



LA CROSSE COUNTY
Health Department
Nationally Accredited

Guidelines for Operating a Temporary Restaurant



La Crosse County Health Department

Temporary Food Stand Requirements

1. Food Stand Construction

Cooking/Serving Areas: All cooking and serving areas shall be protected from contamination.

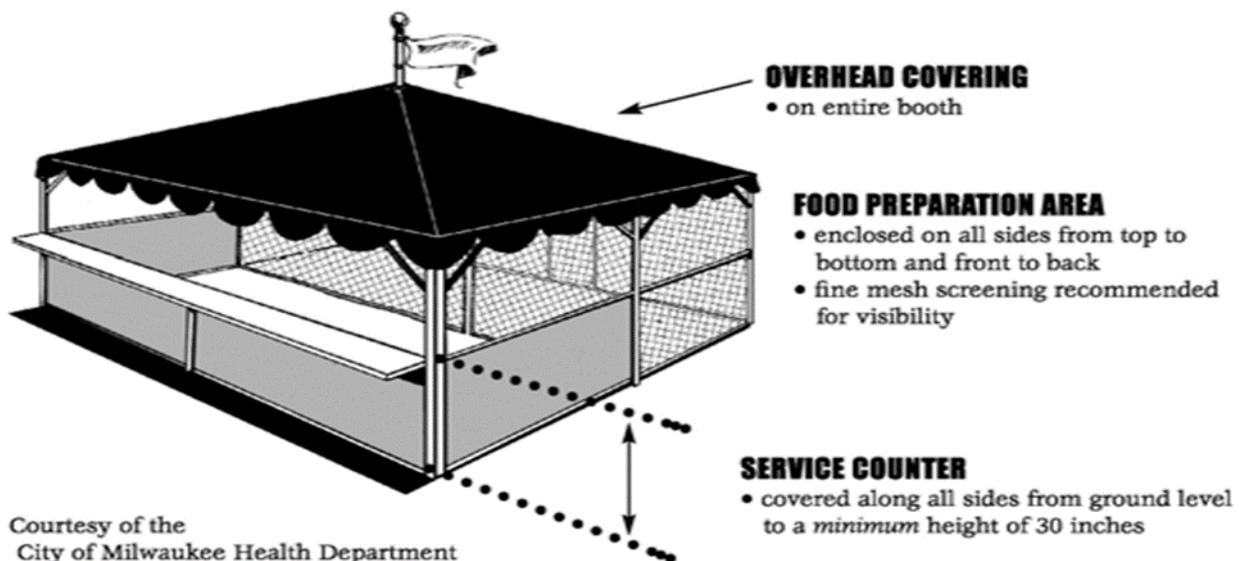
Roof and Sidewalls: No food stand may operate without a roof and sidewalls unless otherwise approved by regulatory authority. The roof and sidewalls serve to provide protection from splash, dust, and inclement weather. Examples of approved materials include wood, canvas, plastic, etc.

Screening: All food preparation and utensil washing areas must be fully enclosed with fine mesh fly authority. Effective air curtains are also allowed.

Floors: Ground shall be maintained in sanitary condition. Dirt floors shall be covered with approved material to provide protection from contamination. Approved materials include concrete, asphalt, wood racks or duct boards, plywood, etc. The use of saw dust or similar dust producing material is prohibited.

Location: No food stand may be located within 100 feet of an area where animals are housed. It is important to remember to keep animals and food separated. Animal waste should not run off or drain towards food areas. The slope and accessibility from the potential contamination source is as important as the separation distance.

PROPER TENT SETUP FOR FOOD PREPARATION



2. Food

Source: All foods must be from an approved source. **Food must be bought the day of event and brought directly to event. Food may not enter a private home at any time.** Documentation as to where food is purchased shall be available upon request. No wild game animals are allowed.

Preparation: All food must be prepared at the temporary food stand or at a licensed facility. **Food preparation (cutting, chopping, boiling, marinating etc.) at home is not allowed.**

Time/Temperature Controlled for Safety Food (formally known as Potentially Hazardous Food): means a FOOD that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.

Cooking: All parts of TCS foods must reach the required internal temperature found in the Wisconsin Food Code (WFC). For example, poultry and stuffed meats must reach 165°F, ground meats like hamburgers and brats, 155°F; and other TCS foods, 145°F.

Dry Storage: All food, equipment, utensils, and single service items shall be stored in a clean, dry location above the floor/ground on pallets or shelving and protected from contamination.

Cold Storage Cold Storage: Mechanical refrigeration units shall be provided to keep TCS foods at 41°F or below. Portable coolers are allowed as long as they can maintain temperatures at 41°F or below at all times and stocked with a continuous supply of ice.

****Regulatory authority must approve ice storage of TCS foods in an effectively insulated container.**

Hot Holding: Hot held TCS foods shall be kept at 135°F or above. Only approved hot holding equipment shall be used. Nesco roasters, pizza ovens, steam tables, or other NSF-approved hot holding equipment.

Reheating: Previously cooked and refrigerated TCS food must be rapidly heated to a temperature of 165°F within two hours before serving. Steam tables and crock-pots may not be used to reheat potentially hazardous food.

Date Marking: Food stored for more than 24 hours must be labeled with the date of preparation and used or discarded within 7 days.

Consumer Advisory: When any animal product is served raw or undercooked, the operator shall post a notice on the food stand or with the menu.

Wet Storage: Unpackaged food may never be stored in direct contact with ice. Packaged food may be stored in ice if in original intact packaging. Wet storage of canned or bottled non-hazardous beverages is acceptable when the water is clean.

Thawing: Foods must be thawed in refrigeration units, completely submerged under running water, or in the microwave as part of the cooking process.

Food Display: All foods and condiments shall be protected from contamination by the use of packaging, food shields, display cases, or other effective means.

Condiment Dispensing: Condiments (i.e. sugar, cream, relish, onions, pickles, mustard, ketchup, etc.) shall be served from individual packages or approved, easily cleanable dispensers, unless served by employees.

3. Person in Charge

Demonstration of Knowledge: There shall be a designated person in charge at all times the food stand is operating, this person should have basic knowledge of Wisconsin Food Code.

4. Water Supplies

Approved source: Water shall be from an approved potable source.

Temperature: An adequate supply of warm water (at least 100°F) shall be available for handwashing

Containers: Handwashing stations are required to be an insulated container that is at least 5 gallons in size and provided with warm water at all times and a free-flow spigot, where the lever does not need to be held in order to wash hands. Containers for additional water storage need to be smooth, cleanable, and have a tight-fitting lid. Containers for liquid waste water will also need to be smooth, cleanable, and non-absorbent.

Water Hoses: All water hoses shall be constructed of food grade material (NSF) and elevated off the ground to prevent contamination.

Backflow Protection: An approved backflow prevention device shall protect water supplies connected to hoses. Chicago Faucet Co., LDR Industries, and Merrill Manufacturing are a few companies that produce approved backflow devices.

5. Utensils and Equipment

Utensil Use: Use separate utensils for raw foods and for ready to eat foods. Use separate cutting boards for meat, poultry, raw fruits and vegetables, or wash, rinse and sanitize between uses

Construction: All equipment and utensils, including plasticware, shall be sturdy and durable. Equipment and utensils shall be easily cleanable.

Storage: Buckets and other containers that have been used for the storage of toxic products shall not be used to store utensils or food.

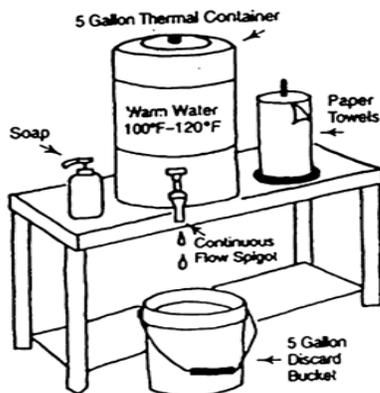
6. Handwashing

Soap and Towels: All employee handwashing facilities shall have hand soap and a supply of single service paper towels at all times.

Frequency: Hands and exposed portions of arms must be washed before engaging in food preparation, after eating, after using tobacco, after handling money, after handling raw meat, after coughing, sneezing, or using a tissue or any other activity that may dirty hands

No Bare Hand Contact With Ready-to-Eat Foods: Food employees may not contact ready-to-eat food with their bare hands. Food employees shall use utensils, deli tissue, spatulas, tongs, single-use gloves, etc. when handling ready-to-eat food.

Required Facilities: Handwashing facilities shall consist of a covered insulated container of at least a five gallon capacity with a valve that allows a continuous flow of water over the hands. There must be a large enough container to catch the hand washing wastewater so as not to create a hazard. Waste water shall be properly disposed of in a municipal sewer system or approved septic system. Storm drains are not approved for wastewater disposal.



Hand Sanitizers: Hand sanitizers may only be applied to hands that have been thoroughly washed. Hand sanitizers are not an acceptable substitution for thorough handwashing.

7. Thermometers

Refrigerators: Each cold storage unit for TCS food shall have a thermometer to accurately measure the air temperature of the unit. Refrigerators must be able to hold potentially hazardous foods at 41°F or below.

Metal Stem Thermometer: A metal stem thermometer shall be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate and have a range of 0°-220°F.

8. Personnel

Health: Employees with food fever, vomiting, diarrhea, jaundice, sore throat with fever, lesion containing pus that is open or diagnosed with communicable disease must be restricted from the preparation or serving of food.

Hygiene: Food preparation employees shall have clean outer garments, effectively restrained hair, maintain a high degree of personal cleanliness and conform to good hygienic practices.

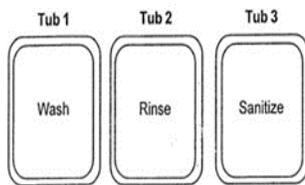
Eating, drinking and tobacco use: Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, utensils, etc., are protected from contamination.

9. Cleaning and Sanitizing

Sinks Required: A three-compartment sink is required. Sink compartments must be sized to accommodate 50% of the largest utensil to be cleaned and sanitized in the sink. When utensils are limited to tongs, spatulas, and cutting boards, three dishpans (tubs) of adequate size may be used for washing, rinsing, and sanitizing.

****Exception:** A mobile unit that will be returning to its licensed base every 24 hours during event

Cleaning Procedure: Dish soap and sanitizer (**unscented** bleach or quaternary ammonium) must be onsite at all times



10. Ice Handling/Storage:

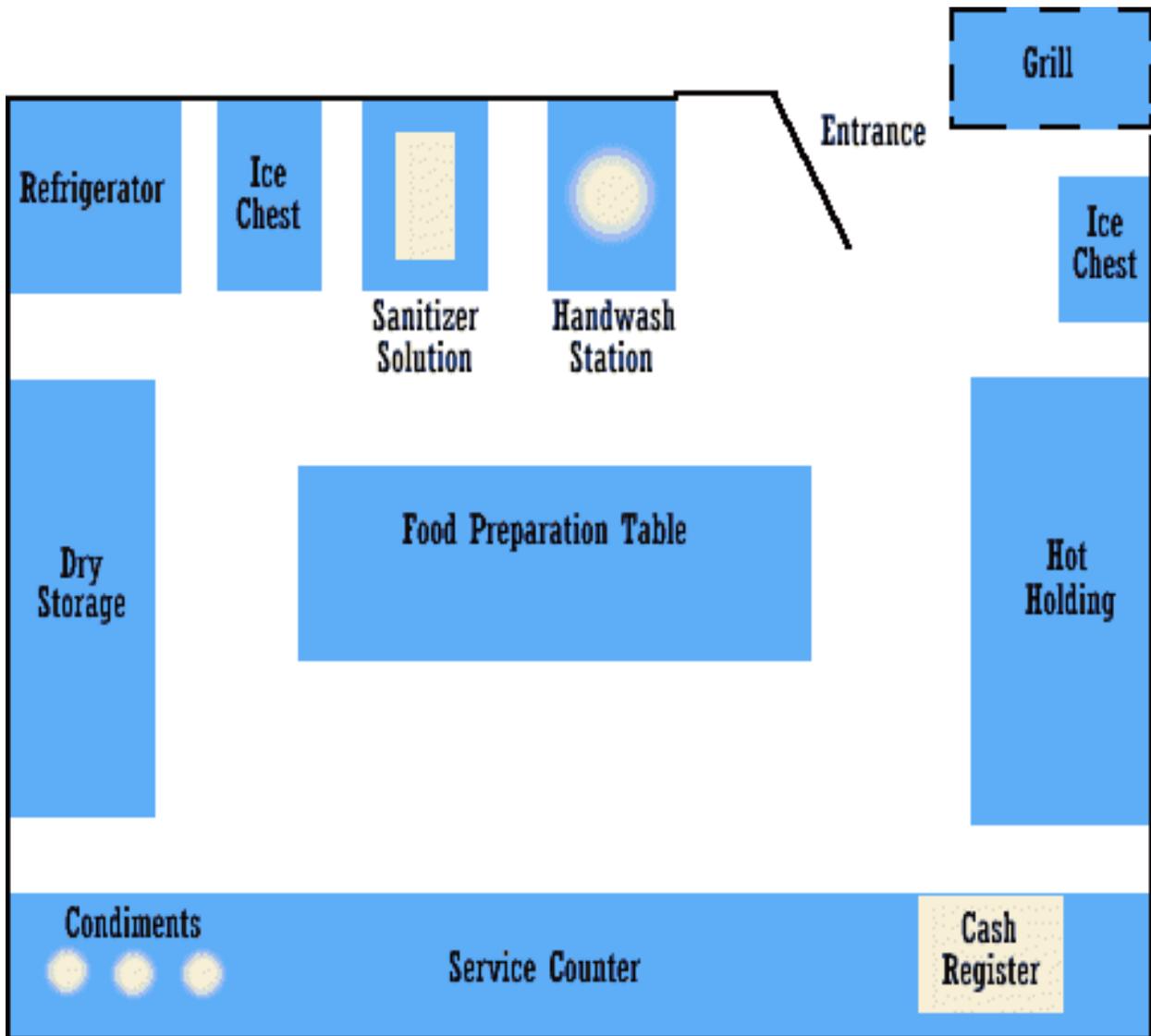
Drink Ice: All ice intended for human consumption shall not be used for any other purpose and shall be from an approved source

11. Wastewater Disposal

Each food booth shall provide a container for collection of liquid wastewater. Wastewater storage containers shall be emptied when necessary into a sanitary sewer or at a location that will not create nuisance.

12. Garbage and Refuse

Storage: Garbage and recyclables shall be kept in durable or disposable insect-proof containers. Containers used in food protection areas and utensil washing areas shall be kept covered and shall be routinely emptied to prevent nuisance and pests



Front

Contact us at 608-785-9771 with questions on applying for a permit.