



Public Health
Prevent. Promote. Protect.
Cambridge-Guernsey County

Cambridge Guernsey County Health Department
326 Highland Ave. Cambridge, OH 43725
740-439-3577
740-432-7463
www.guernseycountyhealthdepartment.org

TEMPORARY FOOD SERVICE OPERATIONS:

Fee: \$19.00 a day

Event _____

Date of Event _____ Time of Operation _____

Location of Event _____

Organization Name _____

Contact Person _____ Phone Number _____

Mailing Address _____

THINGS YOU WILL NEED:

- Thermometers for refrigerators and coolers where perishable foods are stored or held
- Thermometer to check hot temperatures (candy or oven type)
- Three dishpans for utensil washing (these should be of adequate size)
- Detergent and sanitizer (bleach)
- Safe water supply
- Hand washing soap and paper towels with fresh water
- Covered trash container lined with garage bag
- Adequate wrapping or covering for food to stored or displayed
- Adequate wastewater disposal
- Adequate table space
- Container of sanitizing solution (double strength) for wiping cloths (bleach or quaternary)
- Disposable gloves
- Hair restraints
- **Do not cook in crockpots** – they cook too slowly, allowing too much time for bacteria to grow. Rapidly heat foods to 165 degrees by another method, then a crockpot may be used to hold the preheated food above 135 degrees

GUIDELINES FOR TEMPORARY FOOD OPERATIONS:

This information intends to serve as a guide and does not cover all the rules governing a food service operation. A “temporary food service operation” means a food service operation this is operated at an event for no more than five consecutive days; except when operated for more than five consecutive days under division (E) (2) of Section 3717.43 of the Revised Code. Applications for temporary food operations must be

received by the Cambridge-Guernsey County Health Department at least seven (7) days prior to the event. **License fees are \$19.00 per day.**

- 1) Food – Approved Source. Potentially hazardous foods not prepared at the temporary food service operation shall be prepared in a licensed food service operation and transported to the temporary food service operation by a method approved by the Health Department. Foods prepared in private homes or home canned foods are not to be sold, served, or given away. Ice that is consumed or that may come in contact with ready to eat foods shall be from an approved source.
- 2) Food Protection. All potentially hazardous foods prepared shall be heated to at least 165 degrees and then maintained 135 degrees and above, or rapidly cooled and maintained below 41 degrees. Thermometers are required in all refrigerators and coolers where potentially hazardous food is stored and held or refrigeration is needed for overnight storage of potentially hazardous foods. All food on display and offered for sale must be protected from contamination by the public. Foods may be wrapped, or a protective shield will be acceptable. Stored foods must be kept at least six inches off the floor and protected from dirt, rodents, and insects. Ice chests used for food storage must have drains. Use practical means for the control of flies and other insects, including screens and flypaper. Do not use sprays or chemical strips.

List every food offered For sale.	List establishments where food ingredients will be obtained.	List cold holding food units (Maintain potentially hazardous foods at 41 degrees F or above)	List hot holding food units (Maintain potentially hazardous foods at 135 degrees F or above)

Will food be prepared at the temporary location? YES NO If no, where is the food prepared

How is the prepared food protected from contamination by the consumer? (i.e., food displayed wrapped: a sneeze guard is provided; food is kept back, away from the consumer service area)

What is available for hand washing for your food handlers?

How will you prevent bare hand contact with ready to eat foods? disposable gloves utensils deli tissue other (specify)

Is water supplied at the temporary location? yes No If no, what is the water supply?

How/where is wastewater disposed?

What is supplied for garbage/refuse storage? How frequently is it removed?

Are toilet Facilities available? YES NO If yes, where?

IF YOU ARE SERVING TIME/TEMPERATURE CONTROLLED FOR SAFETY FOOD, YOU MUST HAVE AN ACCURATE TEMPERATURE MEASURING DEVICE, I.E. THERMOMETER, AVAILABLE.

LAYOUT OF THE TEMPORARY FOOD SERVICE OPERATION (PUT DRAWING ON BACK)
 THIS SKETCH IS TO INCLUDE LABELED EQUIPMENT AND A STATEMENT OF THE SURFACE MATERIALS (FLOORS, WALLS, CEILING)



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Facility Layout

