

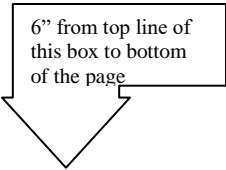
**99th AEROSPACE MEDICINE SQUADRON
PUBLIC HEALTH OFFICE**

***SANITATION STANDARDS for TEMPORARY FOOD SERVICE FACILITIES
(Revised 1February2011)***

1. Temporary food activities by their very nature present unusual problems for maintaining the wholesomeness of foods. Compliance with the following guidelines will help ensure your temporary food service activity maintains an acceptable level of personal hygiene and food safety.

- a. Personnel working in the facility must be free from illness (no coughing and sneezing) and must not have any cuts, wounds, or sores on hands or arms.
- b. Clean clothing must be worn. Shirts/blouses must cover the upper body, including the armpits. Shoes must also be worn. Each individual working around food must wear something to control loose hair (including facial hair). **Hair nets, hats or bandanas (that cover the entire area of hair)** are acceptable. Visors are NOT acceptable.
- c. Smoking, eating, and drinking are not permitted in the food preparation or food serving area. Individuals may drink from closed (lid covered) beverage containers only.
- d. Individuals preparing or cooking food must not wear jewelry (watches, bracelets, etc.) on their arms and hands. The only exception is a plain ring, such as wedding band & the paper bracelet issued by Security Forces.
- e. Potable water, soap, and paper towels must be available for frequent hand washing. Hand sanitizers are acceptable and recommended. Multiple-use, cloth hand towels are **NOT** recommended.
- f. All food items must come from an approved source. Foods purchased from the commissary are permitted. Other sources must be verified through this office prior to purchase of foods.
- g. Foods like hamburgers, hot dogs, etc., should not be prepared too early (must limit the time between preparation and consumption). Foods must be thoroughly cooked (no medium rare foods). These foods should be prepared at the event site, not at home and brought in. All foods must be covered when not being used or prepared.
- h. Foods to be served hot must be kept at or above 135F. Foods to be served cold must be kept at or below 41F. Use thermometers to monitor temperatures of foods and cold storage areas :
 - a. Must ensure that all workers know how to use the thermometers.
 - b. Must also know how to check them for accuracy (should read 32 F when placed in ice water).
- i. Use plastic liners for trash cans and store trash away from food booth area.
- j. Single service utensils (plastic forks, spoons & knives) are required for customer use. These items may not be reused. Single service condiments are recommended. If this isn't possible, dispense from "squeeze" or "pump" type dispensers.
- k. All foods, supplies, and equipment must be stored off the ground. Recommend using pallets, portable shelving or crates to allow a **six inch clearance**. See above "ruler" (on left margin) as reference.
- l. Handle foods with utensils or gloves, not with bare hands (this includes consumer "self-serve" items (chips for example)). Use a scoop to dispense ice, not cups. Utensils used to handle food should be kept in a clean, protected location. Utensil handles must NOT come into contact with foods or ice.

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Event: _____ Booth Name: _____ POC: _____

m. All utensils must be washed, rinsed, and sanitized before the event (also as needed during use). Utensils must be free of rust and may not be cracked or chipped. Pots and pans must be free of rust and have a smooth, easily cleanable surface.

n. A chlorine solution **must** be available for cleaning/sanitizing work areas, serving areas and utensils. One to three teaspoons of household bleach added to one gallon of water is a sufficient concentration. Use test strips to verify correct concentration (acceptable range = 50 – 200 ppm) (100 – 200 is recommended). Replace this solution as frequently as needed. If spray bottles are used, label them appropriately.

2. Food booth supervisors need to be especially watchful at shift changes to ensure all workers are briefed and comply with the above guidelines.

3. All personnel must read guidelines and sign compliance list. During the temporary food service event, keep this paperwork readily available at the booth/facility. Public Health requests that the POC/supervisor retain the signed compliance paperwork for at least 14 days after the event.

4. This guide can also be a useful tool for supervisors to use as a “Self-Inspection” checklist to help maintain the booth at the highest standards. This is especially helpful during shift/personnel change-over.

5. All workers should be advised to expect multiple visits from Public Health personnel and be prepared to comply with their requests and recommendations.

6. These guidelines are not all encompassing. If your temporary facility involves something other than what is presented here, please contact the Public Health Office at 3-3351.

Nellis AFB Public Health Briefer

(printed name or stamp)

**ALL PERSONNEL WHO WORK IN THE FOOD BOOTH MUST READ THE
ABOVE GUIDELINES AND SIGN (CERTIFY) COMPLIANCE.**

Printed Name

Signature

