



# FOOD STAND GUIDELINES

Operating a food stand can be a challenge. The staff at Olmsted County Public Health Services (OCPHS) hope these standards and guidelines will help you serve food safely.

## ***Types of food stands***

### ***Special Event Food Stand (SEFS)***

Where can I set up my stand?	At community events only
Do I need a license?	Yes, if you serve high-risk food or a large number of people.
How long is the license good for?	For up to 10 days per calendar year.

### ***Seasonal Temporary Food Stand***

Where can I set up my stand?	At any location approved by OCPHS or zoning
Do I need a license?	Yes
How long is my license good for?	It's good for unlimited operation during the calendar year. However, you can't set up for more than 21 days in the same location unless you have permission from OCPHS.

## ***How to get a license from OCPHS***

You need to fill out a license application and pay the license fee. Applications are available on the county website or at the OCPHS office. You need to submit your application at least 3 days before an event or you will be charged a late fee.

You will be asked for the following information on the license application form:

- A list of all food and beverages you will be serving.
- Where you will purchase the food you're going to serve.
- A list of all the equipment you use in the stand.
- A description of your handwashing and dishwashing facilities.
- Where you get your water from, and how you dispose of wastewater.
- When you will be set up and where.

OCPHS may limit your menu or preparation methods if they are not appropriate for a food stand.

## ***Where to purchase and prepare your food***

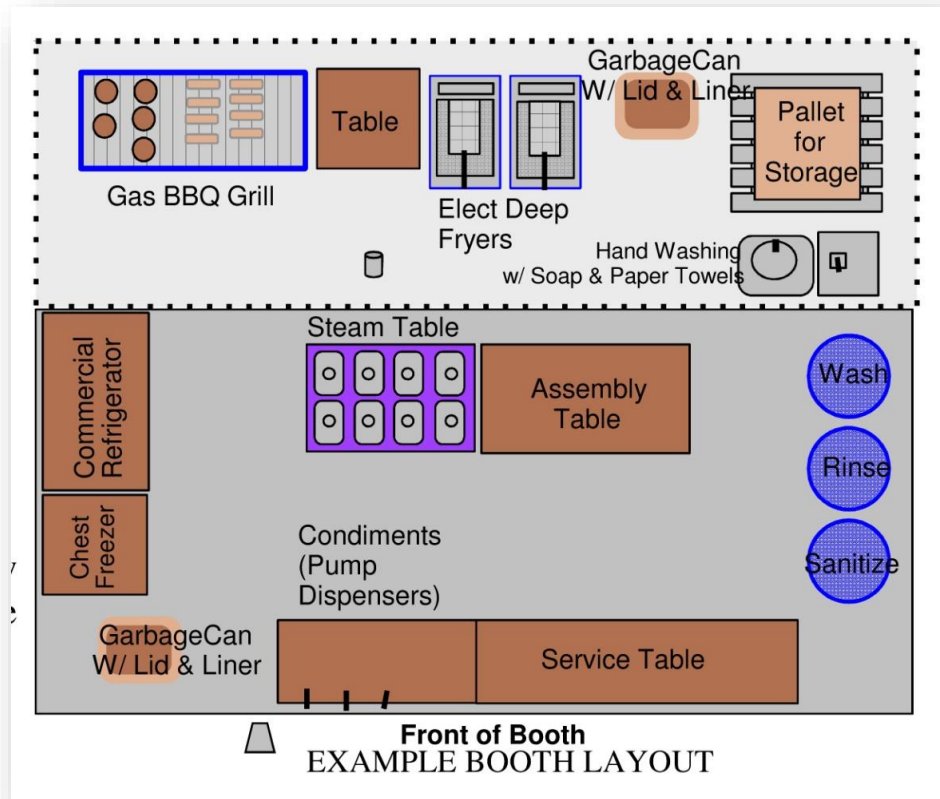
- Purchase all your foods, beverages, and ice from approved commercial sources.
- You can prepare food in a separate location, but it must be a licensed food establishment.
- You cannot store or prepare food in a private home.

## ***Location and construction***

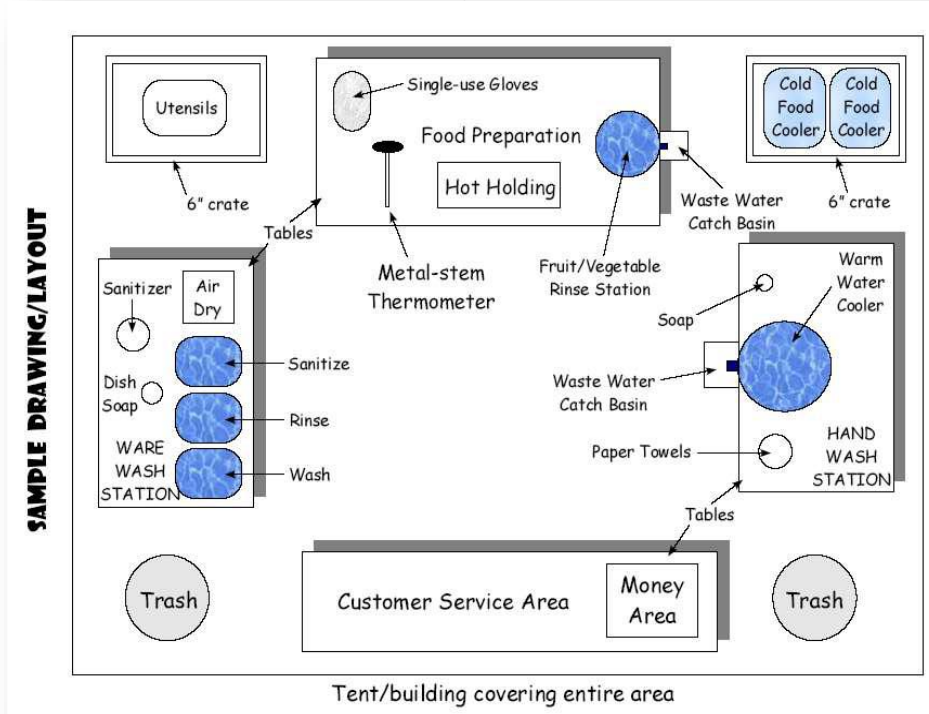
- Provide overhead protection, such as a canopy.
- Protect the stand from rain and wind.
- Install sturdy flooring or mats over grass surfaces (recommendation).
- Be prepared to protect equipment, stored food, and supplies from mud and standing water.
- Use shields or distance to separate customers from food preparation and cooking areas.
- Locate the unit away from contamination sources such as toilets, garbage containers, and animals.

# How to set up your food stand

Example 1: Cooking and food prep are being done onsite



Example 2: Only limited food prep is being done in the stand



## **Equipment**

- Use mechanical refrigeration for perishable food, such as meat, if it is held for more than 4 hours.
- For SEFS only: if the holding time is less than 4 hours, you can use coolers with dry ice or cold packs; you can use regular ice if the food is in waterproof packaging or a waterproof container.
- Put accurate thermometers in all refrigerators and coolers to monitor your storage temperatures.
- Have a thermometer for checking food temperatures. A digital type is strongly recommended.
- Use only commercial-grade equipment and utensils. Acceptable cooking appliances include electric skillets, stainless steel roasters, propane stoves, and charcoal grills.
- These items shouldn't be used:

Domestic crock-pots	Enamelware	Garbage bags for covering or storing food
Galvanized containers	Paintbrushes	Plastic containers not designed for food storage

## **Storage in the stand**

- Store food, beverages, utensils, napkins, etc. at least 6 inches off the floor in a clean, dry, protected area.

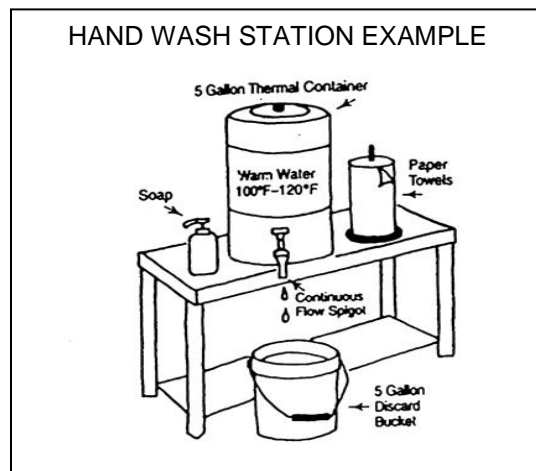
## **Health and Handwashing**

- You need to have a designated person in charge (PIC) whenever the stand is operating; this person should be at least 18 years old. The PIC must understand how to store, prepare, and serve your menu items food safely because the PIC is responsible for food safety.
- **HAVE WORKERS WASH THEIR HANDS AT THE FOLLOWING TIMES:**
  - Before starting work
  - When soiled
  - Immediately after using a toilet, handkerchief, cigarette, or mop
  - After handling raw food or wastewater.
- **KEEP WORKERS OUT OF THE STAND IF THEY HAVE:**
  - Diarrhea vomiting, stomach cramps, etc.
  - A communicable disease, sore throat, or fever
  - An unbandaged sore or wound on their hand, wrist, or arm
- Prohibit all tobacco use in the stand
- Have workers wear clean clothes and aprons
- Have workers wear effective hair restraints (hairnets, headbands, caps, etc.).

## **Handwashing facilities**

- You must have a handwashing station in the stand or next to it.
- The water can come from a pressurized system, such as a handwashing station with a foot pump, or a setup that uses gravity, like the one in the illustration to the right.
- You must have the following supplies at your handwashing station:
  - Soap
  - Paper towels
  - A container to catch wastewater

**You cannot use hand sanitizer instead of handwashing!**



## ***Dishwashing***

- If you are going to wash utensils and other items in the stand, use three containers that are large enough so items can be fully immersed.



- Follow these steps:
  1. Wash in warm water with detergent
  2. Rinse in warm, clean water
  3. Sanitize for at least one minute in a clean sanitizing solution such as one tablespoon of bleach per two gallons of water (100 ppm)
  4. Let items air-dry - *do not towel dry*.
- You can wash items off-site if:
  - You protect clean utensils while they're being transported (in plastic wrap or a container) and
  - You have enough clean utensils in the stand to replace soiled ones without washing.

## ***Cleaning and sanitizing***

- Wash, rinse, sanitize, and air-dry food-contact surfaces and service counters every 4 hours.
- Store wiping cloths in a clean sanitizing solution, such as bleach and water. Cloths that you use to wipe up food spills shouldn't be used for other purposes.
- Have sanitizer test strips and use them to check sanitizer strength.

## ***Food handling***

- Cook meats and fish to these minimum internal temperatures:  
Poultry 165 °F    Ground beef 155 °F    Pork 145 °F    Fish 145 °F
- Check food temperatures with a thermometer.
- Keep hot-held food at 135 °F or hotter at all times, including: time at the off-site kitchen, during transportation to the stand, and at the stand before service.
- If you cooked potentially hazardous food and then cooled it, you must re-heat it to 165 °F in less than two hours. You cannot use steam tables or crock pots to do this.
- Keep cold potentially hazardous food at 41 °F or below. Do not store packaged food in contact with water or undrained ice.
- If you have self-service foods, such as ketchup, etc., serve them in individual packages, pump dispensers, or containers with lids.
- Discard leftover food at the end of each day. If you want to cool hot food for later use, you need approval from OCPHS.

## ***Handling ice & beverages***

- Use scoops to serve ice, not cups or hands
- If you use ice to keep canned or bottled beverages cold, the melt water must be continuously drained away and you can't use that ice for anything else.

## ***Lighting***

- Use lights that have protective tubes or shields.

## ***Water supply***

- Get your water from a municipal water system if you use it for food preparation or cleaning. You can use water from a residential well if you have someone inspect it, have the water tested, and get authorization from OCPHS. Contact OCPHS at least one week before the event.
- You must have water in the stand, at least for handwashing. You can provide it either: a) under pressure at the stand; or b) by bringing it to the stand in approved, covered, cleanable containers such as large coffee urns or non-galvanized beverage coolers with spigots.
  1. If you need a hose, use food-grade or RV hose.
  2. Provide the required backflow preventer on any hose that is used.

## ***Insect control***

- Use screens, covers, and sanitation to avoid attracting insects.
- If you need to use an insecticide, you can use pyrethrum-based insecticides, but only if application has been authorized by a professional pest control operator or OCPHS.
- You cannot use intermittent spray dispensers or vapor strips in the stand.

## ***Wastewater and garbage disposal***

- Empty wastewater into an approved sanitary sewer system or holding tank, not on the ground or into a storm or street sewer.
- Place trash in tightly covered, non-absorbent containers.
- Remove garbage frequently so it doesn't attract flies or create odors.
- Place discarded grease in non-absorbent, tightly covered containers for collection. Never dump grease or oil into a sewer system—it pollutes streams and plugs sewer pipes.

## ***Safety***

- Secure bottled gas cylinders with chains or straps.
- Comply with the Minnesota State Building Code and Electrical Code, Chapter 1315.
- Locate electrical lines away from water.
- Have a fire extinguisher with a minimum 2A 10 B-C rating if required by the fire marshal.
- Make sure your gas hook-up and service complies with Minnesota Rules, Chapter 1346.

If you have any questions, call Olmsted County Public Health Service 507-328-7500 and ask to speak to 'Environmental Health'.