Temporary Food Service Guidelines

A Temporary Food Services Establishment shall comply with the requirements of the Kentucky Food Service Establishment Act and State Food Code.

Only those potentially hazardous foods requiring limited preparation shall be prepared or served unless specifically approved by the Department.

A permit application and list of foods to be offered shall be submitted to the Department prior to the operation of any temporary food concession.

Kentucky requires a permit fee of $25.00 for 1-3 day event and $30.00 for 4-14 day events. The permit fee is payable to the Lake Cumberland District Health Department.

Foods

* Foods shall be wholesome and obtained from an approved source.
* No home canned foods.

The preparation of foods in a home kitchen or establishment not subject to Health Department inspection is **Strictly Prohibited.**

**Food Protection**

* Foods must be served and prepared in an enclosed or screened-in insect-proof booth.
* Keep doors closed.
* Food may be grilled outside but must be returned to booth for storage/service.
* Keep hot potentially hazardous foods at 140oF or above.
* Keep cold potentially hazardous foods at 45oF or below.
* Do not store potentially hazardous foods at room temperature.
* Crock pots are prohibited for cooking, but may be used to hold food at 140oF or above.
* Metal stem 0-220oF thermometers are required.
* Condiments must be provided in individual packaged or approved dispensers.
* Cover all foods to protect from contamination.
* Store food, utensils, and single service articles (cups, straws, napkins, etc.) off of the floor/ground.

**Food Equipment**

* Use utensils and scoops with handles for dispensing food and ice.
* Do not store foods in ice meant for consumption.
* All equipment, utensils, and food prep surfaces must be in good repair and clean.

**Personnel**

* Effective hair restraints shall be worn by all workers.
* No smoking, eating or drinking allowed in booths.

**Hand washing**

* Provide adequate clean water in a container with a spigot, soap and paper towels at all times for hand washing.

**Utensil Washing**

* Provide 3 containers (dishpans, buckets) for wash, rinse and sanitize process.
* Wash- warm water and dish detergent.
* Rinse- warm water for rinsing.
* Sanitizing- bleach water with a concentration of 50-100 ppm bleach. Utensils must be soaked in sanitizing solution for approximately 1 minute and be allowed to air dry.
* Chlorine test strips will be required to check bleach concentrations.

**Other**

* Provide washable trash containers.
* Store all toxic materials (cleaners) in properly labeled containers and away from food prep area.
* All light fixtures must be shielded.

**Shopping List**

* Health Department Permit
* Metal stem thermometers
* Thermometers for all coolers
* Hand soap and paper towels
* Warm water
* Sanitizer (bleach)
* Test strips
* Dish detergent
* Ice scoops
* Extra serving utensils
* Trash can