# **Temporary Food Stand Requirements**

### Clay County Health Department 18 N. Walnut St. Brazil, IN 47834 812-448-9021

- 1. A canopy or roof must be present and adequate to protect the food preparation and service area.
- 2. The person in charge must be trained and responsible for the temporary stand during its hours of operation.
- 3. There shall be no eating, drinking or smoking in the food preparation area.
- 4. Food shall be purchased from an **approved source**, with no home canned food being served.
- 5. Food service workers must wear **hair restraints**, such as hats, hair coverings, beard restraints and clothing that cover body hair.
- 6. Hot cooked food must be held at 135 F during storage, display and service.
- 7. Cold food must be or held at 41 F or below during storage, display and service.
- 8. Hot and cold equipment must be adequate to maintain temperatures.
- 9. Equipment must be available to rapidly **reheat food to 165 F**, if food falls below 140 F during holding, or food must be discarded.
- 10. Food thermometers that are dial indicating, 0 F to 220 F, bayonet style, must be on hand and being used to check temperature at least hourly.
- 11. Hand washing station must be on site, accessible and setup using:
  - A.) Potable water with a spigot that will stay open to run water.
  - B.) Hand soap (Hand sanitizers are not required or accepted as substitutes.)
  - C.) Disposable paper towels.
- 12. A catch basin under hand washing station is required to detain wastewater.
- 13. Chlorine, quaternary ammonia or iodine is required for sanitizer levels.
- 14. Test strips are required on site and in use to test sanitizer levels.
- 15. All food, paper products and single service items must be stored at least 6 inches off of floor.
- 16. No galvanized metal, enamelware or stoneware may be used.
- 17. All table tops and work areas must be durable, non-absorbent, and easily cleanable.
- 18. Trash cans with lids must be available and kept covered.
- 19. There must be adequate access to a **restroom.**
- 20. Food service workers shall minimize bare hand contact with ready-to-eat food.

All temporary food stands must comply with above items, in addition to all applicable sections of the Indiana State Dept. of Health title 410 IAC 7-24, "Retail Food Establishment Sanitation Requirements.

### CLAY COUNTY HEALTH DEPARTMENT

#### 18 N. WALNUT STREET BRAZIL, IN 47834

# PHONE (812) 448-9021

## STAND/TENT TEMPORARY FOOD SERVICE REGISTRATION FORM

Establishment/Busines	s/Organization N	Name:			
Name of Owner/Opera	tor:				
Home Address:				<u></u>	
Phone: Type of Facility : STAND,	/TENT\$40.(	00 CALENDAR	YR OR	_\$5.00 PER DAY/_	# of days
Event(s):					
Location:		<u> </u>			
Dates: MENU: (Including all b			s served with	i each item)	
1			6	·	
2			7		
3			8	<u> </u>	<u> </u>
4			9		
5			10	······	

- FEES: \$40.00 PER STAND (FOR CALENDAR YEAR) OR \$5.00 PER DAY
- \$25.00 LATE FEE (PER STAND) WILL BE REQUIRED <u>IF PERMIT IS NOT OBTAINED 7 DAYS</u> <u>PRIOR TO THE FESTIVAL.</u>
- MONEY ORDERS OR CASH ACCEPTED. NO CHECKS WILL BE ACCEPTED. NO REFUNDS ONCE PERMIT HAS BEEN ISSUED.

I hereby agree to comply with the Indiana State Department of Health Rule 410 IAC 7-24, (Retail Food Establishment Sanitation Requirements).

(Print Name)

(Signature)

SERV	SAFE	CERTIFICATION #	
	( <u>ATTA(</u>	<u>CH COPY</u> )	

**EXPIRATION DATE:** 

FORM UPDATED 7/1/2022