



**BUTLER COUNTY HEALTH
DEPARTMENT
1619 N. MAIN STREET
POPLAR BLUFF, MO 63901
573-785-8478
www.butlercountyhealth.org**



GUIDELINES FOR TEMPORARY FOOD ESTABLISHMENTS OPERATING IN BUTLER COUNTY

Definition: A Temporary Food Establishment is an establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.

Inspections:

All temporary food establishments shall be inspected by the Butler County Health Department on an event by event basis, or as deemed necessary, by the Administrator of the Butler County Health Department.

Permit Requirements:

Food Service Establishment Permits are required for events inside the city limits or sponsored by the city of Poplar Bluff, Missouri. Vendors must receive a compliance met inspection from the Butler County Health Department (BCHD) prior to a permit being issued. Permits are issued on an event by event basis.

General:

- All food must be clean, free from spoilage or adulteration, and safe for human consumption.
- All food must be from an approved source. Vendors must have proof of an approved source by showing a receipt. All potentially hazardous food (meat, cheese, dairy products, fish, etc.) must be prepared on-site by a permitted operator or from another permitted facility. Food prepared or stored in a private home or non permitted facility may not be used or sold in a temporary facility.

PUBLIC FOOD vs. PRIVATE FOOD EVENT

A permit is required from the Health Department for:

- Any event within the city limits or sponsored by the city of Poplar Bluff, Missouri that is open to the public where food is provided unless the exceptions below apply.

A permit is not required from the Health Department for:

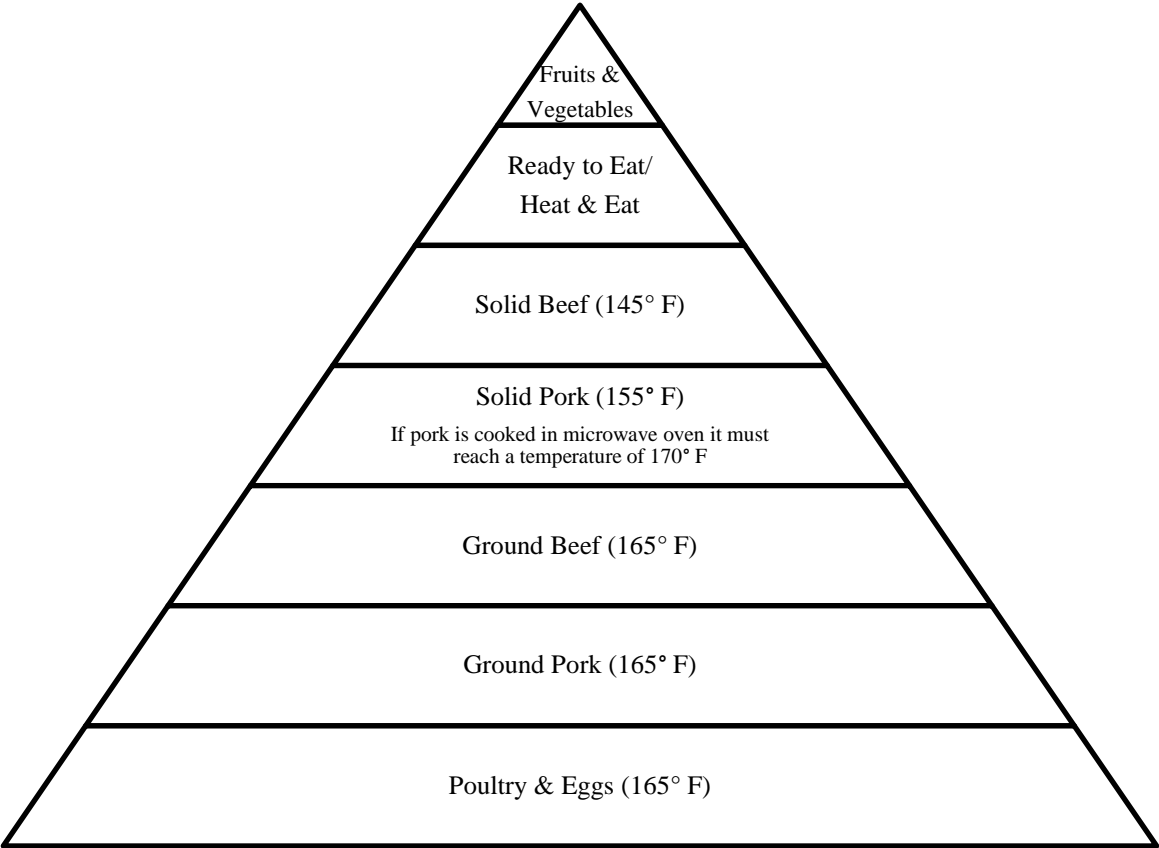
- A produce stand that offers only whole, uncut fruits and vegetables.
- A kitchen in a private home if only food that is non-potentially hazardous is prepared for sale or service as part of a non-profit event. Examples include a religious or non-profit organization bake sale.
- A closed event, with only invited guests. The public must not be able to attend without invitation. Examples of closed events include: religious gatherings involving members of a church, wedding parties, family reunions, and company picnics.

Note:

All violations, unless corrected during the time of inspection, must be corrected prior to the next event held in Butler County.

*This brochure is a guideline; for a complete listing of rules and regulations governing food service, please refer to the 1999 Missouri Food Code.

REFRIGERATOR & FREEZER STORAGE



Temperature Control of Foods:

- All potentially hazardous food must be kept cold or hot, (41 degrees Fahrenheit or below, or 135 degrees Fahrenheit or above) at all times. Equipment must be provided for maintaining these temperatures at all times.
- Required internal cooking temperature for potentially hazardous food: Chicken – 165°F, Pork – 145°F, Ground Beef – 155°F, Beef – 140°F.
- Pre-cooked food must be reheated to 165 degrees Fahrenheit before serving.
- Metal stemmed thermometers ranging from 0-220 degrees Fahrenheit, accurate to plus or minus two degrees must be provided to monitor food temperatures.

Ice & Refrigeration:

- Mechanical refrigeration units must be clean, in good repair, and capable of maintaining food temperatures of 41 degrees Fahrenheit or below. Thermometers must be provided in all refrigeration units holding potentially hazardous food items.
- If ice is to be used, the following criteria must be met:
 - Ice must come from an approved source.
 - The ice holding container must be constructed of non-porous materials with an attached lid. Styrofoam coolers are not acceptable.
 - Ice used for cooling food or beverages may not be used for human consumption.
 - Ice containers must be drained to prevent accumulation of water.

Cleaning and Sanitizing Equipment:

- Adequate facilities must be set up for cleaning food contact surfaces such as: cooking utensils, cutting boards, knives, etc. Three labeled containers of adequate volume may be used as follows: (Temporary three compartment sink)
 - Wash (hot, soapy water)
 - Rinse (clean water)
 - Sanitize (approved sanitizer & water)
- An approved sanitizing solution shall be provided & used at all times during food preparation.

Hand Washing:

- Hand washing facilities must be provided in all cases. Acceptable hand washing facilities include:
 - Clean water drawn from a container equipped with a spigot that will supply water until turned off (no push buttons). Example: coffee urn
- Both hand soap and approved hand drying provisions (disposable towels, warm air dryer) are required.
- A method of providing hot water is encouraged.
- A temporary hand washing facility may be approved on a case-by-case basis.

Food Handling:

- Bare hand contact with ready-to-eat food is prohibited.
- Cross-contamination of raw food and cooked food must be prevented at all times.
- The use of utensils such as tongs, forks, and spatulas is required to minimize contact with food.
- Single-service items may not be reused.
- All food products must be wrapped or covered and stored at least 6 inches above the floor to prevent contamination.
- Tobacco products, eating, & drinking is prohibited in any food prep or service area.

Water Supply:

- A readily available supply of hot and cold running water from an approved source must be provided at all times to the unit.
- Water hose, if used, must be food grade hose and used for potable water only, and be equipped with a back flow prevention device (Hose-Bibb Vacuum Breaker).
- A minimum of 5 gallons of water from an approved source must be kept at each operator site. The water must be stored in an approved food grade container with a cover and dispensed through a spout or spigot.
- In the case where hot water is not available to this site, a means of heating water must be provided by the operator. Coffee urns or hot plates are possible choices for heating water.

Refuse:

- All food waste, soiled paper, etc. must be stored in a leak proof, plastic or galvanized refuse container with a tight fitting lid.

Construction of Equipment:

- Fans and screens may be required to control flies and/or pests.
- All food contact surfaces must be smooth, easily cleanable, non-absorbent, and non-toxic. They must be durable and kept in good repair. No bare, unfinished or non-sealed wood surfaces are allowed.
- All lighting in food prep or storage areas must be shielded or otherwise shatter-resistant.
- Overhead protection must be provided for all food preparation and food storage areas. Materials such as canvas, plastic or wood that protect the establishment from the weather may be approved.
- All cooking equipment including by not limited to: BBQ Grills/Smokers, Fish Cookers, Kettle Corn Pots, etc., must be completely enclosed to prevent the entry of pests.
- All other equipment must be constructed and maintained in a manner consistent with manufactures' specifications.

Waste Water:

- Each concession not supplied with a built-in waste system must provide a container (five gallon minimum) with a tight fitting lid for retention of all wash and cleaning water prior to disposal. The waste water retention tank must be 15% larger than the supply tank. Waste water must be disposed of into an approved sanitary sewer.