



FULTON COUNTY HEALTH DEPARTMENT

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Temporary Food Service Requirement Checklist

1. Food

	Obtained from an approved source (GFS, Kroger, Chief, etc.).
	Home prepared foods are not allowed. (Ask Health Dept. about baked goods.)
	Food must be prepared on site or in a licensed Food Service Operation unless approved in advance by Health Dept.
	Food must be stored a minimum of six inches above the ground/floor.
	All water used for cooking and handwashing must be from a municipal source.

2. Handwashing

	Warm, running water for handwashing. (May substitute with coffee urn or water cooler filled with warm water.)
	Hand soap
	Paper towels
	A container to collect the wastewater from handwashing.
	Handwash station must be close enough to food prep area to wash hands often.

3. Food Preparation/Storage

	Raw meats must be cooked to required temperatures: Chicken: 165°, Ground meats: 155°, Fish: 145°
	Hot food must be held at 135° or above.
	Cold food must be held at 41° or below.
	A metal stem thermometer must be used monitor the temperatures of food.
	Ready-to-eat food (sandwich buns, cookies, chips, cooked food, french fries) must not be touched by bare hands. Tongs, scoops, deli tissue, or single use gloves can be used to handle these foods.
	Food must be kept covered when not in use.

4. Cleaning and Sanitation

	Dishes and utensils must be washed, rinsed and sanitized in a 3 compartment sink or series of 3 buckets. <ol style="list-style-type: none"> 1. Wash in hot soapy water 2. Rinse in clear water 3. Sanitize with 1 teaspoon of bleach per gallon of water (or other Health Department approved sanitizer)
	Wet wiping cloths must be kept in sanitizer when not in use.
	Leak-proof trash cans of sufficient capacity must be provided. No liquid wastes are to be dumped onto ground.

5. Personnel

	A Person-In-Charge must be present at all times who will ensure workers practice correct food safety and sanitation.
	Hair restraints are required for all food preparation workers (hat, hairnet, visor).
	All workers must be in good health, free from illness that is transmissible through food.
	No smoking or eating in food preparation area.

6. Work Area

	Locate on concrete when possible.
	Provide canopy/shelter when possible.
	Food preparation/service work surfaces must be smooth and easily cleanable.

7. Fee

	\$42.00 per event-submit to Fulton County Health Department.
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