

310 Fifth Street • Carrollton, IL 62016 • (217) 942-6961 • Fax: (217) 942-3904

Daniel Woodlock, D.D.S.
BOARD OF HEALTH PRESIDENT

Molly Peters, B.S., L.E.H.P.
PUBLIC HEALTH ADMINISTRATOR

Greene County Health Department
Environmental Health Services
Guidelines for Fairs and Temporary Food Service Establishments

The following is a guide to assure compliance with the Illinois Department of Public Health's (IDPH) Food Service Sanitation Code pertaining to the operation of temporary food service facilities at fairs and similar temporary events.

A. Food

1. Source

- a. All food supplies shall be obtained from sources that comply with applicable state laws and rules.
- b. all food shall be clean, wholesome and free from adulteration and misbranding.
- c. No home-canned or homemade foods shall be allowed.
- d. Time / temperature control for Safety (TCS, formerly known as potentially hazardous) foods such as meats, eggs, poultry, fish or cream-filled pastries, must be prepared in a fully licensed and / or inspected by a federal, state or local government regulatory agency. TCS foods shall not be received, stored or prepared in a non-inspected facility.
- e. Milk for drinking purposes shall be dispensed from an unopened, commercially filled package not exceeding one pint in capacity or from a mechanical, bulk milk dispenser.
- f. all ground meat intended for use in sandwiches shall be purchased in patty form only.
- g. Ice shall be obtained from an approved commercial source in chipped, crushed, or cubed form and shall be received in single use, closed bags.

2. Storage

- a. All TCS foods shall be maintained at an internal temperature of 41°F or below OR at an internal temperature of 135°F or above.
- b. A sufficient number of mechanical refrigeration units shall be provided for all TCS foods. Refrigeration units shall be capable of maintaining food temperatures

41°F or below and if frozen storage, 0°F or below at all times. Commercial grade refrigeration units are strongly suggested. Non-mechanical, chest-type coolers shall not be allowed as a substitute for refrigerators or freezers.

- c. All food shall be stored off the ground (i.e., on pallets or shelves) and shall be covered to prevent contamination by dust, insects, rain and other contaminants.
- d. Wet storage (non-drained ice) of food is prohibited except that cans of food is prohibited, except that cans of non-TCS beverages (i.e., soft drinks, bottled water, beer) may be stored when the water/ice contains at least a 50-ppm concentration of chlorine and is changed at least twice per day or more often if needed to keep both the water/ice and containers safe for service to the public.
- e. Food, except for non-TCS foods such as cotton candy, may not be used for display (flash). All displayed items shall be covered or individually wrapped to prevent contamination.
- f. Bulk food storage containers shall be constructed of smooth and easily cleanable food-grade materials and have a lid or other means of protecting the food from contamination.
- g. Food not in its original container shall be labeled.
- h. Water storage containers shall be made of smooth, easily cleanable food-grade materials and shall have a tight-fitting lid and a dispensing valve that is of easily cleanable construction.

3. Preparation and Service

- a. All TCS food shall be prepared, stored and handled in accordance with the 2018 Department of Public Health Part 750 Food Service Sanitation Code and the 2017 FDA Food Code.
- b. All food preparation and cooking surfaces shall be elevated to at least 30 inches or higher above the floor.
- c. TCS foods can only be thawed in mechanical refrigeration (at temperatures < 41°F) or in cold (70°F or less) running water, or cooked frozen.
- d. All TCS foods shall be cooked to the required internal temperatures:
 - 1. Poultry (whole or ground), any stuffed or stuffing mixed or any processed pre-cooked product shall reach 165°F instantaneously.
 - 2. Ground beef, pork and all hams (including pre-cooked) and all meat types or fish in the form of minced, chopped, mechanically tenderized or ground form shall reach an internal temperature of 155°F for 17 seconds.
 - 3. Commercially raised for food whole fish and game meats that are inspected shall reach an internal temperature of 145°F for 15 seconds.
- e. Leftover, TCS food shall be discarded at the end of the day. No leftover TCS food shall be carried over and served the next day. Waffle batter, funnel cake batter, and corndog batter containing egg, egg product or milk, milk product shall be discarded at the end of the day's service.

- f. Whole roasts for BBQ sandwiches may be prepared a day in advance provided specific procedures based on HACCP are used and written permission is given by the Health Department. The written approval for this practice shall be posted at all times in the food stand.
- g. Fruits and vegetables shall be rinsed as approved before being used.
- h. Condiments such as ketchup, mustard, sugar, etc., shall be individually packaged or dispensed from a container that protects the condiment from contamination, i.e., pump dispenser or “squeeze” type bottle. Condiments that cannot be poured, such as onions (sliced or diced), pickles, etc., shall be dispensed from a container with a self-closing lid.
- i. Food and ice shall be handled with scoops, tongs, spoons or other appropriate utensils. Ice shall not be hand dipped or dispensed with a glass or cup.
- j. Scoops, tongs and other serving utensils shall be stored:
 - 1. in the food with the handle extended out of the food or
 - 2. stored clean and dry or
 - 3. stored in running potable water, 70°F or less or
 - 4. stored in heated water which is 135°F or above.
- k. All food preparation, cooking, post-cooking preparation and distribution shall be in an enclosed area constructed in accordance with “Food Stand Construction”, Section C1, of this guide. The only exceptions to this are as follows:
 - 1. dispensing of non-TCS beverages that require no subsequent preparation or handling, i.e., soft drinks, water and beer.
 - 2. open, non-controlled flame cooking (wood or charcoal cooking) may be done outside the food stand to reduce fire hazards. Open flame cooking must provide a method to protect the food from overhead and environmental contamination (lid or cover) and protection from the general public (segregation of the area by a barrier, location, etc.). Electric and gas cooking must be conducted within a facility constructed in accordance with Section C of these Guidelines. After the food has been cooked, it must be immediately transferred into the food stand in a covered container and maintained at an internal temperature of 135°F or above. Hot holding of cooked product on a grill of any type is prohibited.
 - 3. dispensing of food items that are individually wrapped shall be in a manner that protects them from contamination or adulteration.

B. Equipment and Utensils

1. Customer Utensils

- a. Single-service utensils only (i.e., fork, knife, spoon, cup, plate) shall be provided to the customer. No re-use of single service equipment.
- b. Single-service articles shall not be stored directly upon floor or ground and shall be stored and dispensed in a manner that prevents contamination.

- c. Single service cups shall be dispensed from an approved tube dispenser or from the plastic shipping wraps surrounding each stack of cups. The cups shall be dispensed in a manner that prevents contamination of the interior or surfaces that come into contact with the mouth of the consumer.
- 2. Food contact equipment and surfaces shall be smooth, easily cleanable, non-absorbent, of food-grade materials and be in good repair. Chipped or crazed enamelware, wood or galvanized surfaces are not acceptable food contact surfaces. Wood daubers are prohibited. Wrapped, single-use chopsticks, ice cream spoons or similar utensils are acceptable.
- 3. Each mechanical refrigeration unit shall be provided with a thermometer that is accurate to plus or minus 2°F.
- 4. Each stand that serves TCS food shall have and use a bimetallic stem-type thermometer that is numerically scaled in 2°F increments from at least 0°F to 220°F and is accurate to + or - 2°F to assure the attainment and maintenance of the temperature requirements. Celsius or dually scaled (in F or C) shall be accurate to +/- 1°C.
- 5. Cleaning
 - a. Facilities shall be provided on-site for washing, rinsing, sanitizing and air-drying of all food preparation equipment. Provide a 3-compartment sink, 3 basins or three pails. Sinks, basins or pails shall be large enough to immerse the largest food utensil used.
 - b. After each use, all equipment and food-contact surfaces (except cooking surfaces) shall be thoroughly washed (hot, soapy water), rinsed (clean water), sanitized in a solution of 50 to 200 ppm available chlorine sanitizer or an approved equivalent sanitizer and air dried. Cooking surfaces shall be cleaned at least once a day or more frequently if needed.
 - c. Wiping cloths used for cleaning food contact surfaces shall be clean. The cloths and sponges shall be stored in a sanitizing solution of a maximum of 200 ppm and a minimum of 50 ppm **chlorine** between uses or an approved equivalent sanitizer. Use of other approved sanitizers shall meet the FDA Food Code required ppm's.
 - d. Wiping cloths used for cleaning non-food contact surfaces shall be clean and stored in an approved sanitizing solution per FDA Code requirements between uses.
 - e. Food Contact and non-food contact wiping cloths shall not be interchanged.

C. Food Stand

- 1. Construction – Food preparation and service stands
 - a. the walls and ceiling shall be made of wood, canvas or other material that protects the interior from the weather.
 - b. All wood framing shall be freshly painted so that it is smooth, easily cleanable and non-absorbent.
 - c. The floor in the food preparation area shall be well drained concrete or asphalt, or shall have a temporary floor that is constructed of wood and

elevated to prevent contamination of food by dust, mud and so forth.

Sawdust shall not be used as a floor covering.

d. The floors, walls and ceiling shall be in good repair and maintained in a clean condition.

e. The food stand shall be constructed in a manner that prevents the entrance of insects.

1. Screening material shall be at least 16 mesh to the inch.
2. Doors to the food preparation area shall be screened and shall be self-closing and kept closed except when in actual use.
3. Counter-service openings shall not be larger than necessary for the particular operation conducted. These openings shall be provided with tight fitting, solid or screened doors or windows that shall be kept closed, except when in actual use.
4. Air curtains may be used in lieu of screens if they meet the following specifications:
 - a) The air curtain or multiple unit installation shall be at least as wide as the opening to be protected.
 - b) The air curtain shall effectively restrict the entrance of insects into the food stand.
 - c) The manufacturer's written instructions for the installation and operation of the air curtain shall be followed and available at the food service stand at all times the air curtains are in use.

2. Light bulbs or fluorescent tubes inside the food preparation area shall be shielded or be of "shatter-resistant" construction.

D. Personal Hygiene

1. The following individuals shall **NOT** work in a food stand:

- a. personnel with infected cuts, burns or boils on their hands or arms, and or
- b. personnel with diarrhea or who are carriers of a foodborne pathogen, and or
- c. personnel with a respiratory infection.

2. Fingernails shall be clean and trimmed.

3. All food workers must wash their hands when they return to the concession stand/ booth and after using the restroom, after eating, smoking, handling unclean items and prior to donning gloves.

4. Handwashing facilities shall be provided and used in each establishment. It is highly recommended that if warm water under pressure is not available, at a minimum a handwashing station as described below shall be used:

- a. shall consist of a warm water container with a spigot that allows hands free flowing water, a waste water bucket, a pump-type soap dispenser, single use/disposable paper towels dispensed on a hands-free stand.
- b. Common towels are prohibited.
- c. Employees shall wear clean outer clothing.
- d. Employees shall wear effective hair restraints (i.e., hair nets, ball caps)

where hair is covered and contained. Hair spray or visors shall not be approved as an effective hair restraint.

- e. Eating, drinking and smoking or other use of tobacco/nicotine is not permitted in the food preparation or sales areas.

E. Water

1. Water shall be obtained from an Illinois Environmental Protection Agency approved and regulated system or from another source approved by the Health Department.
2. Devices shall be provided to protect against back flow and back siphonage to protect the water supply and shall be constructed in accordance with the Illinois Plumbing Code (77IL ADM Code 890).
3. Water Storage / Plumbing
 - a. Waste water storage tanks shall be a minimum of 15% larger capacity than the potable water tank (tanks shall be of a material approved for use), both tanks shall be sloped to drain, positioned to be protected from contaminants (waste discharge, oil, grease).
 - b. All hoses (food grade approved), tanks, inlets, and outlets shall be clearly labeled of use and properly designed.
 - c. System equipment shall be flushed and sanitized before use.
 - d. A shut off valve from water heater to sinks shall be installed.
 - e. Mobile food trailers / trucks shall be vented as per IL Plumbing Code.

F. Waste Disposal

1. No drain lines from beverage dispensing equipment, ice machines, etc., shall pass through the ice bin or other storage containers of exposed food.
2. All "grey water" (dishwashing water, handwashing water and other liquid waste water) shall be disposed into public sewers in a manner that does not create a public health nuisance or hazard and shall not be allowed to run onto the ground.
3. All fats, oil and grease shall be disposed into waste grease receptacles provided on grounds for use at that time. If none provided it is the responsibility of the food vendor to properly dispose of their wastes at an approved disposal facility or commissary.
4. All garbage shall be discarded into the covered garbage disposal containers provided on the grounds designated for this use.
5. The food stand operator shall keep the grounds surrounding their stand free of food waste, paper and other generated debris.

G. Food Protection Certification

1. One IL approved certified Food Protection Manager (FPM) shall be on the premises at all times foods are being prepared and served.
2. All staff on site preparing food who are not a certified FPM shall possess a current IL approved Food Handler (FH) certification.