

PIKE COUNTY HEALTH DEPARTMENT
19 N. Main Cross, Bowling Green, MO 63334
Phone: (573) 324-2111 * Fax (573) 324-5517

These are the items a **Temporary Food Stand** must pass in order to hold a function with the public. This is an overview of the more critical items:

1. **Food Protection:** Make sure no food is stored on the ground; (**Keep all hot food 140 degrees and above and 41 degrees and below for cold items**); make sure food does not sit out at room temperature for long periods of time. **Note: if a hot food item is prepared the night before your event, it must be cooled to 70 degrees within 2 hours then cooled to 41 degrees in the next two hours! NOTE: Use ROASTERS to keep food hot!**
2. **NO CROCK POTS.**
3. **Thermometers:** A bimetal Stemmed thermometer must be graduated in 2-degree increments. Cooks at buffet lines should have them accessible. Also look for thermometers in refrigerators. keep cold foods below 41 degrees and hold hot foods 140 degrees or more.
4. **Handwashing:** Every Temporary Food Stand must have a handwashing system. Some sort of running water, liquid soap, and disposable towels. A water jug with a spigot is acceptable if a restroom or wash facility is not available. Sanitizer gel is SUPPLEMENT to handwashing, NOT A SUBSTITUTE.
5. **Gloves: Must be worn by folks who handle Ready-To-Eat Foods.**
It is not mandatory for cooks to wear gloves, because they would be putting raw meat on a barbeque grill, and handling the food with tongs. If they place raw hamburgers on to cook, then place a piece of cheese on the burger, THEN they would need gloves because they are handling a Ready To Eat food (cheese). Do not forget to change your gloves after each different task to prevent cross-contamination of items.
6. **Hair Restraints:** Are necessary. Hats, hairnets, or visors are fine; mouse, gel or sprays are not. Cooks will wear some type of restraint, servers should have their hair pinned back off the shoulder.
7. **Sanitizer:** At the cook's and servers areas, keep a bucket of sanitizer solution. We will test for 50-100 parts per million (ppm) of bleach in the water. This equals to one teaspoon of bleach to one gallon of water. Test strips that check for chlorine must be present and available for use.
8. **Toxic Items:** Bleach, or bug sprays cannot be stored next to food. Citronella candles and other chemicals fall in the same category. If you put something into a spray bottle – LABEL IT.
9. **Lighting:** If you are having a function in a church or hall, the lights must be shielded. This provides protection from breaking into open foods.
10. **Tent or canopy:** To protect the food prep and service area.

NOTE: No bare hand contact with ready-to-eat food!!

Wear gloves

It is up to the organization to contact the Pike County Health Department 30 days prior to the event and obtain your permit. Give us a call, (573) 324-2111 We are here to help.

Temporary Food Stand Permit Fees: 1 -3 Days \$10.00 4 – 14 Days \$25.00

Non Profit organizations FREE