for washing, rinsing and sanitizing.

CLEANING PROCEDURE: Utensils and equipment must be washed after each use in the following manner: 1) pre-wash (soak and scrap), 2) wash in good detergent, 3) rinse in clean water, 4) immerse in an approved sanitizer at required strength (e.g., 100 p.p.m. bleach solution) for two minutes, and 5) air-dry.

APPROVED TEST KIT: An approved test kit for the type of sanitizer used must be available and used for checking the concentration of sanitizer solutions.



SINGLE-SERVICE UTENSILS

STORAGE: All single service utensils shall be stored in the original closed container or effectively protected from dust, insects and other contamination and be stored a minimum of 6 inches off the floor.

DISPENSING: Unwrapped single-service straws, knives, forks, spoons and toothpicks etc. unless dispensed by an employee shall be displayed, and dispensed so that contamination of food and lip surfaces is prevented. Unwrapped single-service articles shall be presented so that only employees and customers touch the handles. All single-service paper cups shall be dispensed by means of a covered dispenser which provides protection to the interior and lip contact surfaces from dust and careless handling.



ICE HANDLING/STORAGE

DRINK ICE: All ice intended for human consumption shall not be used for cooling food or containers of food.

DISPENSING: All ice used for human consumption shall be dispensed by the use of suitable scoops to prevent contamination. Between uses dispensing scoops shall be stored in the ice with the handle extended, clean and dry on a clean surface or by other approved method to prevent contamination.

STORAGE: All ice used for human consumption or cooling shall be stored 6 inches off the floor and in a manner that prevents contamination from dust, splash, drippage or other contamination.

COOLING: Ice may be used for cooling potentially hazardous food intended for immediate service for up to two hours. Food not intended for use or service within two hours shall be stored under mechanical refrigeration.



TOXIC OR POISONOUS PRODUCTS

USE: Restaurants may keep on premises only those poisonous or toxic materials necessary for maintaining the establishment, cleaning and sanitizing equipment and utensils and controlling insects and rodents.

Poisonous or toxic material may not be used in a way that contaminates food, equipment or utensils, or in a way that constitutes a hazard to employees or other persons, or in a way other than in full compliance with the manufacturer's labeling.

LABELING: Containers of poisonous or toxic materials shall be prominently and distinctly labeled for easy identification of contents.

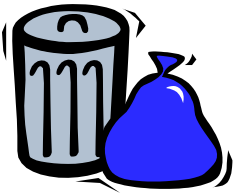
STORAGE: When not being actively used, toxic or poisonous materials shall be stored in cabinets or in a similar physical separate place located to prevent contamination of food, equipment, utensils and/single-service articles.



WASTEWATER DISPOSAL

CONNECTION TO APPROVED SYSTEM: Connection shall be made to an approved sewage collection system when such a system is available.

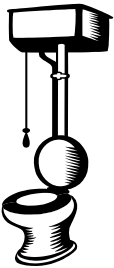
WASTEWATER STORAGE/DISPOSAL: When an approved system is not available, each temporary restaurant shall provide a container of sufficient size for collection of liquid wastewater. Wastewater storage containers shall be emptied when necessary in to a public sewer. If a public sewer is not available, wastewater disposal shall be at a location that will not create a fly, odor or nuisance problem. Liquid waste containers shall be maintained in a sanitary condition and emptied as needed to prevent a nuisance.



GARBAGE AND REFUSE

STORAGE: Garbage and refuse shall be kept in durable, easily cleanable, insect-proof containers that do not leak and do not absorb liquids. Containers used in food preparation areas and utensil washing areas shall be kept covered.

REMOVAL: Garbage and refuse shall be routinely removed from the immediate area around the temporary restaurant to prevent the attraction of flies and the creation of odor and nuisance problems.



TOILET FACILITIES

AVAILABILITY: Approved toilet facilities for each sex shall be provided in accordance with s. ILHR 55.32.

DISTANCE TO TOILET FACILITIES: Toilet facilities must be provided within 400 feet.

In addition to the above requirements, temporary food requirements must comply with applicable provisions of Ch. 196, Restaurants of the Wisconsin Administrative Code relating to sanitation in restaurants. A copy of Ch. HSS 196, Restaurants can be obtained from a Division of Health Regional Office, agent health department or by calling (608) 266-2835.

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