

Food Safety Class: Temporary Food Service Operations

Environmental Health Division
Calhoun County Public Health
Department



What is a temporary food service operation?

- A food service establishment that operates for a period of no more than 14 consecutive days.
- May be operated by a business or individual on either a for-profit or non-profit basis.

The Application - Options

- All non-profit food service operations have the “ALL or NOTHING” option.

ALL food is prepared at home, with **NO** **OR** cooking or preparation on-site.

ALL food is prepared on-site, with **NO** cooking or preparation at home.

The Application

- Available on the internet at www.michigan.gov/mda or at the Calhoun County Public Health Department's Environmental Health office.
- After completion, the application must be submitted in person for review and approval by Calhoun County Public Health Department at the Battle Creek Office (190 E. Michigan Avenue).

An application and license to operate are both required

A. Operator Information (Exclusive Form-Cover, Type, Tab & Print)		Temporary Food Service Establishment (TFE) License Application	
Name of Temporary Food Establishment (TFE)		Michigan Department of Agriculture To operate a Temporary Food Establishment in Michigan As required by Act 92, Public Acts of 2000, as amended	
Name of Owner / Operator			
Mailing Address (Number & Street, Box or Route)		C. Facility & Operations Information (Continued)	
City	State		
Phone No. ()	Alternate Phone No. ()		7. Describe the floors, walls, ceiling surfaces and lighting within the TFE. How will food be protected during display / service from insects, dust, customers, etc.?
B. Event Information		8. Describe where utensil washing will take place. Describe the equipment and procedures you will use to wash, rinse, sanitize and air dry equipment, utensils and other food preparation surfaces.	
Proposed TFE Location (Number, Street, City)			
Name of Event (if applicable)		9. List the type of sanitizer you will use (you must provide a kit to test the sanitizer concentration)	
Operation Starts Date	Time		
TFE will be Set-Up and Ready for Inspection Date		10. Describe how and where wastewater from utensil and hand washing will be collected, stored and disposed.	
Time			
Coordinator of Event		11. How will cleaners and other chemicals be stored in relation to food supplies and utensils?	
Phone No. ()			
C. Facility & Operations Information		12. Toilet facilities Flush Portable What type of handwashing facilities are provided for these facilities?	
1. Will ALL foods be prepared at the TFE site? Yes No If no, complete Attachment A If NO, the operator must provide a copy of the current license for a food establishment outside the jurisdiction of the licensing area. Home Prepared Foods Not Allowed			
2. Describe (be specific) how frozen, cold and hot foods will be transported to the TFE		13. Describe the number, location and types of garbage disposal containers at the TFE.	
3. How will food temperatures be monitored during the event?			
4. Describe the number, location and set-up of handwashing facilities to be used by the TFE workers			
5. Identify the source of the potable water supply serving your TFE. Describe how water will be supplied to your TFE.			
6. Describe how electricity will be provided to the TFE. Will it be provided 24 hours a day?			

- The inspection process is there to protect the public's health by making sure that your operation is run in a safe and sanitary manner.

Person In Charge



Who,
me?

- Has knowledge of requirements.
- Makes sure workers know what they are doing.
- Makes sure that things that need to be done are actually being done.
- Makes sure that no unnecessary people are allowed in the food area.

Handwashing

Proper handwashing/cleaning is the **most important factor** in preventing food borne illness.

Depending on your menu, you must have one of the following – determined by the CCPHD

- Potable hot and cold running water
- Containers of water and catch basin
- Wet wipes

Don't forget -

- Soap
- Paper towels
- Nail brush



Employee Health

No workers with these symptoms or illnesses can work at your event

- Diarrhea
- Vomiting
- Sore throat with fever
- Lesions, infected wounds
- Coughing
- Sneezing
- Hepatitis A
- Escherichia coli O157:H7
- Salmonella typhi
- Shigella spp.

Hygiene

- Hair
- Jewelry
- Hat/hairnet
- Clothing/uniform
- NO eating, drinking and/or smoking - **EVER, NEVER**



I'm perfect,
how about
you?

Bare Hand Contact

NO bare hand contact with any ready-to-eat foods!



Food Source

- Approved Source
- Transport
- Storage during transport

NO HOME
PREPARED
FOOD!



Preparation



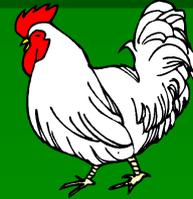
- Think about cross-contamination
 - Insects
 - People – staff AND customers!
 - Preparation surfaces
- Other issues
 - Source of water
 - Adequate facility for food preparation processes (i.e. sinks, counters, tables, etc.)
 - Temperature abuse

Cooking Temperatures

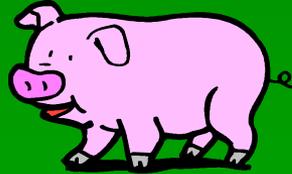
145°F



165°F



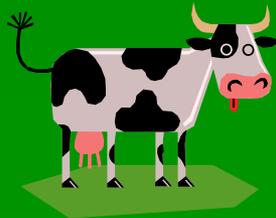
145°F



165°F



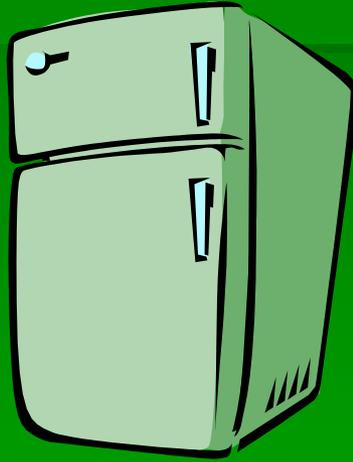
155°F



165°F



Thawing – Dos



Refrigeration



Cold, potable running water

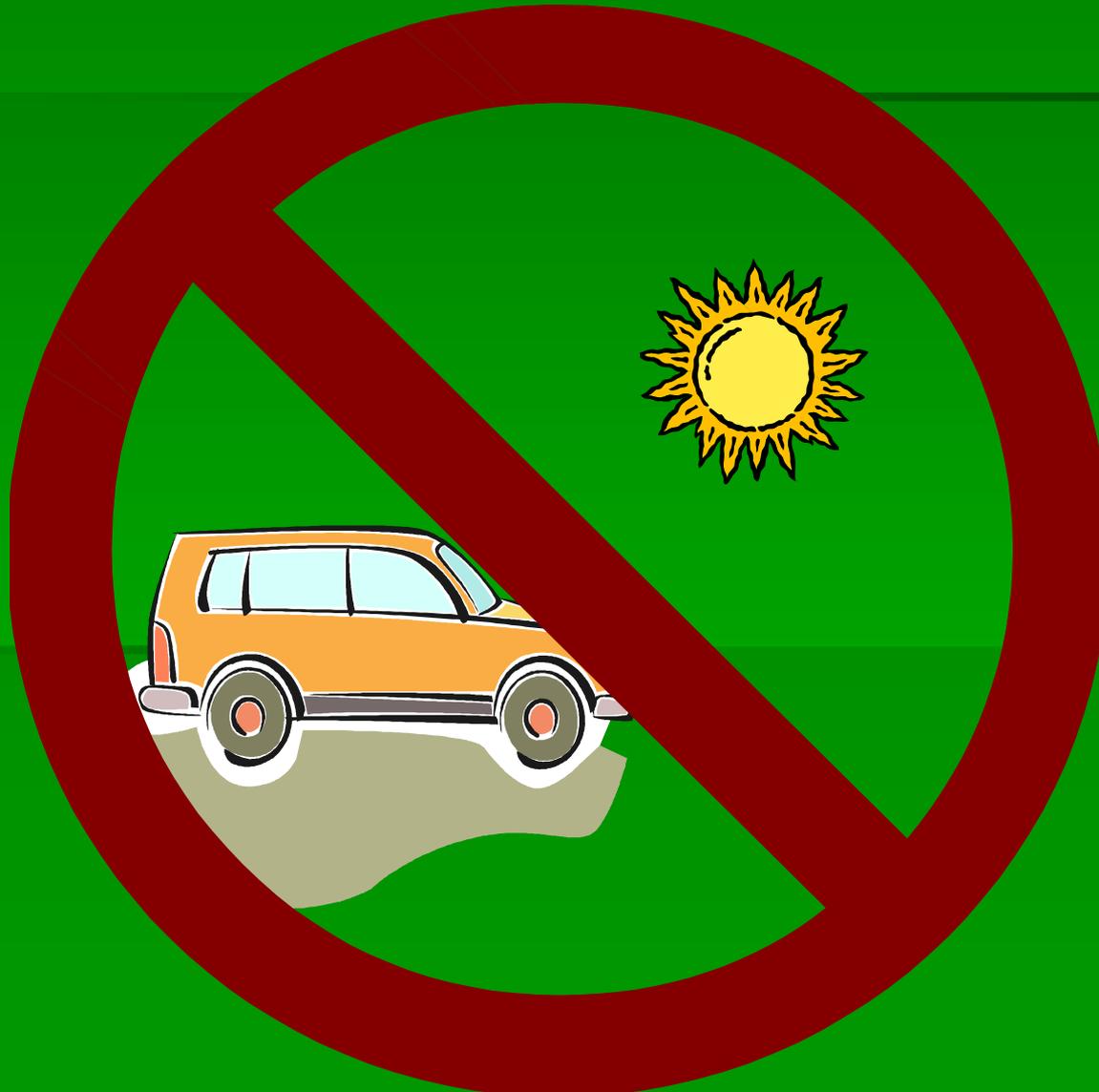


Cooking



Microwave

Thawing – Don'ts



Cooling

- 140°F - 41°F in 4 hours
- Challenges with sun and warm temperatures
- Cooling techniques
 - Ice Bath
 - Ice Paddle
 - Freezer/refrigerator

Janie says
“Be cool,
daddio ! “



Uses for Ice

Drinking



Cooling



Reheating

- **REMEMBER 165°F**
- Reheat only foods that you actually need, and keep the rest in the refrigerator, freezer or ice chest.

Datemarking

- Refrigerated, ready-to-eat, potentially hazardous food prepared and held refrigerated for **more than 24 hours** in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, including the day of preparation.
- 7 day maximum storage at 41°F.

Potato Salad

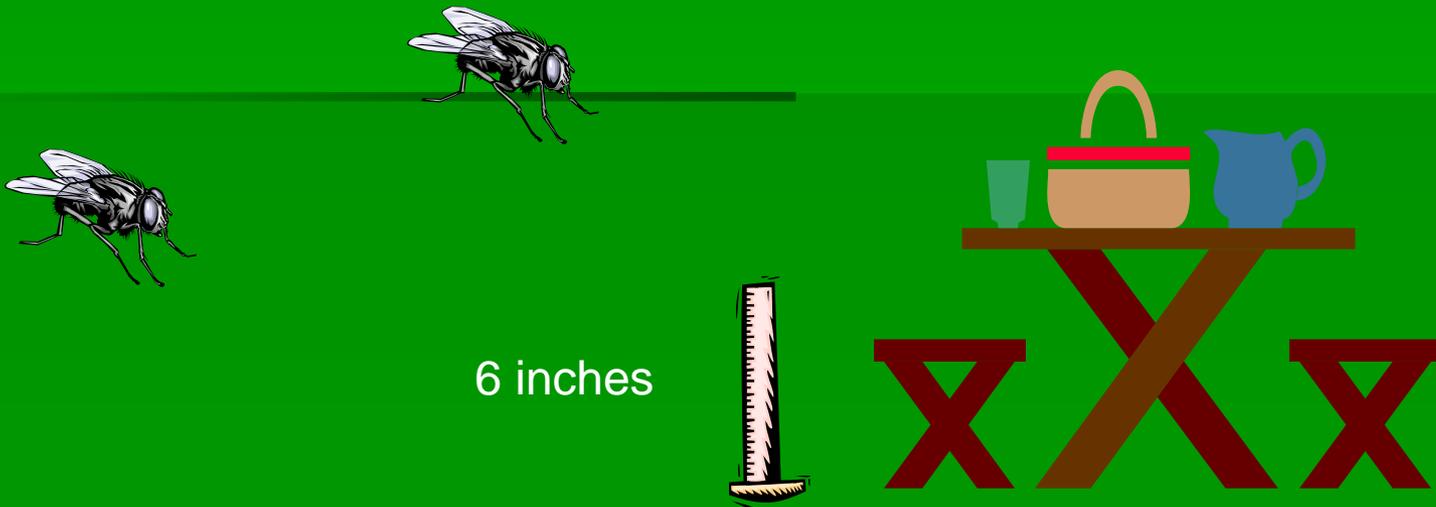
Prepared 1/1/05

Discard on 1/7/05

Dry Storage



- 6 inches off of the ground
- Kept closed and covered
- Protected from the weather



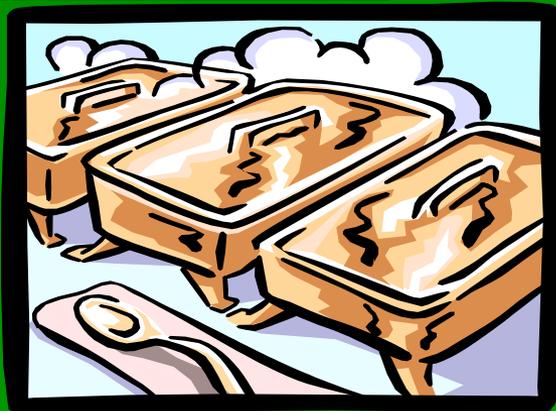
Cold Storage

- 6 inches off of the ground
- Kept closed and covered
- Is reliable electricity and/or sufficient ice available?



Hot Storage

- Must be 140°F or higher
- Don't guess the temperature, **KNOW** the temperature!
- Reliable heat source – electricity, sterno, etc.



Thermometers

- Dial type thermometer
- Digital thermometer



- Don't forget to clean and sanitize the thermometer between uses
- Calibration

Food Display

PROTECTION, PROTECTION, PROTECTION!

insects

customers

weather

dust/dirt

Use guards, covers, wraps, packages, etc.

Utensil Storage/Dispensing

- Dispensing by operator
- Sealed packages
- Handles up



Cross-Contamination



Warewashing

- Avoid doing dishes if you can!
- Bringing spares makes life easier.
 - Potable water
 - Approved drain
 - Wash, Rinse, Sanitize, Air Dry
 - Disposables



Sanitizing/Wiping Cloths

- Use the right sanitizer in the right amount (check with proper test strip).
 - Chlorine (unscented bleach): 50 – 100 ppm
 - Quaternary Ammonium (Chlorox Wipes): 200 ppm
- Always keep cloths in a container of sanitizer when they are not in your hands.
- Never use water that is warmer than lukewarm when making your sanitizer.

Water Supply

- City water
- Commercially bought
- No cross connections
- Public well water
- Approved hose
- Approved water in containers



Wastewater

Be considerate – don't pollute and don't make a mess!

- Approved drains
- Wastewater tanks



Food Contact Surfaces

Safe food + clean and sanitized surfaces =
a good time

- Smooth
- Non-absorbent
- Easily cleanable
- Durable

Good procedures don't happen without your
involvement.

Floors

Keep dirt and bugs where they belong.....UNDER YOUR FLOOR!

- Wood
- Plastic
- Tarps
- Cement or asphalt
- Other impervious material

Make sure that they drain out of your booth

Overhead Protection

- Protection from the weather



Walls/Enclosures

- How much preparation and assembly are you doing?
 - Enclose a little, or enclose a lot

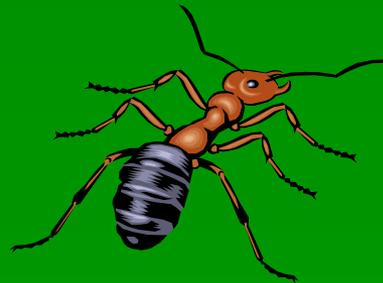
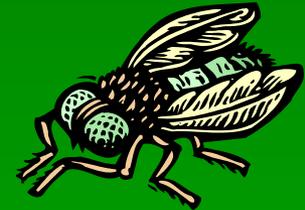
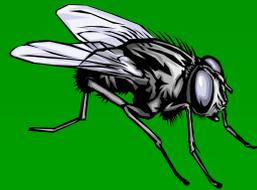


Uncle Sam wants
YOU to do it right!

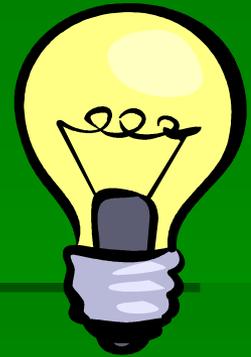
Insect Control

Minimize the attraction to minimize the problems

- Food
- Trash
- Location
- Deterrents
- Permitted controls
- Season



Lighting

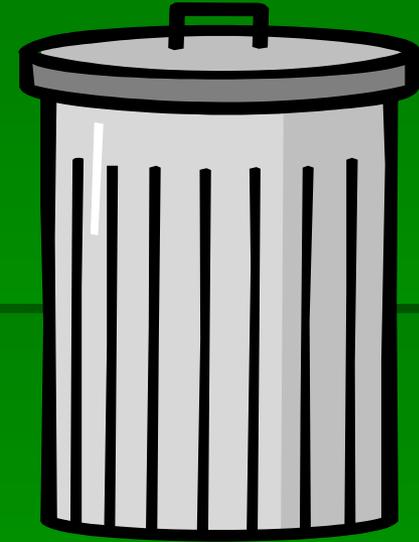


- Have enough light to eliminate shadows
- Times of operation
- Remember lights attract bugs
- Can I clean effectively?
- Shielding



Garbage

- Storage
- Location
- Emptying



Toilet Facilities

Toilet facilities and handwashing must always go hand in hand!



There can never be too much handwashing!

Personal Belongings

- Purses
- Hats, coats
- Medicines, lotions, etc.
- Kids, pets, etc.

EVERYTHING SHALL HAVE A
PLACE, AND
EVERYTHING SHALL BE IN ITS
PLACE!

Toxic Materials

- Bring only what you really, really, really need and store them away from all food areas.
 - Labeled containers
 - Approved products
 - Correct use (read the directions!)



Now that you've passed your inspection, post your license for all to see!

- Make necessary corrections
- Preparation pays
- Ask questions – because we sure will!

Remember.....

- Application must be turned in 14 days prior to event.
- Extra fees for applications processed the day of the event.
- Training/educating your workers is important.
- We'll be seeing you soon!

The
End