

## FOOD STAND CHECKLIST

- ◇ No Ill Workers
- ◇ Tent
- ◇ Hand Washing Station Set up and Stocked with Soap and Towels
- ◇ Single Use Plastic/Rubber Gloves
- ◇ Hair Restraints
- ◇ Food From Approved Source
- ◇ Refrigeration and Hot Hold Equipment
- ◇ Thermometers
- ◇ Sanitizer and Test Strips
- ◇ Enough-Tongs/Scoops/Deli Paper
- ◇ Food Protection  
(covers,shields,sneeze guards)
- ◇ Three bucket utensil wash station  
(if needed)
- ◇ Tables/shelving-food off ground
- ◇ Grill and fryer-container for grease/  
coals
- ◇ Screened Enclosure For Food Prep
- ◇ Clean and Sanitized Food and Non  
-Food Contact Surfaces.
- ◇ No Eating and Drinking in Food  
Stand

## Temporary Food Stand Requirements



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**Temporary Restaurant Permit  
information can be found at :**

**Eau Claire City-County Health  
Department**

720 Second Ave

Eau Claire, WI 54703

715-839-4718

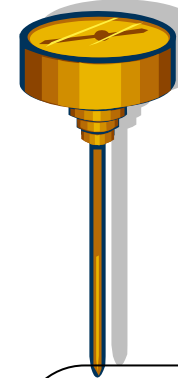
[Ehealthdepartment.org](http://Ehealthdepartment.org)

Please call the Eau Claire City-County Health Department to discuss the permit process. The Health Department main number is 715-839-4718.

In general all businesses will be required to obtain a Temporary Restaurant Permit. If your business is operating in the City of Eau Claire you will also need to obtain the City of Eau Claire Temporary Restaurant Permit. Call the Health Department For Fees.

Non-profit groups are allowed to operate up to three days with only having to get a City of Eau Claire Temporary Permit or County Non-profit Temporary Permit. Events lasting for more than **3 days** or operating in a licensing year for more than **3 days** will require full temporary licensing. Contact the Health Department to go over fees and food service at least 7-14 days before your event.

**THERMOMETERS**



The only way to know if your food and equipment is working or at proper temperature is to use a thermometer.

- All cold storage must have a thermometer in it to monitor cold hold temperatures.
- Provide a metal stem dial or digital thermometer to take food temperatures.
- A digital thermometer is required when cooking thinner foods. i.e. hamburger

***KEEP HOT FOODS HOT 135°F***

***KEEP COLD FOODS COLD 41°F***

***REHEAT FOODS 165°F***

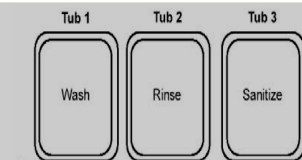
**Avoid having to cook and cool foods.** Prepare foods onsite or purchase commercially prepared food that can be reheated onsite.

***Review your menu with the Health Department!***

**SANITIZING EQUIPMENT**

If utensils are to be washed onsite, dishwashing shall be set-up in 3 dish tubs:

1. Wash in hot soapy water.
2. Rinse in clear water.
3. Sanitizer rinse (use an approved sanitizer.
4. Air dry.



Bleach is the most common sanitizer. The required concentration is 100 ppm. Do not use hot water OR add soap to the water.

**1 capful of liquid bleach + 1 gallon of water = 100 ppm**

## FOOD SAFETY

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### COLD HOLD EQUIPMENT

- Mechanical refrigeration or freezers will be required for events lasting more than four hours.
- If the event is less than four hours insulated coolers will be allowed.
- Store raw foods below ready-to-eat foods in a refrigerator and if using an insulated cooler store in a separate cooler.
- KEEP COLD FOODS AT 41°F OR BELOW.

### HOT HOLD EQUIPMENT

- Electrical hot hold equipment is required.
- Sternos are not allowed for hot hold. Health Department approval required.
- Approved hot hold equipment: Nesco roasters, steam tables, propane grills
- Provide enough hot hold equipment for all food at stand.
- Consult with the Health Department concerning other hot hold methods.
- HOT FOODS MUST BE HELD AT 135°F OR ABOVE.

### COOKING TEMPERATURES

Poultry, Stuffed Meats	165°F
Ground Meats (i.e. hamburger)	155°F
Pork	145°F
Seafood	145°F
Other potentially hazardous foods	145°F
Commercially precooked foods	135°F



## HEALTH AND SAFETY

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### FOOD WORKERS

- ⇒ Food workers/volunteers will not work if they are ill and/or experiencing signs and symptoms of food borne illness or diagnosed with a communicable disease:
1. Fever
  2. Diarrhea
  3. Vomiting
  4. Jaundice
  5. Sore throat with fever
  6. A lesion containing pus that is open or draining
- All food workers must wash their hands before handling food.
  - No bare hand contact with ready-to-eat food. Use single use gloves, tongs, scoops, or deli paper.
  - Do not eat, drink, or use tobacco in food stand.
  - Food workers must wear hair restraints.

Provide someone who can be considered the person in charge who will enforce employee hygiene.

### FOOD SOURCE

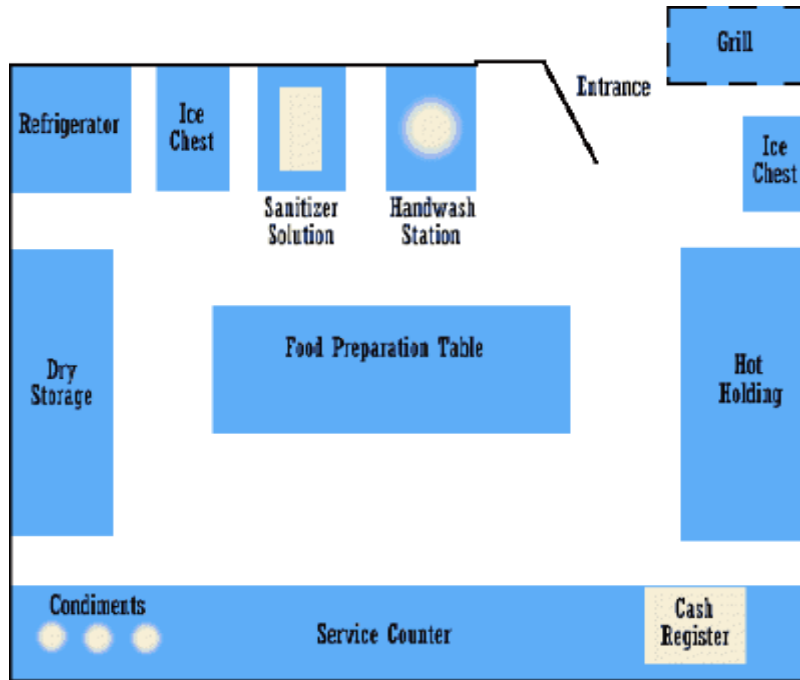
***NO HOME PREPARED OR CANNED FOODS ALLOWED!***

- All food must be from an approved source.
- All water must be potable.

\*If you are connecting to a water source at your event then a ASSE1011 backflow preventer and food grade hoses will be required at the connection.

## FOOD STAND REQUIREMENTS

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- All food stands will operate under a tent or awning.
- Check with the Fire Department regarding cooking under a tent.
- Screening may be required if extensive food prep is done onsite.
- Dirt floors and concrete floors (i.e. Phoenix Park) will require some form of covering.
- Food stands may not be located within 100 feet of an animal enclosure.
- Keep all supplies off the ground.
- Do not eat, drink, or smoke in food stand.
- Food must be protected while on display by shields, sneeze guards, or other means.
- Provide enough utensils for the event or set up a 3 bucket utensil wash station (see page 7).

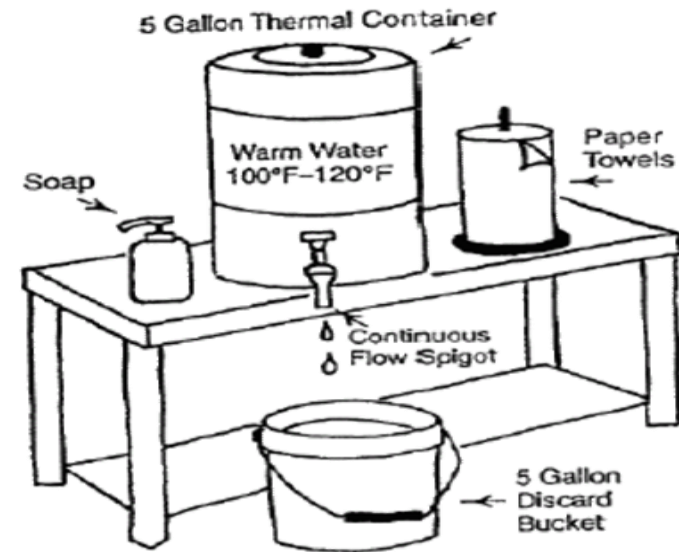
## HANDWASHING STATION

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Business Name

### HANDWASHING STATION REQUIREMENTS:

#### *Proper Hand Wash Station*



- Set up handwash station before any food preparation begins.
- Locate the handwash station so that all employees and volunteers have access.
- Keep the station supplied with soap, water, and paper towel.
- A Push button dispenser is not allowed.
- **DO NOT DISPOSE OF LIQUID WASTES DOWN STORM DRAINS!**
- Dispose of wastes in porta potties or at a designated location.