

**LASALLE COUNTY HEALTH DEPARTMENT  
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**TEMPORARY FOOD SERVICE ESTABLISHMENT GUIDELINES**

The following items are requirements of the State of Illinois "Food Service Sanitation Rules and Regulations" pertaining to the operation of a temporary food service establishment at fairs, carnivals or other public gatherings. These requirements will be used as guidelines for inspections by the LaSalle County Health Department. The Health Department may waive or modify the rules or regulations of the State of Illinois when no potential health hazard will result.

**The following food vendors are subject to inspection:**

1. Vendors who are preparing food items in their trailer or stand.
2. Vendors who are selling food items that have been prepared in an establishment that is permitted by the Health Department.
3. Vendors who are offering samples of commercially packaged food products.
4. Vendors who are selling home baked items. This would include cakes, cookies, candy, and non-potentially hazardous pies.
5. Vendors who are providing ice in drinks, i.e., soda, tea, lemon shake-up, and alcoholic beverages.

1. **FOOD SUPPLIES:**

All food supplies shall be obtained from sources complying with applicable State Laws and Regulations. All food shall be clean, wholesome, free from adulteration and misbranding. Home-canned foods or home-prepared potentially hazardous foods (dairy products, meat, fish or poultry) are prohibited. All fruits and vegetables shall be washed before being used.

2. **PERSONAL HYGIENE:**

Personnel with boils, cuts, respiratory infections and communicable diseases shall not be permitted to work in a food stand. Hands and arms shall be washed and clean before starting work, washed after visiting the toilet and washed as frequent as necessary during the day. Employees shall use effective hair restraint to prevent contamination of food. Smoking or other use of tobacco is not permitted by food stand personnel in food preparation or sales areas.

3. **HAND WASHING FACILITIES:**

Convenient and adequate HAND WASHING facilities shall be provided in each establishment. Where water under pressure is unavailable, the minimum facilities shall consist of a pan, warm water, soap, and individual paper towels.

***COMMON TOWELS ARE PROHIBITED***

4. **REFRIGERATION AND FOOD TEMPERATURES:**

Potentially hazardous food, which consists in whole or in part, of milk or milk products, eggs, meat, poultry and fish shall be maintained at temperatures of 41 °F or below **OR** at an internal temperature of 140 °F or above. Where mechanical refrigeration is unavailable, ice from an approved source shall be used. However, food items shall not be stored in direct contact with the ice.

5. **MENU RESTRICTIONS AND FOOD PREPARATION:**

Potentially hazardous food such as cream-filled pastries, custards, cream pies, and poultry or fish in the form of salads or sandwiches shall be prohibited. The preceding does not apply to hamburgers, frankfurters and other food which prior to service requires just seasoning and cooking. Fresh pork and poultry must be heated throughout to be a minimum internal temperature of 165 °F. Chicken pies, chicken fricassee and chicken and noodles shall not be prepared or served. All hamburger intended for use in sandwiches should be purchased in patty form only. Hams including "pre-cooked hams" shall be thoroughly cooked prior to serving. **Left-over potentially hazardous foods including sandwiches, chicken, corn dogs, and fish, as well as batters used for these items, shall not be offered for sale or used the following day.**

6. **WATER SUPPLY AND STORAGE:**

An adequate supply of safe sanitary water for drinking, food preparation, HAND WASHING and cleaning utensils and equipment shall be provided in the food stand. Wherever possible, a pressure supply system is recommended. Hot water should be made available for cleaning purposes. If water under pressure is not available in the stand, water storage containers shall be constructed of an approved type material, possess tight-fitting overlapping covers and have a dispensing valve which is of a cleanable construction. **Water containers constructed of wood are prohibited.**

7. **LIQUID AND SOLID WASTE DISPOSAL:**

All liquid waste shall be disposed into public sewers in such a manner as not to create a public health hazard or nuisance condition. An adequate number of approved garbage containers should be provided at or near each stand.

8. **MULTI-USE EATING AND DRINKING UTENSILS:**

Only single service tableware and utensils shall be used, including cups, plates and eating utensils. All single service articles shall be properly stored to prevent contamination. Single service cups shall be stored and dispensed in a manner to avoid contamination of surfaces in contact with the mouth of a customer.

9. **ICE SUPPLY AND HANDLING:**

Ice that is consumed, or which will come in contact with food, shall be obtained from an approved source in chipped, crushed, or cubed form, and transported and stored in closed containers or non-reusable bags. Bagged ice shall not be stored directly on the ground. Containers for storage of ice on location shall be constructed of easily cleanable materials, equipped with a drain and provided with overlapping tight-fitting covers. Dippers or scoops shall be used in dispensing of ice. **Hand dipping of ice is prohibited.**

10. **FOOD AND DRINK STORAGE AND DISPLAY:**

All food supplies shall be stored off the ground on pallets or shelves. All food shall be properly covered to prevent contamination from dust, insects, droplet contamination, etc. Wet storage of packaged food is prohibited, except that cans of non-potentially hazardous beverages may be so stored when the water contains at least 50 p.p.m. of available chlorine and is changed often enough to keep both the water and containers clean. All food on display, such as cotton candy, candied apples, etc., shall be covered or be individually packaged to prevent contamination from dust and other elements.

11. **CLEANING OF EQUIPMENT AND UTENSILS:**

Facilities shall be provided and used for the proper cleaning of pots, pans, and utensils. Equipment shall be cleaned as follows:

1. Thoroughly wash in warm water/detergent solution that is kept clean
2. Rinse utensil or pan with clean water until free of detergent
3. Immerse utensil or pan for at least one minute in clean water containing one (1) tablespoon bleach per gallon of water

12. **BAKE SALES AS FUNDRAISERS**

A placard must state: "This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens."

If sinks are not available, sanitary buckets or dishpans may be used for cleaning sequence. Surfaces of equipment and tables which food comes into contact shall be cleaned with a bleach solution on a frequent basis.