

TEMPOARY FOOD SERVICE ESTABLISHMENT INSPECTION REQUIREMENTS

Go here to see online version of these requirements: <https://oneida-nsn.gov/food-safety-vendor-licensing-and-cottage-food-operators/>

A “Temporary food service establishment” means a non-permanent food service establishment that operates at a fixed location for a limited number of consecutive days in conjunction with a single event. All temporary food service establishments are required to comply with the Oneida Food Service Law.

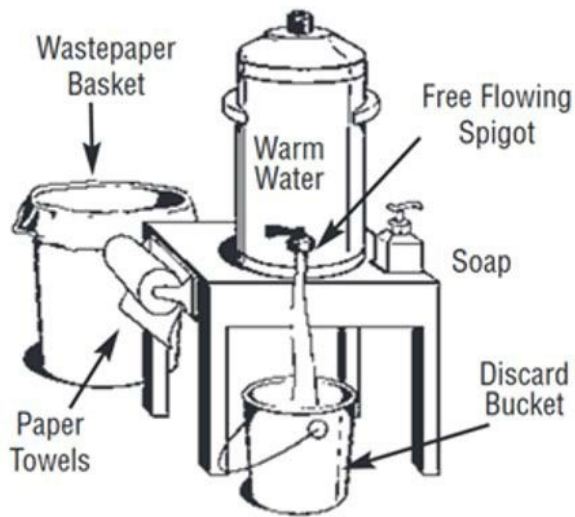
All temporary food service establishments will be inspected at the event to ensure compliance with Oneida Food Service Law. **Each Temporary food service establishment must meet the following inspection requirements:**

1. Each temporary food service establishment must have **AT LEAST ONE person with a current certification in food handler safety onsite during operations**. Please be ready to provide proof of certification if asked. For a free online class, go here: <https://oneida-nsn.gov/take-a-class/> . Other options include <https://www.ihs.gov/foodhandler/> or <https://anabpd.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/AILdirectoryListing?menuID=8&prgID=8&statusID=4> .
2. Any person working with unpackaged food, food equipment or utensils and food contact surfaces must always cover their hair. **Hats, hairnets, and visors** are some options that can be utilized.
3. Each temporary food service establishment must have **food-grade sanitizer** with wiping cloths and buckets or disposable food-grade disposable sanitizer wipes to use for wiping food spills, counters, and equipment.
 - a. Sanitizer must be fragrance free, and the label must indicate it is for use on a food contact surface. Acceptable sanitizers include quaternary ammonium (quats) or regular disinfecting bleach (**NOT** scented, fabric protective, gel, splash-less, no-splash, low-splash, or nonchlorine/color safe bleach solutions,)
 - b. **Each temporary food service establishment must have test strips to check the sanitizer solution concentration**. If you are using bleach, you need chlorine test strips. If you are using a quaternary ammonium product, you need quaternary ammonia (QT-10, QT-40, QAC) test strips.
4. **NO BARE HAND CONTACT** is allowed with ready-to-eat (RTE) foods. **Gloves, deli sheets, tongs, and other utensils** must be used to handle RTE foods.
5. Each temporary food service establishment must have a **designated handwashing station** that is easily accessible for continual use. The station must have a 5 gallon- food grade container **filled with warm water , a free flow spigot** (**NOT** a push button), hand soap, paper towels, a wastewater bucket, and trash container.
6. Each temporary food service establishment must have **three containers to wash, rinse, and sanitize** dishes. Sanitized dishes must be air dried.
 - a. **Test strips must be available to check the sanitizer solution concentration.**
7. Each temporary food service establishment must have an accurate (accuracy of **+2°F and a range of 0°F– 220°F**) **metal, stem thermometer** to ensure that correct food temperatures are being met. **REMEMBER cold food must be held at 41 degrees or lower, and hot foods must be held at 135 degrees or higher).**

8. All food must be prepared onsite at the event. Food prepared before the event must occur in a commercial kitchen approved by a sanitarian. *Food sold or offered under a temporary food service establishment license CANNOT be stored, prepared, or canned at home. Food not from approved source will be required to be discarded at the event.*
9. Each temporary food service establishment must have approved equipment for cold holding and hot holding food.
- a. For cold holding, equipment must maintain perishable food at 41F or lower and be equipped with a refrigerator thermometer. You may use:
 - i. Commercial mechanical refrigerators
 - ii. Insulated coolers with ice
 - 1. Home style mechanical refrigerators may be used but must maintain a temperature of 41F or lower.
 - 2. Store raw animal meat in a separate cooler from RTE food. If you don't have separate coolers for raw meat, food should be arranged by cooking temperature. This means foods with the highest cooking temperature go on the bottom and ready-to-eat foods would be at the top. See Refrigerator Storage Chart.
 - b. For hot holding, equipment must maintain perishable food at 135F or higher. You may use:
 - i. NESCO ROASTERS –must have temperature dial, and removeable insert. These can also be used for reheating.
 - ii. STEAMS TABLES –cannot be used for reheating.
 - iii. SLOW COOKERS (crock pots) – can be used for hot holding only (NOT reheating) if it is a unit with a removable insert.
 - iv. STERNO HEATED CHAFING DISHES – not recommended. If used, it is advised this equipment only be used to hot hold food (NOT reheat) for four hours or less.
 - 1. Sterno units with chafing fuel cannot be placed on cloth or other flammable surface.
10. All food and food-related items must protected from contamination, covered when not in use, and stored OFF the ground.
11. Each temporary food service establishment must have coverable, pest and leak proof, cleanable container(s) to dispose of garbage.
12. Generators or electricity source must have capacity to power all food equipment at the same time.
13. Wastewater and cooled cooking oil or grease must be disposed in a manner indicated by the event coordinator or regulatory authority.
14. Food Stand construction
- a. Flooring may be required if necessary for dust/mud control such as plywood, hard rubber mats, duckboards
 - b. Screening may be necessary to control flying insects
15. Watch this video to help you prepare for inspection:
<https://www.youtube.com/watch?v=NpYEG0AZuII>

Final Note: Besides food stands, food trucks, food trailers, and push carts must meet the same requirements as above. Only food-grade hoses can be used to fill potable (fresh) water tanks (NOT a garden hose). There must be a separate, designated hose for disposing of wastewater.

CORRECT HANDWASHING STATION SETUP



[image link](#)

✓ DO THIS	✗ NOT THIS
 <p>Diagram showing a spigot cooler replacement with dimensions: 1 inch/24mm and 18mm/3/4inch.</p>	 <p>SPIGOT COOLER REPLACEMENT PUSH-BUTTON</p> <p>SAFE PP MATERIAL Non-toxic, no BPA, no lead, no phthalates, does not affect the drink taste.</p> <p>GOOD SEALING PERFORMANCE The drink can flow and evenly without dripping.</p> <p>SMOOTH SURFACE The drink flows evenly and of the spout.</p>
Image Link	Link

CORRECT DISHWASHING STATION SETUP

- Bring extra clean reusable utensils or dishware used with perishable food. Switch out in-use reusable utensils or equipment for clean ones every 4 hours.
- Wash, rinse and sanitize reusable utensils or equipment used with perishable food every 4 hours.
- Compartments should be large enough to immerse biggest utensil or dishware.

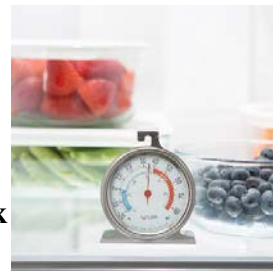
[Image Link](#)



CORRECT COLD HOLDING SETUP

✓ BEST	⚠ OKAY
	
https://www.amazon.com/Commercial-Reach-Stainless-Refrigerator-CFD-2RR/dp/B01NAGC55E	https://www.lowes.com/pd/Maytag-20-5-cu-ft-Top-Freezer-Refrigerator-White/1000106801

- **Plug in and run mechanical refrigerators to allow it cool down to 41F before use and before the event.**
- **Keep a refrigerator thermometer in your mechanical refrigerators.** It should read 41 °F or below. [Image Link](#)
- **Do not OVERFILL your mechanical refrigerator or block air vents** because this will restrict air circulation. Cold air needs to circulate between containers in your refrigerator.



✓ DO THIS	✗ NOT THIS
	
Image Link	Image Link

- For non-mechanical insulated coolers with ice:
 - **Open and close lids fast.** Limit opening as much as possible.
 - **If needed, designate one cooler for food or beverages you will use rapidly.** This cooler will be opened frequently but the food or beverages will be used up before exposure to warmer temperatures causes spoiling.
 - **Keep a refrigerator thermometer in the cooler. It should read 41F or lower.** The more ice in the cooler, the better. Fill any empty air space with ice.



[Image Link](#)

Proper Cleaning and Sanitizing

Cleaning and sanitizing are not the same thing, and it is important to know the difference.

- **Cleaning is the removal of visible debris.** This can mean wiping with soapy water, dusting, sweeping, etc. All surfaces in the establishment should be clean. Your operation should have an effective cleaning program that includes proper staff training, creation of a formalized cleaning schedule, and monitoring.
- **Sanitizing, on the other hand, is actually reducing the number of pathogens on surfaces to a safer level.** All food contact surfaces must be cleaned AND sanitized. This includes utensils, cookware, workstations, cutting boards, pots, etc.

Food contact surfaces must be cleaned and sanitized when:

1. After they are used.
2. In between working with different types of food.
3. Before preparing dishes with customers with a food allergy.
4. After touching raw meat or other animal products.
5. At least every 4 hours if items are in constant use.



Make sure sanitizer directions are followed on the bottle. You will also need chemical test strips on hand specific to the sanitizer you are using so that you can ensure you have the correct amount of sanitizer in the solution. For example, bleach is a chlorine, and would require chlorine test strips.

Original containers of chemicals shall have the manufacturer's label. Working containers of chemicals must be clearly labeled with the common name. Any chemicals should be stored separately from and below food or food equipment.

What type of sanitizer can I use?

- Sanitizer must be approved for food contact surfaces (i.e food-grade or food-safe). This means that the product label should state how to sanitize a food contact surface.
- If the label does not have directions for how to sanitize a food contact surface, you should NOT use it on a food contact surface.
- The two most common types of sanitizers used in the food service industry are bleach (which is chlorine-based) and QUATS (which is made from different quaternary ammonia compounds).
- Always follow the directions for use on the product label.
- If you are unsure if a sanitizer can be used on a food contact surface, please consult with the Nation sanitarian at 920-869-4554.



Sanitizers

Why do I need to use sanitizer test strips?

- Sanitizer test strips are used to check if your sanitizer solution is too strong or too weak before you apply to surface that touches food (e.g. such as cutting board or a reusable spatula). If the sanitizer solution is too strong, leftover sanitizer residue can make people sick. If it's too weak, the sanitizer will not effectively kill bad bacteria or viruses that can also make people sick.









How do I make a safe sanitizer solution?

- Follow the manufacturer directions on the label of the sanitizer bottle. It will state how much sanitizer to add per specific amounts of water to get a certain concentration.
- Test your solution with sanitizer test strip to ensure it's the concentration indicated on the label.

How do I use sanitizer test strips?

1. Rip off a piece of the test strip paper
2. Dip the strip in the diluted sanitizer solution
3. Compare the color of the strip to the label on strip container
4. Aim for the following concentrations:
 - a. Generally, 100 PPM for bleach (chlorine)
 - b. Generally, 200 PPM for quaternary ammonia (quats/steramine)
5. Video on how to use sanitizer test strips: <https://www.healthinspectorfaq.com/how-to-use-sanitizer-test-strips/>

Which sanitizer test strips do I use?

If you have...	Use	Example	Example
Bleach	Chlorine Test Strips		
Quaternary Ammonia or Quats with a range of 150-400	Use QAC OR QT-40 test strips		
Quaternary Ammonia or Quats with a range of 200 or steramine	Use QAC OR QT-10 test strips		
Quaternary Ammonia or Quats	Use QAC test strips		

FOOD SERVICE SUPPLY RESOURCES

Go here to see online version of these requirements: <https://oneida-nsn.gov/food-safety-vendor-licensing-and-cottage-food-operators/>

WEHRE TO BUY FOOD-GRADE SANITIZER

Clorox Disinfecting Bleach*

- [WALMART](#) - 2440 W Mason St, Green Bay, WI 54303
- [MEIJER](#) - 2015 Shawano Ave, Howard, WI 54303
- [TARGET](#) – 1001 Cormier Rd, Green Bay, WI 54304-4404
- [AMAZON](#)
- * may also be called: Clorox® Bleach1, Clorox® Regular Bleach3, Clorox® Performance Bleach2 and Clorox® Germicidal Bleach4.
- Clorox Germicidal Bleach
 - [Walmart](#) - 2440 W Mason St, Green Bay, WI 54303
 - [Home Depot](#) - 810 S Taylor St Green Bay, WI 54303

Other acceptable sanitizer

- Steramine tablets (type of quat) – [Amazon](#) – pre-measured tablets, use 1 to 2 tablets per 1 gallon of water
- Purell Foodservice Surface Sanitizer Spray – [Amazon](#) , ready-to-use (no dilution required)

Note: The sanitizers above are NOT the only acceptable brands or products but the ones included here are either readily available locally or economical.

WHERE TO BUY SANITIZER TEST STRIPS

Chlorine – [Amazon](#)

Quaternary Ammonia - [Amazon](#) or [Amazon](#)

- *Generally, if the sanitizer label states to aim for 200 PPM solution, use QT-10 strips. If the sanitizer label states to aim for 150-400 PPM, then use QT-40 strips. QAC strips can be used to test for all quats.*

LOCAL FOODSERVICE EQUIPMENT/SUPPLY STORES

- [Warehouse Restaurant Equipment](#) - 995 N Military Ave Green Bay, WI 54303
 - NO disposable items or sanitizer for sale
 - DO have sanitizer test strips and reusable utensils/dishware/equipment
- [Badger Wholesale Foodservice Outlet Store](#) - 1111 Cedar St Green Bay, WI 54301US
 - DO HAVE sanitizer, sanitizer test strips, hair nets, gloves, equipment, etc

Refrigerator Storage Chart

Always store ready-to-eat foods on the top shelf! Arrange other shelves by cooking temperature (highest cooking temperature on the bottom).

Ready-to-Eat Foods (Top Shelf)

Lowest Cooking Temperature

135°F (57°C)

Any food that will be hot held that is not in other categories

145°F (63°C)

Whole seafood; beef, pork, veal, lamb (steaks and chops); roasts; eggs that will be served immediately

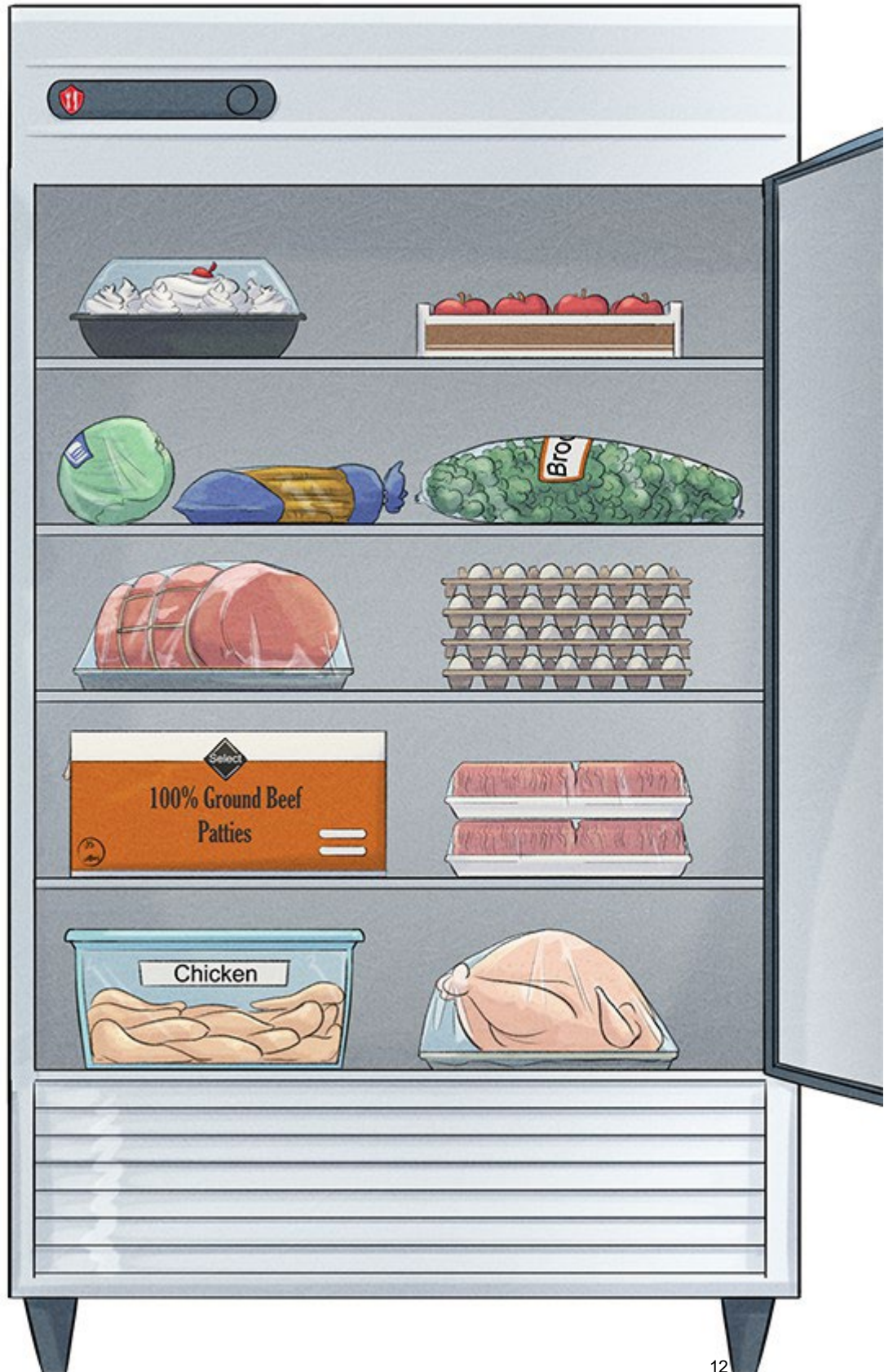
155°F (68°C)

Ground, injected, marinated, or tenderized meats; eggs that will be hot held

165°F (74°C)

All poultry (chicken, turkey, duck, fowl); stuffing made with foods that require temperature control; dishes with previously cooked foods (casseroles)

Highest Cooking Temperature



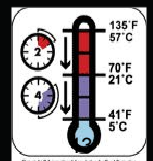
Why It's Important to Cool Food Properly



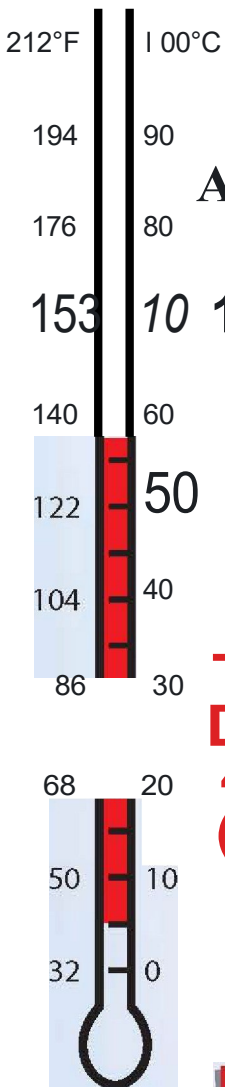
Proper cooling methods include:

- ✓ Placing food in shallow, metal pans, in ice baths, under refrigeration
- ✓ Separating food into smaller containers under refrigeration
- ✓ Using rapid cooling equipment
- ✓ Stirring the food in a container placed in an ice water bath
- ✓ Other effective methods

**Protect People Everywhere.
Cool Food Properly.**

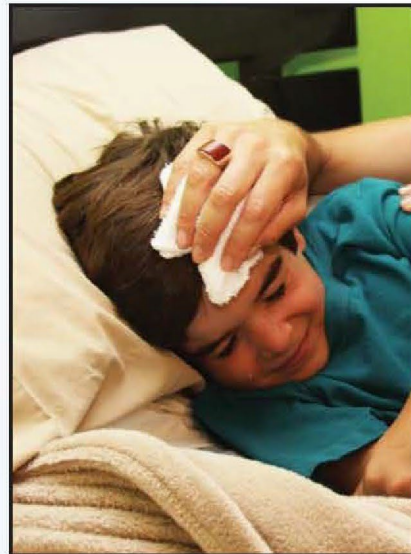


Why it's important to Keep Hot Foods Hot ...



**Always Maintain
Hot Food at
135°F (57°C) or
Above!**

**Remember:
Keep Foods
out of the
Temperature
Danger Zone
41°F - 135°F
(5°C - 57°C)!**



Protect People Everywhere.

Always Maintain **Food** at 135°F Above



Keep Food “Cool for the Summer” to Avoid Foodborne Illness

Posted by Chrystal Okonta, MSPH, CHES, Technical Information Specialist, FSIS in [Health and Safety](#)
Jun 17, 2020



A cooler with cold sources like ice or gel packs can keep your food cool during the summer months.
Photo courtesy of FSIS

One of the best things about the summer is finally getting to enjoy the warm weather outside. Backyard barbecues and picnics for you and your household can be a great way to get outside while staying safe. But rising temperatures can also bring food safety risks. During warm weather it’s even more important to make sure your food is safe by keeping it “cool for the summer.”

Normally, perishable foods can be left out for only two hours before they need to be chilled or discarded. This keeps your food out of the danger zone of temperatures between 40 and 140°F, where germs that cause foodborne illness can grow rapidly. In the summer, hot and humid weather creates an ideal environment for bacteria to grow more quickly. When the temperature outside is above 90°F, food is only safe outside for one hour. If you're planning on spending hours in the sun, then follow these tips to keep your food safe.

Cool Tip #1: Bring on the Cold

When you're serving food outside, extra cold sources are a must to keep everything cool. Pack coolers with bags of ice, gel packs, or even frozen water bottles so that your food will stay cold and safe for as long as possible. Keep an appliance thermometer in your cooler to make sure your food is kept below 40°F.

Cool Tip #2: Pack It Tight

Full coolers will keep your perishable foods cold and safe for much longer than half-full ones. Stock up your coolers before you go outside so that you can keep everything at a safe temperature all day long. If you don't fill your cooler with food, fill the rest with extra ice. You can also pack foods when they are frozen to maintain a cold temperature for your snacks, even when it's hot outside.

Cool Tip #3: Open and Close It Quick

When you're having fun in the sun, you may want a nice, cold drink to stay cool. Because beverage coolers tend to be opened more frequently, keep your drinks in a separate cooler from your perishable foods. For snacks, only take out what you need, and keep the rest chilling for later. Never leave your cooler open for long.

Cool Tip #4: When in Doubt, Throw It Out

The last thing you want to bring inside from the outdoors is a case of foodborne illness. If your food has been out for a while, it may not be safe to repack and eat later. Don't

hesitate to throw away any food that has been left out in the sun for too long. Keep coolers in the shade so they can stay cool and keep your food cool, too.

Cool Tip #5: Remember Groceries and Food Deliveries

Don't forget to keep your groceries and food deliveries cool when the weather is warm. If you go to the store, bring a cooler or cold storage bag with cold sources to keep your food safe until you get home. If you get groceries or meal kits delivered, track their progress so you can bring them inside immediately. Check that your food was transported in insulated bags or packed in boxes with ice or gel packs. Your perishable foods should stay partially frozen or refrigerator cold (40°F or below) to remain safe. Then make sure you put them in the refrigerator or freezer as soon as possible.

If you have any more questions about how to keep your food cool for the summer, call the USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) to talk to a food safety expert or chat live at ask.usda.gov from 10 a.m. to 6 p.m. Eastern Time, Monday through Friday. You can also visit FoodSafety.gov and follow FSIS on Twitter [@USDAFoodSafety](https://twitter.com/USDAFoodSafety) or on Facebook at Facebook.com/FoodSafety.gov. Stay cool, everyone!

Category/Topic:

Health and Safety

Tags:

Food Safety and Inspection Service

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Food Safety

foodborne illness

Summer
