
TEMPORARY FOODSERVICE ESTABLISHMENT REGULATIONS

The following is a list of basic requirements needed for temporary foodservice in DeKalb County. *All requirements shall be met **prior to and at all times during** operation.* Contact our office if you have any questions.

- **Permit/License to operate:** A permit must be applied for and proper fee paid in order to operate. Contact our Department prior to the event to ensure compliance.
- **Handwashing facilities:** Adequate facilities must be provided, including a sufficient amount of clean, warm water, soap, and paper towels. No common-use or reusable towels are allowed. *Soap and paper towels are required to be **in dispensers** allowing for easy removal of the paper towels. Picnic jugs with faucet-type (**not push-button**) dispenser equipped with warm water are encouraged, providing that a method for catching run-off is provided and the catch bucket is emptied frequently into an approved treatment area.*
- **Personal Hygiene:** Persons with cuts, boils, respiratory infections and communicable diseases shall not be allowed to work with food. Hands must be washed after any possible contamination. Hair restraints are required. Outer clothing shall be clean and must cover armpits as well as other body hair. Smoking and eating are prohibited in the food preparation areas. Drinking is only allowed in food prep areas if from a clean cup with a tightly fitting lid and if a straw is used.
- **Food Temperature Requirements:** All potentially hazardous foods (meats, milk, milk products, poultry, eggs, fish etc.) must be maintained at proper temperatures. COLD foods must be maintained below 41°F. A stem thermometer is required at each stand for checking food temperatures. *Mechanical refrigeration* is required to keep cold foods below 41°F and a thermometer must be supplied for each unit. Hot holding devices must be sufficient to hold hot foods at a minimum of 135°F at all times.
- **Food Storage:** Food must be stored off the ground on pallets or shelves. All food must be adequately covered to prevent contamination from insects or dust. Toxic items must be stored below or away from food products to avoid possible contamination.
- **Ice Supply and Handling:** Foods are not allowed to be stored in ice, except pressurized containers or soft drinks. The ice/water must contain 50 ppm chlorine, and be changed frequently to keep water and beverage containers clean and sanitary. Ice used for beverage storage shall not be used for consumption. Ice must come from an approved source and be stored in single use bags. Scoops or dippers must be used to dispense ice. No hand dipping is allowed.
- **Multi use Eating, Drinking, and Cooking Utensils:** Establishments which use multi-use items (i.e. dispensing utensils, pots, etc.) shall provide facilities for washing, rinsing, sanitizing, and air drying of these items. Single service eating and drinking utensils shall be stored off the ground to avoid contamination.
- **Food Equipment and Supplies:** Food equipment shall be in good repair and be easily cleanable. Food contact surfaces need to be cleaned and sanitized as often as necessary, or after each use. Appropriate utensils must be used at all times to avoid contamination of food. All food supplies must be obtained from approved sources according to the State Code. Any hoses used are required to be food grade hoses. Home-canned/processed foods will not be permitted. All fruits and vegetables must be thoroughly washed prior to using.
- **Food Stand Construction:** Food preparation areas shall have ceilings and sides constructed in such a way that prevents the entrance of insects and dust. Ceilings and sides must be constructed to protect the interior of the stand from the elements. Doors shall be solid or screened and shall be self closing. Counter-service openings shall be kept closed, except when in use, to prevent the entrance of pests. *Rev. 9-11*