



***Pulaski County Health Department
Lake Ozark Area Home Health & Hospice***

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www.pulaskicountyhealth.com

Public Health
Prevent. Promote. Protect.

Guidelines for Temporary Food Events

1. A canopy must be present and adequate to protect the food prep and service area.
2. The person in charge must be trained and responsible for the temporary stand during its hours of operation.
3. There shall be no eating, drinking or smoking in the food preparation area.
4. Food must be purchased from an approved source, with no home canned food being served.
5. Proper cooking temperatures: Chicken 165°F, Hamburgers 155°F, Pork 145°F, Fish/Seafood 145°F.
6. Hot cooked food must be held at 135°F or above during storage, display and service.
7. Cold food must be held at 41°F or below during storage, display and service.
8. Hot and cold holding equipment must be adequate to maintain temperatures.
9. Equipment must be available to rapidly reheat food to 165°F if food falls below 135°F during holding, or food must be discarded.
10. A metal stem bayonet style food thermometer, which has a temperature range of 0°F to 220°F with increments no greater than 2°F, must be available and being used to check temperatures at least hourly.
11. Hand washing stations must be onsite, accessible and set up using:
 - a. Potable water with a spigot that will stay open to run water
 - b. Hand soap
 - c. Disposable towels
 - d. A catch basin under the hand washing station is required to detain wastewater.
12. Chlorine or quaternary ammonia is required for sanitization of work surfaces.
13. Test strips shall be onsite and in use to test sanitizer levels.
14. All food, paper products and single service items must be stored 6 inches off the ground.
15. All table tops and work areas must be durable, non-absorbent, and easily cleanable.
16. Trash cans with lids must be available and kept covered.
17. There must be adequate access to a restroom.

Important: No bare hand contact with ready-to-eat food

The above items are a basic list of guidelines for operating a temporary food event. For a complete list please refer to the Guidelines for Temporary Food Events handout.

Please contact the Pulaski County Health Department at 573-736-2217 with any questions and/or for a Pre-Opening inspection.



Public health makes life better.