



Town of Redding
Health Department

P.O. Box 1028
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TEMPORARY FOOD SERVICE FORM

Name of Organization _____

Person in Charge _____

Phone Number _____ email _____

Date(s) of Event _____

Location of Event _____

Name of person in charge of on-site food safety _____

List potentially hazardous foods to be served (meats, shellfish, and dairy products)

Describe cooking, hot holding and cold holding methods (metal stem thermometer required)

Describe or draw (on back) the booth layout with handwash facility(s) located _____

Describe the on-site hand washing facility _____

Date of proposed meeting with Health Department _____

Approved _____ Not Approved _____

Operator in Charge

Redding Health Officer

Temporary Food Service Permits

With summer upon us it's the season for outdoor activities: concerts on the green, charity dinners, fund raisers, fairs, festivals, out-door cookouts, sporting events and public gatherings. The Redding Health Department would like to remind all clubs, churches, fire departments, organizations, and individuals wishing to serve food and beverages to the public, that permits are required. The reason for the procedure is to assure the public is eating safe food, and to prevent potential food borne illness outbreaks at temporary food service facilities.

It wasn't long ago when hundreds of patrons became ill at the Norwalk Oyster Festival. That disaster reminds us of the utmost importance of food safety. With proper procedures food borne outbreaks can be prevented. Since that event Temporary Food Service Permits have been required.

You may ask "exactly when do I need to get a permit"? You will need a permit if you or your organization is:

1. serving food to the public, and
2. serving food that is considered potentially hazardous

Potentially hazardous foods include milk and dairy products, eggs, meat, poultry, shellfish, fish, and foods capable of supporting the growth of toxigenic microorganisms.

Forms and information for a Temporary Food Service Permit can be found on the Town of Redding Website (Townofreddingct.org) under the Health Department tab. A meeting with the Health Department and the booth operator who is in charge of food preparation will be held. We will discuss the foods proposed to be served, the importance of food temperature (both hot and cold), booth layout, equipment, procedures, and handwash facilities. It is important the person in charge of the food booth be aware of safe food practices and that he or she oversees food safety and quality. Trained individuals with commercial food service experience are preferable.

The Health Department is available for questions at 938-2559.

Doug Hartline, RS
Redding Health Officer

RULES FOR FOOD PREPARATION PERSONNEL

- 1) Handwashing before, during, and after food preparation is a must. The use of gloves does not replace handwashing.
- 2) Gloves must be discarded when damaged, soiled and when changing tasks.
- 3) Hands must be washed when changing gloves.
- 4) No bare hand contact with ready to eat foods.
- 5) Handwash facilities must be located in the immediate food preparation area.
- 6) All ground beef must be cooked medium to well done so the juices run clear and the inside is no longer pink.
- 7) All food prep personnel must wear hair protection: baseball hat, headband, chef's hat, or hairnet.
- 8) All hot foods must be maintained at 140 F or hotter and cold foods at 45 F or colder. **A stem thermometer must be on site to confirm temperatures.**
- 9) All cooking utensils, pots, knives, and cutting boards must be thoroughly washed, rinsed, and sanitized, before and after being used, or every four hours, whichever comes first.
- 10) Potentially hazardous frozen foods must be thawed at refrigerator temperatures of 45 degrees or below.
- 11) Food prep personnel must be notified that they cannot handle food if they are ill, have diarrhea or if they have open cuts or sores.
- 12) All workers at a food booth must sign a log book indicating the date, their name, address, and phone number, and the hours that they have worked.
- 13) A water/chlorine solution must be used to disinfect surfaces.
- 14) Wipe cloths must be stored in a clean sanitizing solution equivalent to a 50 ppm chlorine solution.
- 15) All food must come from an approved source. All meats and poultry must be USDA inspected and approved. Shellfish (oysters, mussels, and clams) must have tags indicating date and source. Tags must be saved for ninety (90) days after each event.
- 16) Ice must be treated as a food and come from a potable water supply. Ice used to keep food cold is not to be used for drinks.

Internal Cooking Temperatures:

Whole Roasts, Corned Beef, Pork Roasts:

130°F. 121 minutes

140°F. 12 minutes

145°F. 3 minutes

Shell Eggs, Fish, Meat (Including Pork)

145°F. 15 seconds

Ground or Comminuted Meat and Fish Products:

145°F. 3 minutes

150°F. 1 minute

155°F. 15 seconds

158°F. Instantaneously

Game Meats, Poultry, Ground or Comminuted Poultry

Stuffed: Fish, Meat, Pasta, Poultry or Stuffing containing PHF ingredients:

165°F. 15 seconds

Raw animal food cooked in a microwave oven shall be: rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; covered to retain surface moisture; heated to a temperature of at least 165° F. in all parts of the food, and allowed to stand covered for 2 min. after cooking.

Cold and Hot Holding Temperatures:

45° F. or less or 140° F. or more for all potentially hazardous foods except **whole beef and pork roasts** which may be held hot at **130°F.** or above

Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be heated to **140° F. or greater** for hot holding. Cooked, cooled, and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.

Cooling Requirements:

Cooked Potentially Hazardous Food shall be cooled:

140°F. ⇒ 70°F. within 2 hours

70°F. ⇒ 45°F. within an additional 4 hours

Reheating Temperatures:

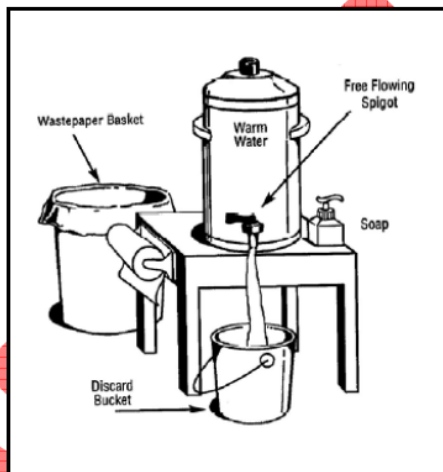
Potentially Hazardous Food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least **165°F. for 15 seconds within 2 hours** except **remaining unsliced portions of roast beef** which may be reheated to **145°F. for 3 minutes within 2 hours.**

Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be heated to a temperature of at least 140°F. for hot holding. Cooked, cooled, and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.

physical impediments between the vendor and the station and has been approved by the local health department.

The basic items required for a proper hand washing station are:

- A container of potable water of sufficient size to provide enough water for the entire time the market is open. This container should be fitted with a free-flowing dispensing valve and should be raised off the ground to allow a catch basin under the spigot.
- One catch bucket for wastewater that fits under the container of water's spigot.
- Paper towels
- Liquid hand washing soap in a pump or squeeze bottle.



Proper handwashing procedure:

- Wet your hands
- Apply liquid soap
- Briskly rub your hands together – including fingernails and backs of hands for a minimum of 20 seconds (a long time!)
- Rinse your hands under free flowing water
- Dry your hands with a disposable paper towel