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 Permit Fee $25 payable to the “Town of Redding”
Fee waived for qualified civic/faith-based non-profit organizations

4/15/19
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 135 F or hotter and cold foods at 41 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 41 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.

Redding Health Department
7/28/16
GENERAL CHECKLIST FOR TEMPORARY FOOD
SERVICE OPERATIONS

_____ Probe/stem-type thermometer for monitoring proper cooking and holding temperatures (Range of 0° - 220°, accurate ± 2°F)

_____ Adequate facilities to maintain hot potentially hazardous foods at 135° F. or higher

_____ Thermometers for all refrigerators or cooling units – all units used for keeping foods cold must be maintained at a temperature below 41°F. Meat must be kept at or below 41°F.

_____ Coolers packed with ice, ice packs or refrigeration units – if applicable.

_____ Plastic wrap / covers for all containers

_____ Hand washing station with liquid hand soap, paper towels, wastebasket

_____ Extra utensils, cutting board, and/or gloves – for food preparation service

_____ Potable water supply – for washing and hand washing

_____ Utensil wash/rinse/sanitize containers – where required

_____ Soap and water solutions – for washing equipment and surfaces

_____ Sanitizer solutions – for sanitizing equipment and surfaces, and for storing wiping cloths

_____ Wastewater disposal container

_____ Grease disposal container

_____ Garbage containers – with plastic liners

_____ Paper towels/clean wiping cloths

_____ Aprons

_____ Hair restraints

_____ Shelving/ crates – for off the ground storage of all food products, single service articles and equipment
### 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

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**Cold and Hot Holding Temperatures:**

41°F. or less or 135°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.

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**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

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**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.

![Diagram of a hand washing station]

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