

Food Protection

Food shall be protected from dust, flies, rodents or other vermin, toxic materials, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding by sewage, overhead leakage and all other sources of contamination, while being stored, prepared, displayed and served. Protect food by covering or shielding.

All prepared foods, particularly those containing milk, eggs, meat, poultry, fish, shellfish, edible crustacea, (POTENTIALLY HAZARDOUS FOODS) should be kept at safe temperatures at all times.

HOT FOODS 140°F or above COLD FOODS 41°F or below

These temperatures should be checked regularly with an accurate probe thermometer (designed for food service). Potentially hazardous food must be reheated to 165°F.

All cooling and heating equipment must be located in protected areas. Refrigeration units must have accurate thermometers.

Ice must be obtained from an approved source only in chipped, crushed, or cubed form. Ice will be stored in containers that are smooth and easily cleanable and self-draining (use of Styrofoam containers is prohibited).

Water from melted ice shall be disposed of so as not to create a nuisance.

Ice used for food cooling purposes shall not be used for ice beverage consumption. Ice for consumer use shall be dispensed only by employees with scoops, tongs or other ice-dispensing utensils.

Packaged food may not be stored in direct contact with undrained ice.

Condiments (mustard, catsup, onions, etc.) shall be served in single service packages or covered self-closing containers to protect them from contamination.

Health Risk

A food borne illness is a disease that is transmitted to human beings by food. There are certain foods those that consist of or contain meat (poultry, beef, pork, seafood, hotdogs), milk, or eggs, which are known to be more likely to cause illness.

These foods are known as **“POTENTIALLY HAZARDOUS FOODS.”**

Potentially hazardous foods must be handled with great care, including clean hands, clean equipment and utensils and clean surroundings.

Potentially hazardous foods requiring cooking should be thoroughly cooked and kept hot at no less than 140 F, or cooled quickly to a temperature of not more than 41 F.

Proper cooking, proper refrigeration, proper food protection and good hygienic practices can help prevent food borne illness.

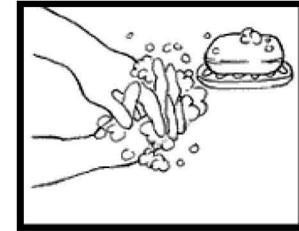
Temporary Food Service Requirements:

Food Supplies

All food, ice and beverage supplies must be from sources approved or considered satisfactory by the department and shall be free from spoilage, adulteration and misbranding, and safe for human consumption. Food shall be prepared, processed, handled, packaged, transported and stored in a sanitary manner so as to be protected from contamination and spoilage.

Home prepared food is not permitted to be sold or served to the public.

Temporary Food Service



Protecting the Public

Temporary Food Service is allowed on the premises of a food establishment regulated by the Florida Department of Health or where food is provided by a not for profit organization to the general public. This event is typically in conjunction with a single event or celebration.

The event sponsor or organizer (designee) shall contact the local county health department office prior to the scheduled event. This notification may be completed by telephone, in person, or in writing and shall include the type of food proposed to be served along with the date, time and location of the event.

Food shall not be served until all sanitary requirements are met.

Baked Sales selling non-potentially hazardous foods are not considered Temporary Food Service Events.

Prior to the event please contact:

Florida Department of Health
Indian River County
Environmental Health Division
1900 27th Street, FL 32960
772-794-7440



Facilities

Protect food and single service items from dust, dirt and other sources of contamination during storage and serving. Overhead protection shall be provided when food is prepared or portioned on premises.

Utensils

When all necessary washing and sanitizing of utensils and equipment are conducted at an approved commissary or food service establishment, a utensil washing sink will not be required, except that, an adequate supply of spare preparation and serving utensils are maintained in the establishment and used to replace those that become soiled.

All food service operations at temporary food service events without effective facilities for cleaning and sanitizing tableware shall provide only single-service eating and drinking utensils such as plates, forks, spoons and cups.

Water

All food service operations which prepare food on premises shall provide an adequate supply of potable water for cleaning and hand washing. An adequate supply may be provided in clean potable containers equipped with on/off valves. Soap and single service towels shall be available for hand washing and hand drying.

Potable (safe) water supplies shall be obtained only from an approved source and be handled, transported and dispensed in a sanitary manner.

Solid and Liquid Waste

Liquid waste, which is not discharged into a sewer system, shall be disposed of in a manner that will not create a public health hazard or sanitary nuisance. Liquid waste other than ice drainage must be discharged into a sewer system or collected and hauled off site in a method approved by the health department.

Garbage and rubbish shall be disposed of in tight fitting covered containers and removed as often as necessary to prevent a sanitary nuisance. The premises shall be kept clean and free of any litter and garbage.

Personnel

All personnel must wash their hands before and after handling food.

Smoking or other tobacco product (snuff, chewing tobacco) use is prohibited in food preparation areas.

Personnel shall wear clean outer garments and hair restraints (hats, caps, hairnets).

All personnel shall have no open sores or skin infections, respiratory infections or nausea, (upset stomachs) or diarrhea.

Sanitary Facilities

An adequate number of toilet facilities with hand washing sinks shall be provided for males and females as required by the health department.

Facilities shall be cleaned and maintained.

Temporary Hand Washing Station

Make a temporary hand washing station by providing the following:

1. Potable water in a container with an on/off valve
2. Soap, disposable paper towels and garbage receptacle
3. Drain bucket to collect water
4. Use of handsantizer to supplement hand washing recommended

Healthy Successful Event

You can do your part in preventing food-borne illnesses by following the items outlined in the temporary event checklist.

Temporary Event Checklist

Personnel

- Wash hands thoroughly before and after handling food
- Smoking is prohibited in food preparation areas
- Consumption of food and beverages while preparing food is prohibited
- Wear clean outer garments and hair restraints
- Personnel shall be free of open sores, skin infections, respiratory infections or nausea/diarrhea

Food Protection

- Food, water and ice must be from an approved source (NO HOME PREPARED FOODS)
- Recommend use of disposable gloves
- Minimize handling of foods before, during and after preparation.
- Use utensils when possible
- Overhead protection required
- Cover or shield food when served
- Store food and single service items off ground or floor
- Thaw foods properly
- Keep raw and cooked foods separate
- Don't store food items on ice used for beverages
- Keep hot foods hot at 140°F or above
- Keep cold foods cold at 41°F or below
- Probe type thermometer
- Sanitizing solution available with test strips for wiping cloths if food preparation is taking place

Solid and Liquid Waste

- Waste shall be collected and disposed of in a manner approved by the health department and not cause a sanitary nuisance.

Sanitary Facilities

- Adequate number of male and female toilet facilities with hand washing sinks.
- Facilities are pumped out, cleaned and stocked as needed.