

Sanitizer and Wiping Cloths: An approved sanitizer must be used (chlorine, quaternary ammonium compounds, or iodine). When using bleach to sanitize, mix 1 gallon of water to 1 teaspoon of UNSCENTED bleach. When not in use, wiping cloths must be kept in sanitizer. Sanitizer test strips must be on hand!

Toxins: Store cleaning agents, sanitizers, and other toxic items separately from food, food contact surfaces, and single use serving items.

Hair Restraint: Food vendors shall wear hats, scarves, hairnets, etc. designed to keep hair from contacting exposed food.

Contact Surfaces: Food preparation and equipment surfaces should be smooth, durable, and easy to clean.

Lights: Stand must contain adequate lighting. Lights must be shielded to guard against breakage into food.

Trash: Trash should be handled properly so as not to be a nuisance or attract pests. Container should be covered when not in constant use.

Eating/Drinking/Smoking: Eating and/or tobacco use are not allowed in food stands. Drinks must be in a closed cup with lid. Straws are allowed so long as spilling onto exposed food, equipment, utensils, or single use items will not occur.

Restrictions for Illness: Any individual who has an infected wound, or any type of communicable illness shall not be allowed to work in food stand.

Authorized Personnel: Only individuals having direct duties related to the operation shall be allowed in the food stand.

Transportation: When in transport, keep food well covered and at adequate controlled temperature.

Protecting the health of our
community by promoting safe
food for all

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Temporary Food Event Guidelines



*Camden County
Health Department*

Definition

- A temporary food establishment is defined as a food service establishment that operates at a single location at a single event for a period of not more than 14 consecutive days in conjunction with a fair, festival, or collaborated celebration.
- A temporary food establishment is NOT permanent or regular and does not operate at recurring long-term seasonal events. A temporary food establishment is NOT meant to be an ongoing retail operation.
- Temporary food establishments are limited to operating at 6 events total held in Camden County during 1 calendar year.

General Guidelines

All food service operators should possess a basic understanding of proper food handling practices and recognize the risks associated with improper food handling to help prevent foodborne illness. Potentially Hazardous Foods and poor hygiene can cause foodborne illness. Temporary operations often require the establishment to be set up in an outdoor location where keeping food safe and sanitary can be challenging. By following the guidelines listed hereafter, temporary food service operators can minimize the possibility of foodborne illness occurring.



Permits: Always be sure to check with your local health department regarding permit and inspection requirements.

Stand/Booth: All stands/booths being used as a temporary food establishment shall have overhead protection and should be fully enclosed. Screen material may be used for walls, doors, and serving window. Door should be kept closed during operation. All food storage and preparation should be done within the closed area. Screening should be in good repair to help prevent flying insects from entering the food preparation and service area.

Hand Sink: Adequate hand-washing facilities consist of a handsink equipped with both hot and cold running water, soap, and disposable towels. A temporary sink set-up may be made consisting of a vessel full of water with a spigot, soap, a bucket to catch wastewater, paper towels, and a wastebasket. Please remember – the use of gloves and hand sanitizer is NOT a substitute for handwashing.

Bare Hand Contact: Bare hands may never touch ready-to-eat foods! Gloves, deli tissues, tongs, and/or spatulas MUST be used.

Food: All food and beverages begin served MUST be prepared on-site or at a currently licensed food establishment. Exceptions may be in place for religious, non-profit, or charitable groups.

Cooking: An essential part of food safety is assuring the proper cooking temperatures are met. The reuse of foods from day to day is strongly discouraged.

Chicken: 165°F
Hamburgers: 155°F
Pork: 145°F
Fish/Seafood: 145°F

Hot/Cold Holding: Equipment capable of keeping foods hot and/or cold must be provided. Mechanical refrigeration is recommended for cold foods. Both hot and cold holding units must be clean and contain thermometers. Hot foods are to be kept at 135°F or warmer; cold foods at 41°F or colder.

Thermometers: A metal-stemmed thermometer capable of reading a range from 0°F to 220°F with increments no greater than 2° should be used to monitor both cooking and holding temperatures. Glass-stemmed or mercury-filled thermometers should never be used.

Ice: Ice to be used in beverages or as an ingredient must be kept in a separate cooler containing no other food items. An ice scoop with handle should be used to prevent bare-hand contact. Ice shall be supplied by a commercial source.

Warewashing: Items must be washed in a three-bin sink or separate bus tubs. Items should first be washed in hot, soapy water, then rinsed in warm, clean water, lastly sanitized in warm water with an approved sanitizer. Items should be allowed to air dry.

Water: Sufficient potable water must be on hand. The tank should be durable and constructed of easy to clean, corrosion resistant material. Vents, inlets, and outlets must be screened or positioned so that they are protected from contaminants. The tank and system should be flushed and sanitized prior to use.

Wastewater: Wastewater is to be disposed of through an approved sanitary sewage system. Do NOT dump wastewater onto the ground. Mobile units with an onboard holding tank must be sized 15% larger than the fresh water holding tank.

Condiments: It is best practice to have condiments and/or toppings used by the consumer in individual packets, squeeze bottles, or dispensers with plunger.

Storage: All foods and service articles such as disposable plates, napkins, cups, etc. shall be stored a minimum of 6" above the floor or ground and must always be protected from contamination. No food or beverages may be stored in direct contact with undrained ice or water.