



Jefferson County Health Department will champion positive health outcomes and behaviors through innovative programs and community engagement.

TEMPORARY FOOD STAND REQUIREMENTS

1. A canopy must be present and adequate to protect the food preparation and service area.
2. The person in charge must be trained and responsible for the Temporary Food Stand during its hours of operation. **NO PERMIT WILL BE ISSUED WITHOUT PROOF OF TRAINING.**
3. There shall be no eating, drinking, or smoking in the food preparation area.
4. Food must be purchased from an approved source, with no home canned food being served. Food must be stored in an approved location (documentation may be required) or purchased the day of the event.
5. Hot cooked foods must be held at 135°F during storage, display and service.
6. Cold foods must be held at 41°F or below during storage, display and service.
7. Hot & cold holding equipment must be adequate to maintain temperatures.
8. Equipment must be available to rapidly reheat food to 165°F.
9. Calibrated food thermometers with dial indicating (0°F to 220°F) must be on hand and being used to check temperatures at least hourly.

NOTE: NO bare-hand contact with any ready-to-eat food.

10. Hand washing stations must be on-site, accessible, and set up using:
 - a. Portable water from an approved source with a spigot that will stay open to run water (approximate 5-gallon capacity)
 - b. Hand soap (Hand sanitizers are not required and will not be accepted as substitutes)
 - c. Disposable towels
 - d. Use of wet wipes is encouraged but will not substitute for a hand washing station.
11. A catch basin under the hand washing station is required to detain wastewater.
12. Chlorine, quaternary ammonia or iodine is required for sanitization of work surfaces.
13. Test strips are required on-site and in use to test sanitizer levels.
14. All food, paper products and single service items must be stored 6 inches off the floor/ground.
15. No wooden utensils are allowed except for hard maple stirs for apple butter and kettle corn.
16. No galvanized metal, enamelware or stoneware may be used.
17. Ensure an adequate amount of serving utensils are available on site to switch out every 4 hours. Wash, rinse and sanitize wash basins may be used to clean equipment and utensils on site as well. Ensure approved potable water is being used in each basin and sanitizer is testing at appropriate concentration levels.
18. All tabletops and work areas must be durable, non-absorbent, and easily cleanable.
19. Trash cans with lids must be available and kept covered.
20. There must be adequate access to a restroom.
21. Hair restraints must always be in use.
22. Ice used to cool products can not be used in drinks

Facilities found operating in the absence of a permit will be closed. Facilities found operating without items 1-20 will be closed until compliance is obtained.



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Public Health
Prevent. Promote. Protect.