

Temporary Food Establishment Checklist

Brown County Health Department 200 Hawthorne Drive Nashville IN 47448
812-988-2255 www.browncountyhealthdept.org bcenvironmental@browncounty-in.us

Compliance with all applicable sections of Indiana Code - 410 IAC 7-24 is required,

ADMINISTRATIVE INFORMATION:

- Turn in Temporary Food Establishment applications and fees to the Brown County Health Department at least 7 day(s) prior to an event and display the License in view of the public at all times
- Certified food handler: Required.** The name and proof of certification must be made available upon request. (There is no Certified Food Handler required for non-profit organizations)

FOOD AND WATER SOURCES:

- All water must be obtained from acceptable sources such as public water
- Food must be from licensed suppliers
- Food cannot be made at home – it must be made in the unit** or in an approved, licensed kitchen/establishment and properly transported.

FOOD PREPARATION and HANDLING:

- All foods that require refrigeration must be held at 41°F or below at all times. Frozen foods shall be frozen solid and stored at 0°F.
- There must be a thermometer in **each** cold holding unit- refrigerator or cooler and freezer
- All hot food being held must be at 135°F or above at all times.
- All cooked food requiring cooling must be cooled from 135°F down to 70°F within two (2) hours and from 70°F down to 41°F within an additional four (4) hours. All potentially hazardous food requiring reheating must be rapidly reheated to 165°F within two (2) hours for 15 seconds.
- All frozen food requiring thawing must be thawed in a cooler, or in a water bath under 70°F with continuous water flow or in the microwave and then immediately cooked
- All food products must be cooked to the proper internal food temperatures. (*Chicken or stuffed items to 165°F, Steaks/fish to 145°F, Hamburgers to 155°F, eggs to 145°F, all vegetable dishes to 135°F*)
- A properly calibrated thermometer must be provided for monitoring internal food temperatures

FOOD PROTECTION:

- Bare hand contact with READY-TO-EAT food is not permitted.** Tongs, spatulas, single-use gloves, or deli tissue must be used as a barrier.
- Overhead protection must be provided over all food and beverage service, preparation, storage, warewashing and handwashing areas
- All food and beverage products, ice, utensils, single-service and single-use items, dishes, equipment, and handwashing and warewashing facilities must be stored up off the floor/ground at **least six (6) inches** at all times.
- Condiments must be in labeled bottles or in individual wrappers

UTENSILS/DISHWARE:

- Only single-service/use (paper or Styrofoam) eating and drinking utensils/dishware may be provided to the consumer.

HANDWASHING

- At least one (1) conveniently located handwashing sink or station must be available for employee handwashing at all times in/at each unit. **If any food preparation takes place outside of the main unit, a separate handwashing station must be provided at that location**, such as beside a grill or cooker (Sec. 128, 130, 343-345)
- The handwashing station can be a container of warm running water, hand soap, individual paper towels, a container to catch the wastewater, and a waste paper container

DISHWASHING FACILITIES:

- Sinks or Tubs must be available to wash, rinse, and sanitize all utensils, dishware, and equipment used for food preparation and service.
- Proper sanitizer (Bleach or tablets) must be provided AND used (Sec. 248-320, 342)
- If chemical sanitizer is used, a **proper test kit** must be provided AND used

- ❑ Manual dishwashing—
 1. **WASH** (soapy water with 110°F water temperature),
 2. **RINSE**,
 3. **SANITIZE**
 4. **AIR DRY**. (Sec. 270, 273, 304)

WATER AND WASTEWATER FACILITIES:

- ❑ All water hoses must meet the requirements detailed in 410 IAC 7-24 for use with drinking water. (Sec. 364)
- ❑ All liquid waste must be disposed of in a sanitary manner in accordance with all applicable federal, state and local requirements. (Sec. 374-376, 379-380)

WIPING CLOTHS for COUNTERS:

- ❑ In between uses, wet wiping cloths must be properly stored in sanitizer solution that is at the right concentration

HYGIENE and PERSONAL CLEANLINESS:with a straw

- ❑ NO smoking, eating or drinking (except from a covered drink container with straw) is permitted in any food preparation or service area.
- ❑ Proper and effective hair restraint must be provided and worn by all persons preparing or serving food; *hairnets, visors (if a hairnet is worn beneath), hats, scarves, etc.* (Sec. 138)
- ❑ Beards must also be restrained with a beard snood or beardnet
- ❑ **NO SICK PERSONNEL**

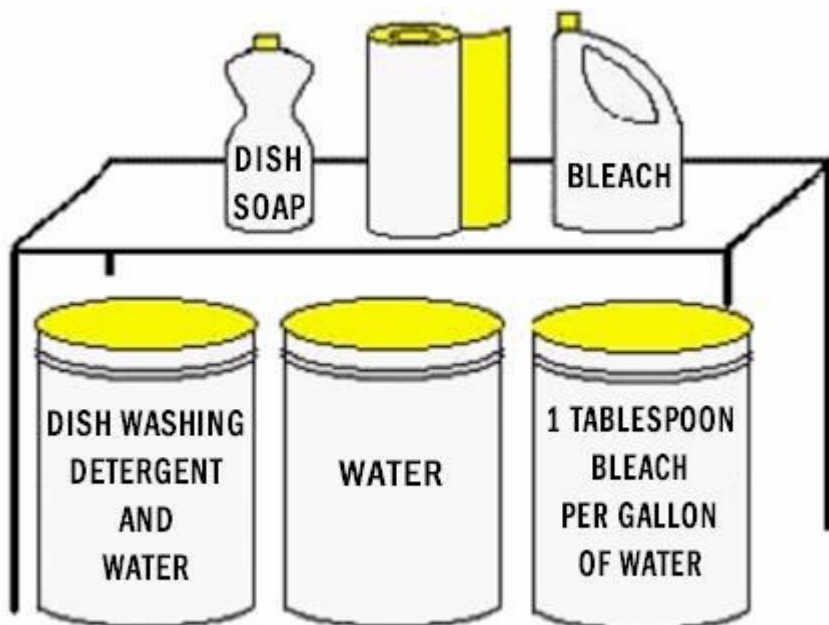
INSECT CONTROL, LIGHTING, and FACILITY SURFACES :

- ❑ If possible, screening, fans, and/or tight-fitting doors should be on the unit
- ❑ Adequate lighting must be provided and shielded/protected. (Sec. 410-411)
- ❑ Floors, walls, and ceilings must be smooth, durable and cleanable. *Temporary flooring like linoleum or mats is acceptable*

CHEMICALS or TOXIC MATERIALS

- ❑ Chemicals, poisonous or toxic materials must be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. (Sec. 439)

ACCEPTABLE WARE WASHING STATION-



QUESTIONS????

Contact the Brown County Health Department at 812-988-2255 or email bcenvironmental@browncounty-in.us