

City of Allentown Bureau of Health Temporary Food Facility Guidelines

FOOD

- All food shall be clean, wholesome, free from spoilage and adulteration, and safe for human consumption.
 - All food shall be from approved, licensed/registered sources. **Foods prepared or canned in private homes are strictly prohibited. Food may be prepared in a commercial licensed kitchen prior to the event. Otherwise, all food must be prepared on-site at your event.**
 - **Food shall be protected from sources of contamination at all times.** Foods must be placed in protected locations during storage, preparation, cooking, serving or display. Food must be stored off the ground and covered to protect it from contamination, use plastic wrap, foil or lidded containers; do not use cloth to cover food.
 - Raw fruits and vegetables must be thoroughly washed before preparation.
 - Time/Temperature Controlled for Safety (TCS) foods such as meat, poultry, fish and dairy products must be kept **below 41°F or above 135°F at ALL TIMES**. Adequate refrigeration and/or hot holding equipment must be provided.
 - TCS foods requiring cooking must be heated to a minimum internal temperature of **at least 145°F except:**
 - **Ground meats** (beef, pork, veal, lamb, sausage) must be cooked to **at least 155°F**.
 - **All poultry** (including ground poultry) and stuffing must be cooked to **at least 165°F**.
 - **Vegetables and commercially processed TCS foods for hot holding** must be cooked to **at least 135°F**.
- Use a metal stem probe thermometer to check food temperatures.**
- TCS foods intended to be served hot that are prepared prior to the event in a commercial licensed kitchen must be reheated to **at least 165°F. The reheating, cooling (if necessary) and transportation of such food must be discussed with a Sanitarian.**
 - All ice must come from approved sources and shall be stored in closed containers approved for food storage.
 - Ice used for food and drink storage may not be used in drinks or as ingredients in food.
 - Foods and drinks stored in ice must be in packaging that will not leak, such as sealed cans, bottles or plastic containers with tight-fitting lids.

HANDWASHING AND EMPLOYEE HYGIENE

- A **handwashing station** must be present so food handlers can wash their hands when necessary. Hands must be washed before starting work, when changing gloves, after smoking or going to the toilet, and as often as necessary to remove any contamination. A handwashing station consists of potable water **supplied by a spigot**, hand soap, paper towels and a container to collect the waste water.
- When all food is pre-packaged, chemically treated towelettes may be used.
- **No bare hand contact with ready-to-eat food is permitted.** Use disposable gloves or clean utensils. Change gloves between tasks and when gloves become soiled.
- All food handlers must wear clean clothes, hair restraints and maintain a high degree of personal cleanliness. No smoking is permitted in the temporary facility.

DISHWASHING AND CLEANING

- Dishwashing facilities shall be provided to wash and sanitize equipment that is soiled or contaminated. This shall consist of three sinks, containers (e.g., dishpans or buckets) set up to accomplish a **wash – rinse – sanitize – air-dry** method of dishwashing.
- All food contact surfaces such as cutting boards, work tables, utensils and food preparation equipment must be cleaned and sanitized after each use. **A sanitizing solution can be mixed by adding one (1) tablespoon of unscented bleach to a gallon of water.** Approved sanitizer at adequate strength must be used for sanitizing as the 3rd step in dishwashing and for sanitizing food contact surfaces.
- Single service articles must be used when adequate dishwashing facilities are not available.

PHYSICAL FACILITIES

Note: Temporary facilities operating at a one day event may not need to meet the physical facility requirements unless conditions warrant as determined by the Bureau of Health.

- **Overhead protection** (tent, roof, awning cover, etc.) is required for areas of food storage, preparation, cooking and serving.
- **Outer opening protection** to enclose the temporary food facility is recommended to be readily available and **may be required** in areas of food storage, preparation, cooking and serving where food is exposed and/or when conditions such as inclement weather, dust and insects or rodents exist. Acceptable outer opening protection includes tight-fitting doors and windows, 16-mesh screens, air curtains or other effective measures that provide protection from existing conditions. Certain limiting conditions, such as heat and smoke, may eliminate the need for enclosure around grills or other equipment. Enclosures may not be required in cases where all foods within the temporary food facility are covered and protected or no preparation occurs on-site and/or no foods are exposed except when served to the consumer. This determination will be made solely by the Bureau of Health.
- **Flooring** is required for temporary facilities located on grass, gravel, dirt or mulch to control ground dirt, mud, dust, water or other unsanitary conditions. Suitable means of flooring include platforms, duckboards or mats. Temporary facilities located on concrete or asphalt graded to drain do not require flooring if conditions permit.
- **Dining areas** for customers do not require overhead or outer opening protection.

SUPERVISION

- A **Person-in-charge** shall be present at all times and is responsible for overseeing food handling practices and staff hygiene, as well as excluding and restricting ill staff. No person can work as a food handler if they have a disease which can be transmitted by foods, or have symptoms of vomiting, diarrhea, jaundice, or fever, or have boils, infected wounds or sores on hands or arms.

WATER SUPPLY

Hot and cold potable water from an approved source must be provided at the facility.

Water shall be provided by food-grade hose connected to a public water supply fixture. If a public water supply fixture is not available, water must be obtained from an approved source and stored on-site in clean, covered and leak-proof containers with dispensing spouts.

Water may be heated in a coffee urn, on a stove top or other similar method.

SEWAGE AND WASTE WATER

All waste-water must be disposed of in a sanitary sewage system receptacle. Do not discard waste water in a stormwater drain or on the ground.

Each facility without built-in waste collection systems must provide a container with a minimum of 15% greater capacity than the freshwater supply and a tight fitting lid for retention of all waste water prior to disposal.

EQUIPMENT

All equipment must be adequate for its intended use, well maintained and easily cleanable.

Refrigeration units must be capable of holding product at 41°F or below, and must be supplied with an accurate thermometer.

Cooking equipment must be capable of cooking foods to the appropriate temperatures.

Hot holding equipment must be capable of holding foods at 135°F or above.

TRASH

You must supply a leak-proof trash container with a lid.

RESTROOMS

Must be available for employee use.

The Bureau of Health may impose additional requirements or modify or waive requirements at its discretion.

**These guidelines are for your protection and the protection of your customers.
If you have any questions, please contact the Allentown Health Bureau at (610) 437-7759.**