



Morgan County Health Department
4275 N St Rt 376 NW
McConnelsville, OH 43756
Phone: 740-962-4572
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Temporary Food Requirements

Food Safety Program

A temporary food service license is required for any food service operation that operates at an event for no more than five consecutive days, and serves and/or prepares food for a charge or donation. You are limited to ten temporary food service licenses per licensing period (March 1 – February 28) Operations that have a valid mobile license from any Ohio local health department do not have to obtain a temporary license.

Application Process

- Fill out the attached license application. Ensure the application is complete before submitted for review. Incomplete applications will not be accepted.
- Complete the attached temporary facility layout plan. Be as detailed as possible, including the location of items like garbage receptacles, hand washing stations, and utensil wash.
- Submit the \$50.00 license fee to our office with the above documents.

Inspection

- A food safety specialist will perform an inspection of your temporary stand the day of the event to ensure all requirements are met.
- Upon successful completion of the inspection, you will be issued a temporary food service license.
- Display your license in plain view for your customers.

Preparation & Temperatures

- All food must come from an approved source and it must be prepared in a licensed food service operation OR at the site of your temporary food service operation during the event.



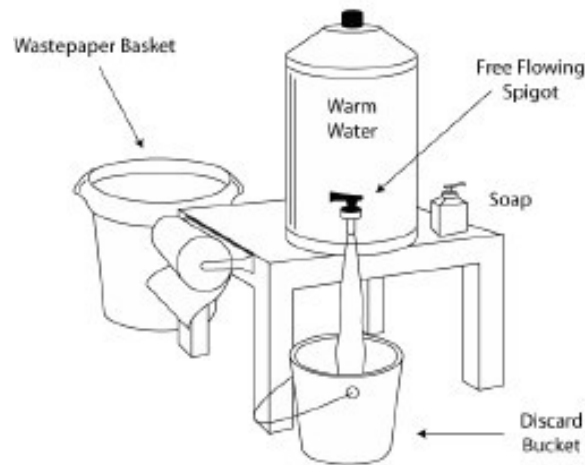
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- Food preparation on site must be conducted with the use of clean utensils, and on smooth, cleanable surfaces (e.g., cutting boards).
- Foods must be cooked according to the proper temperatures.
- All foods must be transported and held at the proper temperature.
- All cold Temperature Controlled for Safety (TCS) foods such as meat, eggs, cut leafy greens, and dairy products must be maintained at 41 F or below.
- All hot TCS foods such as cooked meats, soups, hot sandwiches, hot dogs, must be maintained at an internal temperature of 135 F or above.
- If ice is used to keep food and packaged drinks cold, it cannot be used for consumption.
- A calibrated food thermometer is required to be onsite to ensure proper holding and cooking temperatures.
- Food and utensils must be stored off the ground. This includes drinks, oils, fruits, and vegetables. Pallets, crates and tables are acceptable means to keep items off the ground.
- All areas of the temporary food service operation must be protected from the weather. Tents and other types of overhead structures are acceptable. Any open flame grills or fryers must be placed outside the overhead covering in accordance to local fire codes.
- Food products on display (i.e. condiments) must be shielded or covered to protect from possible contamination. This includes the use of lids, covers and sneeze guards.
- The use of gloves, clean utensils, deli tissue, spatulas, and tongs may be used to handle ready-to-eat foods. Bare hand contact with ready-to-eat foods is prohibited. Examples of ready-to-eat foods include buns, cheese, cut fruit, and lettuce.
- Food workers must be healthy and are not showing symptoms of illness or disease such as diarrhea, nausea, fever, sore throat, or have open sores or infected wounds.

- Food handlers must restrain their hair. Hats, hair nets and visors may be used.
- No eating or smoking is permitted within the temporary space. Drinks may be consumed, if they are in a covered container with a straw, and stored in a manner to prevent contamination risks.

Handwashing

- It is essential that proper handwashing procedures are being followed and all necessary handwashing supplies are present.
- This includes a handwashing station that is able to provide warm water in a continuous flow (e.g. coffee urn), soap, single-use towels and a bucket to collect unclean waste water.



Dish Washing

- A means to wash-rinse-sanitize utensils and equipment is required. Large bus tubs or plastic basins that are large enough to submerge your largest piece of equipment, are required.
- Warm water and dish soap must be available to wash any dishes or utensils. Items

must be aired dried. The hand washing station may not be used to wash any dishes or utensils

- An approved sanitizer must be used. You are permitted to use sanitizer tablets (quaternary ammonium) or regular unscented bleach. You must also have the proper sanitizer test strips to test the concentration of sanitizer solution.
- The most common sanitizer is regular unscented bleach
- Using 1cap full of bleach to 1gallon of water. That is equal to about 100 ppm
- If you use tablets, the proper concentration should be 200 ppm.
- Quaternary sanitizer can be used per manufacturer instructions to equal 200 ppm
- Vendors must use a food grade hose when accessing potable water.



Liquid & Solid Waste

- All waste water must be disposed of properly. Do not dispose of liquid or solid waste in creeks/streams or directly on the ground. Solid waste and trash must be disposed of in trash cans and transported to an approved waste disposal area