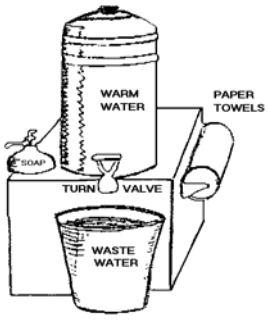
GRANT COUNTY HEALTH DISTRICT
TEMPORARY (ITINERANT) FOOD SERVICE FACILITIES
RULES FOR OPERATION

THE FOLLOWING RULES AND REGULATIONS APPLY TO ALL TEMPORARY CONCESSION BOOTHS.

POST THESE RULES IN EACH BOOTH
EACH WORKER MUST READ AND SIGN

HANDWASHING FACILITIES



1. WASHINGTON STATE FOOD HANDLER CARD
   The person in charge must have a valid food handler card. At least one person with a valid card MUST BE PRESENT in the booth during ALL hours of operation.

2. HAND WASHING
   Hands must be washed before and frequently during food handling. Wash hands with soap and running water. Dry with single service paper towels.
   --ALWAYS WASH HANDS AFTER USING THE RESTROOM, EATING, SMOKING, OR COMBING HAIR!

   REMEMBER…Even if hands are washed, food workers are not allowed to touch READY-TO-EAT FOODS with their bare hands (i.e. hamburger buns, salads, sandwich toppings).
   Use single-use gloves, tongs, deli tissue, etc.

3. FOOD SOURCE AND FOOD PREPARATION
   Only food from an approved source can be used. **No home processed foods are allowed.** This includes home canned foods. ALL foods must be prepared on-site (at the event) or in an "approved" kitchen and properly transported to the site.
   NONE OF THE FOOD CAN BE PREPARED IN A PRIVATE HOME.

4. WATER SOURCE
   Must be city water or approved community water supply.

5. FOOD TEMPERATURES
   A. POTENTIALLY HAZARDOUS FOODS MUST BE COOKED TO THESE TEMPERATURES:
      1. HAMBURGER & ALL foods containing ground meat: **155º F** (for 15 seconds)
      2. PORK*, BEEF*, EGGS, and FISH **145º F** (for 15 seconds)
      3. POULTRY or any food containing poultry: **165º F** (for 15 seconds)
      4. Casseroles, stuffed foods or stuffing, and all reheated potentially hazardous foods: **165º F**
      5. Commercially packaged ready-to-eat foods (i.e. canned chili) and vegetables for hot holding: **140º F**

*Refer to the Washington State Food Rule for additional cooking requirements for beef and pork or call the Health District.

PROBE THERMOMETERS WITH TEMPERATURES FROM 0º F TO 220º F ARE REQUIRED TO MONITOR THESE TEMPERATURES!

B. HOT FOODS MUST BE KEPT HOT

HOT foods must be thoroughly cooked, covered and held at 140 degrees F. or above. All cooked foods that have been refrigerated must be rapidly re-heated. The re-heated food must reach at least 165 degrees F. throughout within 60 minutes.

C. COLD FOODS MUST BE KEPT COLD

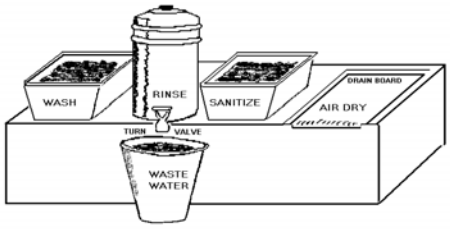
COLD foods must be covered and held at 41 degrees F. or colder during storage. Rapidly chill ALL food to 41 degrees or less before storing in an ice chest.

THERMOMETERS ARE REQUIRED TO MONITOR THESE TEMPERATURES!

6. CLEANING OF UTENSILS AND EQUIPMENT

A. COOKWARE

You must wash, rinse & sanitize utensils and cookware. Wash in soapy water, rinse in a clear water, and sanitize in a cool water solution with 1 teaspoon bleach per gallon.



B. WIPING CLOTHS

Store wiping cloths, used for cleaning equipment, food contact surfaces and spills, in a sanitizing solution.

1 teaspoon bleach per gallon of cool water. ****CHANGE OFTEN**

DO NOT USE SOAP IN THIS SOLUTION

7. BEVERAGE ICE

Ice is a food. Only clean ice, from an approved source, can be served to customers. A scoop with a handle is required and must be stored outside of the ice container on a clean, dry surface. The scoop handle must NEVER touch the ice.

8. FOODS ON DISPLAY

Foods on display and in storage must be covered, wrapped, or otherwise protected from contamination. Do not store on ground or floor.

9. CONDIMENTS

Single service containers of condiments (ketchup, mustard, relish, butter, syrup, etc.) are encouraged.

Instead of open containers, use pumps or squeeze bottles. NO SELF SERVICE of food items (lettuce, onions, tomatoes, relish, pickles, etc.)

10. GARBAGE & WASTE WATER DISPOSAL

Garbage must be stored in fly tight containers. Waste water must be disposed of directly into the sewer system through drains in sinks or toilets. Do not dump waste water on the surface of the ground, in dry wells, or in storm sewers. Waste water may be removed to rest rooms in buckets with tight fitting lids.

FAILURE TO FOLLOW THESE RULES COULD SUBJECT THE BOOTH TO CLOSURE!

ALL WORKERS MUST READ AND SIGN
(use additional sheet of paper, if necessary)

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