



# SHEBOYGAN COUNTY

*Division of Public Health  
Health and Human Services Department*



TO: Temporary Food Event Coordinators

Thank you for contacting us regarding your Temporary Food Event in Sheboygan County! We look forward to working with you.

We appreciate your concern for following food safety practices at your event. The Center for Disease Control (CDC) estimates that 1 out of 6 Americans will become sick from a foodborne illness each year and that over 128,000 people will be hospitalized or die from foodborne illnesses per year. Many of these illnesses can be prevented by adhering to proper food handling procedures.

The following guidelines will help your staff and volunteers operate a successful and safe temporary food event. Please share this information with all event workers. They play a critical role in the safety of your food event and are considered the first line of defense against a foodborne illness.

“Temporary Food Service Guidelines” can be found in the Environmental Health section at [www.sheboygancounty.com](http://www.sheboygancounty.com).

Thank you again for contacting us. Please stop at the office or call at any time with any questions or concerns. Best wishes with your temporary food event!

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## **Department of Public Health Requirements for Temporary Food Events**

- (1) State law requires the use of effective hair restraints for all people preparing food or serving unwrapped foods. Hair restraints may include hats, visors, hairnets, or bandanas that cover the top of the head and are tied in back. (A hair restraint sign is attached for use at your event).
- (2) Handwashing is critical to the safety of your event. Handwash stations must be set up according to the “Temporary Food Service Guidelines”. All staff must follow good handwashing practices throughout the event.
- (3) Gloves must be worn by all workers preparing the food or serving unwrapped foods. Hands must be washed prior to putting on gloves.
- (4) Money must be handled separately from the food.
- (5) Hot foods must be held at 135 degrees or higher after they have been cooked to the proper temperatures. Cold foods must be kept at 41 degrees or lower.
- (6) Recording temperatures every hour is highly encouraged. A sample temperature log is attached.