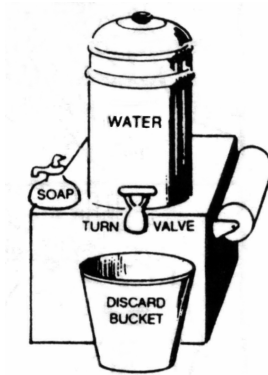


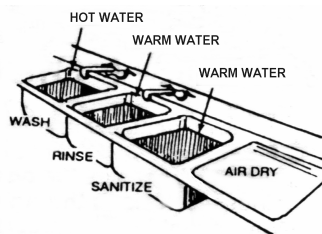
REQUIREMENTS FOR TEMPORARY FOOD STANDS

A temporary food stand is defined in the Christian County Food Code Book as: A food establishment that operates for a period of no more that 14 consecutive days in conjunction with a single event or celebration.

1. All temporary food stands must obtain an operating permit or apply for an exemption from the Christian County Health Department.
2. All food concessions are to be closed by solid walls or screened walls (16 mesh to the inch) when environmental hazards or pests present a problem.
3. Ceilings shall be made of wood; canvas, tarp, or other material that protects the interior from the weather and windblown dust and debris. ALL food stands are to have ceilings including those with limited preparation.
4. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable APPROVED materials that are effectively treated to control dust and mud. Otherwise, floor surface should be smooth and easily cleanable as specified in the 1999 Missouri Food Code.
5. ALL food stands are to be provided with warm potable water, soap, and disposable paper towels for handwashing purposes.

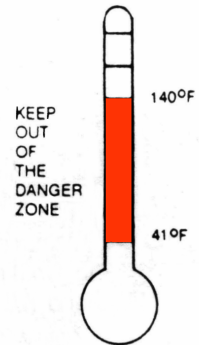


6. ALL stands preparing food are to be provided with facilities to wash-rinse-sanitize all utensils and equipment: 3 basins with soapy water-clear water-chlorine solutions at 50 PPM respectively.



7. All food items are to be prepared on site or in an approved commercial food establishment (present current inspection report to CCHD) with a trained food handler present during all hours of preparation. Ice must be from an approved source. **NO advanced food preparations at home is allowed.**
8. All single-service items will be covered either by the original packaging container or an approved dispenser.

9. All cold and hot storage facilities must be provided with a thermometer. A metal stemmed thermometer for checking food temperatures is also required. This thermometer must have a range from 0-220 degrees Fahrenheit in 2 degree increments.
Proper cooking temperatures for common foods:
Pork: 145° degrees
Hamburgers: 155° degrees
Chicken: 165° degrees
10. Slow-cooking units, such as “crock-pots”, should not be used as re-heating devices as the older ones cannot bring the temperatures up within 2 hours. However, they may be used as hot holding units if cooking and/or re-heating is FIRST accomplished in a rapid manner, then the product is transferred to the “crock-pot” unit and held at 135° F (internal food temperature) or above.
11. Shucking and rehashing of corn dogs is not permitted.
12. All batters (corn dog, funnel cakes etc.) must be kept covered and below 41° F. This can be accomplished by immersion of the containers in an ice bath (ice & water).
13. Hair restraints are required for food handlers and bare hand contact with ready to eat foods is not allowed. Gloves will be worn when handling ready to eat foods. **Smoking and Eating are prohibited in booth.**
14. Food and water used in food preparation will be from an approved source(public water supply or well tested and approved).
15. Separation of potentially hazardous foods will be observed. Egg, poultry products, ground meat, and whole muscle meats such as beef and pork cannot be stored with items such as vegetables, fruit, or ready to eat foods.
16. Adequate amount of equipment will be provided to hold “hot” and “cold” foods.
17. Transportation of hot foods will be held at 135°F or above.
18. Transportation of cold foods will be held at 41°F or below.
19. Garbage cans or refuse bins will be provided and will be covered.
20. All food and food contact items will be stored off of ground/floor.
21. Displayed foods will be covered or protected with a sneeze guard.



I agree to follow all Requirements for Temporary Food Permits and have been given a copy of these requirements.

 Signature _____ Date _____

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