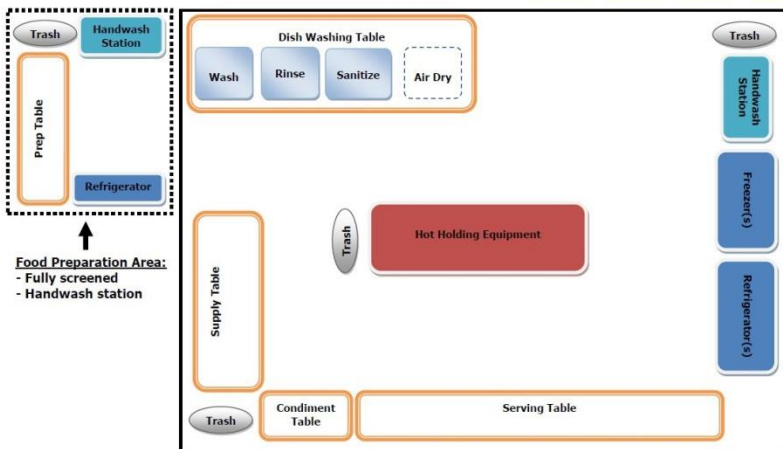
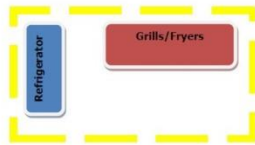


## Food Stand Checklist

- Hand washing station(s)
- Hot/cold holding equipment
- No ill workers
- Raw animal foods separated
- Gloves/Tongs/Deli Tissue
- Metal stem thermometer
- Overhead canopy/tent
- Foods protected with covers/sneeze guards
- Grill/fryer areas roped off and outside canopy: FIRE EXTINGUISHER!
- Sanitizer buckets/spray bottles (bleach or quaternary ammonia)
- Dishwashing or spare utensils
- Screened enclosure for onsite food preparation
- Food and other items off of ground
- Place to dispose of waste water (NOT in storm sewer or on ground)

Example Food Stand Layout

**Cooking Area:** →  
 - Roped off  
 - Not under canopy  
 - Handwash station nearby (less than 15 feet away)



Questions? Call **715-273-6755**

## TEMPORARY FOOD STAND GUIDELINES

Pierce County Health Dept  
 412 W Kinne St, PO Box 238  
 Ellsworth WI 54011



First review the permit application materials online ([www.co.pierce.wi.us](http://www.co.pierce.wi.us)), then follow the key points in this handout to ensure a safe and successful food stand.

### 1. Approved Source

All food must be from an approved source. Water must be from a potable source. Home-prepared, home-canned, and home-baked foods are NOT allowed.

### 2. Temperatures

#### Minimum Cook Temperatures

Poultry; Stuffed meats	165°F
Ground meats (i.e. hamburger)	155°F
Pork	145°F
Seafood	145°F
Other potentially hazardous foods	145°F
Commercially precooked foods (precooked brats, hot dogs)	135°F

**Remember!**

- Keep cold foods at or below 41°F
- Keep hot foods at or above 135°F
- Reheat food to at least 165°F within 2 hours
- Cool foods rapidly from 135°F to 41°F within 6 hours.

### 3. Hand Washing Station



#### Provide:

- 5+ Gallon Food Grade Container
- Hand Soap
- Free Flow Spigot
- Paper Towels
- Catch Bucket
- Trash Bin

*Push button spigots are not allowed!*



Failure to provide proper hand washing stations may result in stand closure.



Hand sanitizer may NOT be used in place of hand washing.



### 4. Gloves

Always wash hands BEFORE putting on new gloves. Discard gloves after:

- Sneezing or coughing into hands
- Handling raw animal foods
- Touching hair or face
- Tearing or otherwise contaminating
- Changing activities/work station

### 5. Food Equipment



#### For Cold Holding:

- ANSI approved commercial refrigeration
- Homestyle refrigerators not allowed!



#### For Hot Holding:

- ANSI approved units: Nesco roasters, pizza ovens, steam tables
- Not approved: Sternos (i.e. chafing dishes)



Provide a 0-220°F metal stem thermometer to check food temperatures, as well as a way to clean between uses (sanitizer or alcohol wipes).

### 6. Dishwashing

If washing utensils onsite, use three dish tubs, set up in this order:

1. WASH

2. RINSE

3. SANITIZE

4. AIR DRY



(Do not towel dry)

Provide test strips to test sanitizer concentration.