



# NORTHWEST MICHIGAN COMMUNITY HEALTH AGENCY

## *Health Department of Northwest Michigan*

*serving Antrim, Charlevoix, Emmet, and Otsego Counties*

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## TEMPORARY FOOD STAND REQUIREMENTS

Following are requirements that are common to all temporary stands:

- A) **Person in Charge (PIC):** All temporary food stands **must have a PIC** who will be at the stand whenever it is in operation. This PIC must be knowledgeable in proper food temperatures, proper food handling, foodborne illnesses (how they occur and how to prevent them), and worker personal hygiene. They must also have the authority to make decisions regarding the safe handling of food. A temporary food stand will not be allowed to operate if it does not have a PIC, since this is a critical violation.
- B) **No Bare Hand Contact with Ready-to-Eat Foods:** All foods that are **not** going to be **cooked after handling must not be touched with bare hands**. Ready to eat foods can be either hot or cold, but are in a ready to eat state. A barrier must be provided between the hands and the food such as tongs, utensils, deli paper, or gloves (plastic or vinyl only).
- C) **Cleaning Hands:** All stands must provide a means of hand washing. Hand soap and paper toweling is required as well as a source of clean water. You will need a large container such as a five-gallon water/drink container with a dispensing head. It needs to be filled with hot water, and have a bucket underneath the spigot. Hand soap and paper towels must be available near the water container. The use of soap impregnated towelettes requires prior approval since they have limited application and do not work as well as soap and water. If gloves are to be used, the hands must be washed before using gloves and every time the gloves are changed.
- D) **Stand:** All food stands must be constructed of wood, canvas or other non-porous material and provide a waterproof roof. Each stand must be constructed with at least 3 ½ walls made from wood, canvas or at least 16 mesh mosquito netting. A floor must be provided consisting of concrete, asphalt, sealed wood, canvas or other non-absorbent material in good repair. Wood chips, grass, sand, etc are **NOT approved** for flooring.
- E) **Electricity: Adequate electricity must be provided** for all electric appliances used in the stand. If you are setting up at a large event let the organizer know what your electric needs are ahead of time.
- F) **Hot Holding Units:** All food stands must provide hot holding units for foods that are pre-cooked and held until service. **This unit must be capable of maintaining 140° F.** If food is prepared on a grill and left there until served, then the grill becomes the hot holding unit. The hot holding unit must be constructed of food grade material and easily cleanable.

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- G) **Cold Holding Units:** All food stands must provide mechanical refrigeration capable of holding foods at 41° F. or below. Where electricity is not available the food service sanitarian may allow use of drainable coolers. However, this approval must be obtained prior to operation. Styrofoam or soft-sided coolers are not approved for use.
- H) **Thermometer:** A food product thermometer must be used to check temperatures. It must have a range of 0° F. - 220° F. The thermometer must be checked for accuracy prior to the event. If it is not accurate, it must be calibrated or replaced with a new thermometer.
- I) **Sanitizing Utensils:** All stands must provide a means of cleaning and sanitizing soiled utensils, or provide multiple utensils and clean them off site at the end of the day. If multiple utensils are used, you will need to bring at least 6 of each utensil.
- J) **Water:** All stands must obtain their water from a regulated source. This is not a household supply unless it is on municipal water. If you are directly hooked to your water source through a hose, the hose must be designed to carry potable water and must be flushed with a solution of chlorinated water at 55 ppm (1-ounce bleach per gallon of water) for 5 minutes prior to each use. The hose must be attached to your stand through an appropriate backflow prevention device.
- K) **Ice:** The use of ice is confined to cooling drinks, unless otherwise approved. The ice must come from an approved source (commercial or licensed facility) and handled as any other food during transportation and storage (in a clean cooler). Handled scoops must be used to put ice into drink containers.
- L) **Garbage:** Each stand must provide a garbage can with a liner inside the food stand and at least one large garbage can outside the stand. The garbage must be taken to a sanitary landfill or a dumpster unit as needed.

Should you have any questions please contact:

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