

GUIDELINES FOR OPERATING A TEMPORARY RESTAURANT



OSHKOSH

ON THE WATER

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CITY OF OSHKOSH TEMPORARY FOOD STAND GUIDELINES

LICENSE REQUIREMENTS- The type of license required depends on the type of food that is sold or given away.

	Temporary Restaurant License	Temporary Retail Food License
Menu Items	<ul style="list-style-type: none"> ◆ Cooked & deep fried vegetables and fruits (including baked potatoes, French fries, mushrooms, broccoli, zucchini, apples, onions, onion blossoms) ◆ Cheese curds - cooked ◆ Corn dogs, Hot dogs, Hamburgers, Brats, Chicken patties, Tacos ◆ Egg Rolls ◆ Meat or vegetable pies: filled pastries, pasties, ◆ Sweet corn-boiled or roasted ◆ Salad bars & sliced fruits (and other foods not listed in this guide) sold by the portion. 	<ul style="list-style-type: none"> ◆ Bakery items: elephant ears, funnel cakes, pretzels (with or without topping), Belgium waffles, ◆ Confectionery items: cotton candy, caramel corn, caramel apples, fudge, popcorn. ◆ Cheese curds – fresh ◆ Drinks: lemonade, orange and apple juice, fruit drinks, soda ◆ Ice/Ice Cream: snow cones, slush puppies, slurpies, scooped or dipped cones, malts, sundaes, frozen novelties ◆ Nachos - with or without topping ◆ Salad bars & sliced or whole fruit (and other foods not listed in this guide) sold by count, weight or volume.

PLEASE NOTE:

We do not honor licenses that have been issued by other agencies within Wisconsin. (For example: if a temporary restaurant license is issued by the Neenah Health Department one weekend and the next weekend you come to Oshkosh, a new temporary license will be issued by our department). Each stand that you operate will be licensed separately.

If a vendor has a current license from the Dept of Agriculture, we must issue you a City of Oshkosh Temporary Retail Food License.

If you have a current license issued by the Oshkosh Health Division, please bring it along with you we maybe able to honor it.

We will license you on site the day of the event.

The following is a summary of requirements as required by the Wisconsin Food Code, Chapter 10. A copy of the food code can be obtained at: http://www.legis.state.wi.us/rsb/code/hfs/hfs196_app.pdf

DEMONSTRATION OF KNOWLEDGE

The person in charge or the employee (volunteer) shall be able to demonstrate the knowledge outlined in this document through food safety practices and/or answering food safety questions as they relate to their particular food operation.

EMPLOYEE HEALTH

Food employees shall not have any open cuts or sores, or diseases transmittable by food. Specifically, employees with a fever, diarrhea, vomiting, jaundice, sore throat with fever or with a lesion containing pus such as a boil or infected wound that is open or draining may not be involved in the preparation or serving of food. If a food employee has been diagnosed with a foodborne illness, they are not permitted to work at all.



FOOD

SOURCE: All foods must be from an approved source. **Food prepared at home is not allowed.**

COLD STORAGE: Mechanical refrigeration units shall be provided to keep potentially hazardous foods at 41° F.

COOKING: When cooking, potentially hazardous foods must reach the internal temperatures required in the Wisconsin Food Code. Cook poultry & stuffed meats to 165° F, ground raw beef to 155° F, whole fish fillets to 145° F, vegetables & commercially processed & packaged food to 135° F. Potentially hazardous foods must be maintained at 41° F or below before cooking.

HOT HOLDING: Hot food holding units shall be used where necessary to keep potentially hazardous foods at 135° F or above.

FOOD DISPLAY: All food shall be protected from consumer contamination by the use of packaging, food shields, display cases or other effective means.

DRY STORAGE: All food, equipment, utensils and single service items shall be stored 6 inches above the ground or on pallets or shelving, and protected from contamination.

ICE HANDLING/STORAGE



DRINK ICE: All ice intended for human consumption shall not be used for any other purpose.

STORAGE: All ice used for human consumption or cooling shall be stored off the floor and in a manner that prevents contamination from dust, splash, drainage or other contamination.

FOOD-CONTACT SURFACES, CLEANING AND SANITIZING

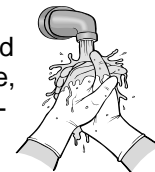
SINKS REQUIRED: Sink compartments must be sized to accommodate 50% of the largest utensil to be cleaned and sanitized in the sink. When utensils are limited to tongs, spatulas and cutting boards, three dishpans of adequate size may be used for washing, rinsing and sanitizing.

CLEANING PROCEDURE: Utensils and equipment must be washed after each use in the following manner: 1) Pre-wash (scrape and or soak), 2) Wash in good detergent, 3) Rinse in clean water, 4) Immerse in an approved sanitizer at the required strength and time, and 5) Air-dry.

APPROVED TEST KIT: An approved test kit for the type of sanitizer used must be available and used for checking the concentration of sanitizer solutions.

HANDWASHING

REQUIRED FACILITIES: When water under pressure is available, a single compartment sink with approved liquid waste disposal shall be provided for employee handwashing. When water under pressure is not available, handwashing facilities shall consist of a covered insulated container of at least five-gallon capacity with a non-self-closing spigot or valve that allows a continuous flow of water over the hands. There must be a large enough container to catch the handwashing wastewater so as not to create a hazard.



SOAP AND TOWELS: All handwashing facilities shall have suitable hand soap and an adequate supply of single-service paper towels at all times.

NO BARE HAND CONTACT WITH READY TO EAT FOODS: Food employees may not touch ready-to-eat food with their bare hands. Food employees shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment when handling ready-to-eat food.

HAND SANITIZERS: Can not be used in place of handwashing. Approved hand sanitizers may only be applied to hands that have been thoroughly washed.

GOOD HYGIENIC PRACTICES



EATING, DRINKING & TOBACCO USE: Eating & tobacco use must be done only on employee's breaks. Areas designated for employees to eat, drink and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. After breaks employees must wash hands before returning to work.

PERSONAL HYGIENE: Food employees shall have clean outer garments, effective hair restraints, maintain a high degree of personal cleanliness and conform to good hygienic practices while engaging in food preparation or service.

THERMOMETERS

REFRIGERATORS: Each cold storage unit for potentially hazardous food shall have a thermometer to accurately measure the air temperature of the unit. Refrigerators must be able to maintain a temperature of 41° F or below.



METAL STEM THERMOMETER: A metal stem thermometer shall be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to +/-2° F, and have a minimum range of 0 - 220° F.

UTENSILS AND EQUIPMENT

CONSTRUCTION: All equipment and utensils, including plastic ware, shall be durable and easily cleanable.

STORAGE: All utensils and equipment must be stored off the floor and in a manner that protects them from dust, spillage and drainage and other sources of contamination.

SINGLE-SERVICE UTENSILS



STORAGE: All single service utensils shall be stored in the original closed container or effectively protected from dust, insects and other contamination.

DISPENSING: Unwrapped single-service straws, knives, forks, spoons and toothpicks etc. shall be displayed, and dispensed so that contamination of food and lip surfaces is prevented. Unwrapped single-service articles shall be presented so that only the handles are touched by employees and customers.

WATER SUPPLIES

APPROVED SOURCE: All water use for food preparation, utensil cleaning and employee hand washing shall be from a safe approved source.

HOT WATER: An electric or gas heating device is required to heat water for hand washing and utensil washing. An adequate supply of hot water shall be available.

***WATER HOSES:** All water hoses used to carry water for food preparation and hand washing purposes shall be constructed of food grade materials approved by USDA, FDA, and NSF. Hose connections must be elevated off the ground surface to prevent being submerged in contaminated water.

***BACK FLOW PROTECTION:** Water supplies that are connected to hoses shall be protected by an approved back-flow prevention device.

WASTEWATER DISPOSAL

WASTEWATER STORAGE/DISPOSAL: When an approved sewage collection system is not available, each food booth shall provide a container of sufficient size for collection of liquid wastewater. Wastewater storage containers shall be emptied when necessary in to a sanitary sewer. If a public sewer is not available, wastewater disposal shall be at a location that will not create a fly, odor or nuisance problem



GARBAGE AND REFUSE

STORAGE: Garbage and refuse shall be kept in durable, disposable or cleanable, insect/rodent-proof containers that do not leak and do not absorb liquids. Containers used in food preparation areas and utensil washing areas shall be kept covered if not in continuous use.

STAND CONSTRUCTION

ROOF AND SIDEWALLS: Unless otherwise approved, a temporary restaurant may not operate without an approved roof and sidewalls.

COOKING/SERVING AREAS: All cooking and serving areas shall be protected from contamination. Cooking/grill areas shall be roped off or otherwise segregated from the public.

***FLOORS:** Floors shall be maintained in sanitary condition. Dirt /grass floors shall be covered with plywood, which will provide protection from splash and dust. The use of sawdust or similar dust producing materials and cardboard is prohibited.

***LOCATION:** No temporary restaurant may be located within 100 feet of a barn or enclosure housing animals or other source of odors or flies.

