



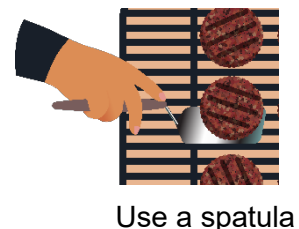
Temporary Food Establishment Food Safety Requirements

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Employee Health and Hygiene

Employees must	Employees must NOT	Food handlers must wash their hands:
<ul style="list-style-type: none"> ✓ Wash hands ✓ Use gloves/tongs/spatulas when touching food ✓ Maintain personal cleanliness ✓ Wear clean clothes ✓ Use a hair restraint (hat, hair net, etc.) 	<ul style="list-style-type: none"> x Work while sick x Smoke or eat in the food preparation/serving area x Allow any non-employees inside the booth x Touch ready-to-eat food with bare hands 	<ul style="list-style-type: none"> • Before beginning their shift • Any time they leave and re-enter the food prep area • After using the restroom, eating, or smoking • After touching their clothing, hair, face, or any part of their body • After handling money or chemicals • After sneezing, coughing, or using a tissue • After taking out the garbage • Any other time hands may become soiled or contaminated
Food workers may not work if they are experiencing:		
<ul style="list-style-type: none"> • Fever and Sore Throat • Jaundice 	<ul style="list-style-type: none"> • Diarrhea • Vomiting 	

Ways to Avoid Touching Food with Bare Hands



Handwash Sink Requirements



A handwash station is required for all Temporary Food Establishments. A handwash station that is not properly set up prior to operating may result in the immediate closure of the establishment.

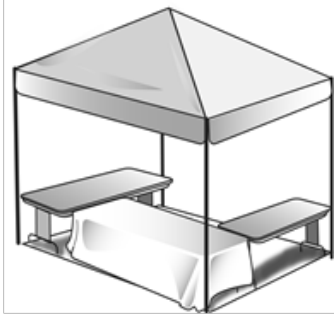
Handwash Setup



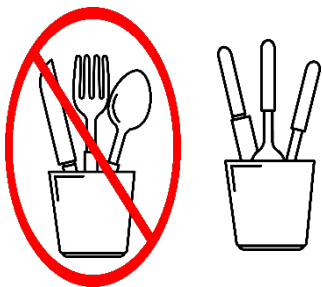
Required Items for a Handwash Station:

- Liquid Soap
- Paper Towels
- Five (5) Gallon Clean Water Minimum with Continuous Flow Spigot
- Five (5) Gallon Discard Bucket

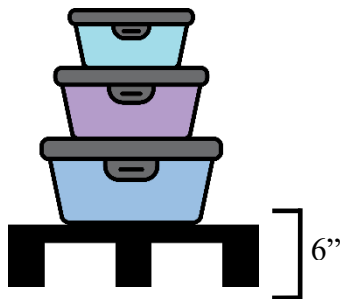
Food Protection & Storage



- Overhead protection is required on all Temporary Food Establishments.
 - If establishment is not set on a hard surface or grass, ground cover is also required. (e.g. Antelope Island, USU extension in Kaysville)



- All food, utensils, self-serve condiments, and equipment must be adequately covered to protect from possible contamination.
 - Single-use utensils should be stored with the handles facing the customer or should be wrapped.
 - Food sampling should be done in a sanitary manner.



- All food, utensils, and equipment must be stored at least 6 inches off the booth floor on clean surfaces such as tables, shelves or pallets.



- All equipment and utensils must be clean and in good repair. Food contact surfaces should be smooth, easily cleanable, and non-absorbent.



- Raw meats (beef and pork) and poultry should be stored separately to avoid cross-contamination.

Cleaning & Sanitizing



All food contact surfaces must be properly washed, rinsed, sanitized, and air dried before being put into use.

Dishwashing Sink Setup



Dishwashing Steps

Step 1: Wash dishes and utensils in hot, soapy water.

Step 2: Rinse with water until detergent is no longer present.

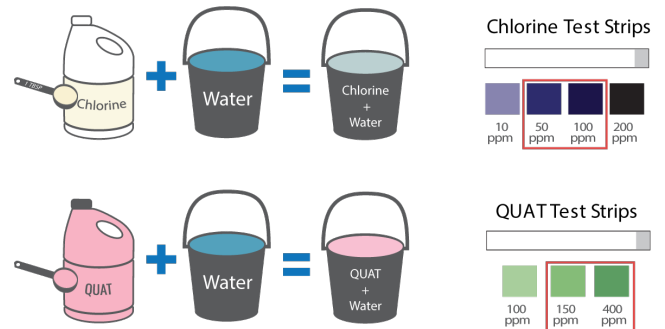
Step 3: Sanitize by soaking in sanitizer for at least one minute. (Test strips are used to ensure the correct concentration.)

Step 4: Air dry on a clean rack.

Remember:

- All utensils must be washed and sanitized before use.
- Waste water must be properly contained.
- All equipment and food contact surfaces used with TCS foods must be sanitized between tasks or every four (4) hours.

Sanitizing Equipment*



*All chemicals need to be properly **stored, labeled, and used** as recommended.

Chlorine Sanitizer

- Add 1 tablespoon of chlorine (6% strength) to 1 gallon of water.
- Test strips should read between 50-100 ppm.

Quaternary Ammonia Sanitizer

- Follow manufacturer instructions.
- Test strips should read between 150-400 ppm.

Wiping Cloths

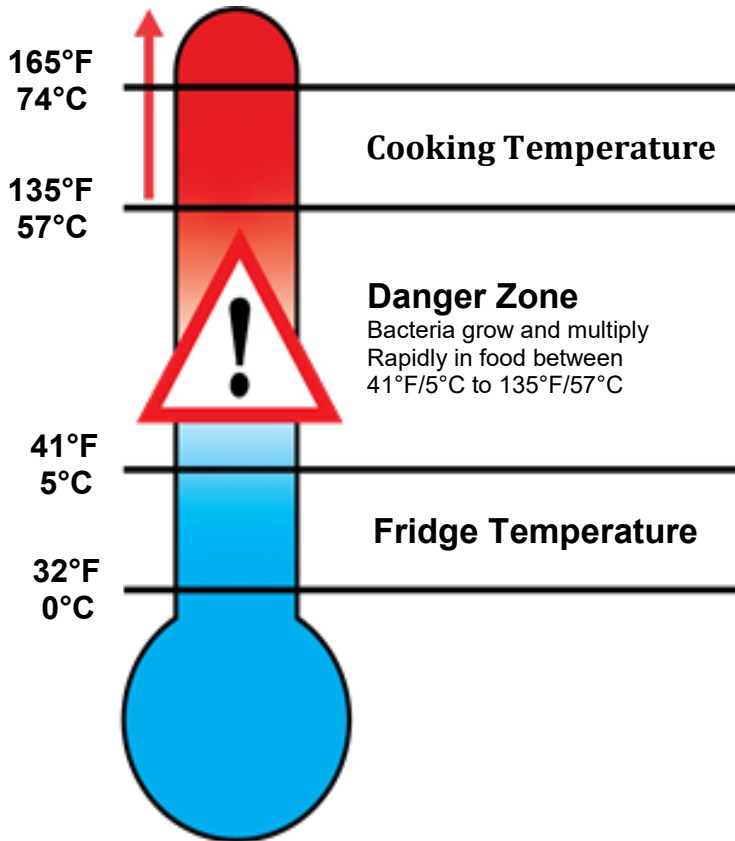
- Wet wiping cloths should be stored in a bucket with sanitizing solution.

Temperature Control



Any food requiring temperature control must remain above 135°F or below 41°F. Foods in the temperature danger zone must be discarded. Any leftover hot food may not be saved to re-serve to the public.

Temperature Danger Zone



Cooking Temperatures

	Poultry	165°F
	Ground Meat	155°F
	Fish Pork Fish	145°F

Cooking Temperatures

- A metal stem thermometer must be used to measure the internal temperature of cooked meats and poultry.
- Any reheated foods must be heated to 165°F.