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HEALTH OFFICER

CHECKLIST FOR TEMPORARY FOOD VENDORS

Compliance with all applicable sections of the Indiana Food Code 410 IAC 7-26 and Lake County Code of Ordinance, Title VI, Chapter 112 is required.

Permit and Certification

- A Temporary Food Service Permit must be obtained prior to each event and displayed in the trailer, truck or stand.
- Any off-site facility used for food storage or preparation must be approved before a permit is issued. A copy of the commissary agreement (if applicable), the current permit and most recent inspection report from the local health department will be required if the facility is located outside of Lake County.
- Written permission from the property owner where booth or mobile unit will be set up is required before a permit is issued (unless they are part of a Temporary Event registered with the LCHD)
- Food Manager Certificate must be displayed if required under IC 16-42-5.2-2.
- All permitted Temporary Establishments are subject to inspection at any time during their operation. Sturdy steps must be provided to allow safe access for LCHD inspectors.

Food Sources

- All food must come from approved sources.
- All foods must be prepared on-site or in a licensed and inspected kitchen.
- No home prepared foods can be used or offered to the public.

Food Preparation

- All TCS foods must be cooked, cooler and reheated to the proper temperatures.
- Food must be thawed under refrigeration, under running water at 70°F or lower or as part of the cooking process - never at ambient air temperature.
- All TCS foods must be maintained at 135°F and above or at 41°F and below at all times, including during transportation to the site.
- A calibrated probe thermometer is required for temperature monitoring.
- All coolers, freezer, and warmers should have visible thermometers inside.

Food Protection

- Bare hand contact with ready-to-eat foods is not allowed. Use gloves, tongs, deli tissue or another utensil.
- Food must be protected from contamination at all times, including during transportation.
- Chemicals must be properly labeled and stored separately from food, equipment and single use items.
- All food and equipment
- Condiments and self-service items must be stored in a way that protects them from contamination by the public.
- An overhead covering should be provided over all food preparation, cooking and serving areas except open flame grills and fryers as specified in the Uniform Fire Code.
- Ground covering (mats, removable platforms, or other suitable material) should be provided unless the stand is set up on asphalt or concrete.

Single-Use Utensils

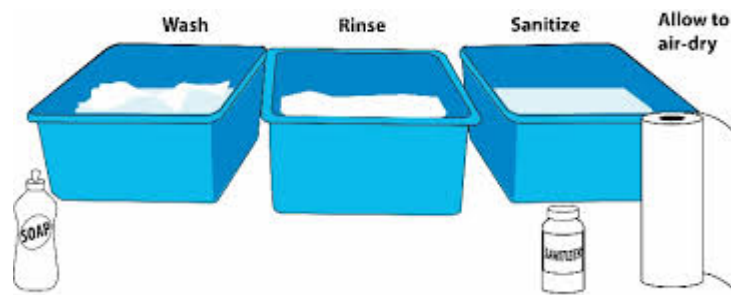
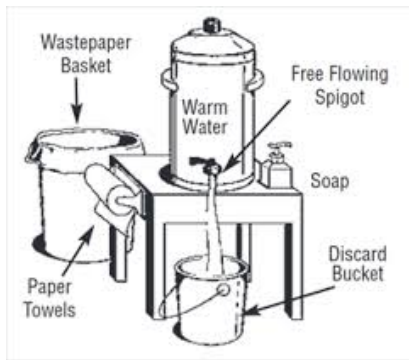
- Only single-use utensils can be used for serving food
- Single-use utensils must be wrapped or stored in a manner that protects food contact surfaces.
- Single-use items should be stored at least 6 inches above the floor or ground.

Water and Ice

- Water used for cooking, cleaning, handwashing and consumption must be from an approved potable water source.
- Only food grade hoses may be used to supply potable water (including filling potable water tanks) and a proper backflow prevention device must protect all water lines.
- Ice used for consumption must come from an approved source and be protected from contamination.
- Ice used to chill food and packaged drinks should constantly drain away from the food in a proper area never onto the ground.
- Ice used to chill food and packaged drinks must not be used for consumption.

Handwashing

- Handwashing stations must be set up in each booth or mobile unit (except those selling only pre-packaged foods) **before starting any food preparation.**
- Handwashing stations must be accessible and supplied with soap, paper towels, and warm water (at least 85°F) at all times. Water must come through a free-flowing faucet or spigot.
- Employees must wash hands at frequent intervals.
- Gloves and hand sanitizer are not a substitute for proper handwashing.



Warewashing

- A wash, rinse and sanitize setup must be available in each booth or mobile unit (except those selling only pre-packaged foods).
- A separate container of sanitizer solution is required for storing wet wiping cloths between uses.
- Chemical test strips are required to monitor sanitizer concentration. Solution should measure 50-100ppm for chlorine, 100-200ppm for quaternary ammonia unless manufacturers' information states otherwise.

Hygiene

- Smoking, eating and chewing gum are not permitted in the stand. Closed drinks with a lid and straw are allowed as long as they are stored where they cannot contaminate exposed food, equipment or single-use items.
- Employees must wash hands for at least 20 seconds before starting or returning to work and whenever hands become contaminated.
- All food handlers should wear effective hair restraints, beard restraints and clothing that covers body hair.
- Food handlers should not wear jewelry on hands or arms (except a wedding band).

Waste Disposal

- Trash receptacles in the booth or mobile unit must be leak proof, cleanable, and have tight fitting lids.
- Grease, wastewater and food debris must be properly disposed of - never on the ground or in storm sewers or ditches.

