

Temporary Food Facilities

ALL WATER USED IN THE PREPARATION OF FOOD AND DRINKS, MUST BE PURCHASED OR FROM A FACILITY APPROVED BY THE NEW YORK STATE HEALTH DEPARTMENT.

Food Protection:

- All food must be purchased from an approved source
- Use of potentially hazardous foods, i.e. meats, milk products, eggs, rice, etc. must be kept to a minimum unless approved by the Seneca County Department of Health.
- Mechanical Refrigeration is required for storage of potentially hazardous foods.
- Accurate thermometers required in all refrigerators and/or coolers.
- Ice coolers must be drained so no water accumulates in the bottom of cooler.
- Ice must be purchased from an approved source.
- Ice use for human consumption must not be used to store food and must be dispensed with a utensil.
- Thawing of meats must be done in the refrigerator.
- All milk products, seasonings, and condiments must be dispensed in individual packets or containers.
- No smoking or Eating in food preparation and service areas.
- Food may not be stored on ground.

Food Handling:

- Adequate hand washing facilities must be provided. Handwash facilities consist of: flowing water, dispensed soap, and paper towels.
- Hands must be washed frequently, especially after: using toilet, smoking, eating, taking out the garbage, or anytime they become contaminated.
- Food workers must use plastic gloves, deli sheets, or utensils to avoid contacting prepared ready-to-eat food with their bare hands.
- All food workers must be free of apparent infections.
- All food workers must wear clean clothes and hair restraints.
- Accurate stem thermometer (capable of measuring hot and cold temperatures) are required to monitor food temperatures

Sanitation:

- A sanitizing solution for wiping cloths must be in place at all times. Wiping cloths are to be stored in sanitizing solution when not in use. Use of sponges is prohibited.
- Equipment and utensils are to be washed and sanitized after each use.
- 3 wash tubs are required for dishwashing (wash, rinse and sanitize).
- Paper products used to dispense food must be protected from dirt and dust during storage.
- Food preparation areas or food displays must be separated from the public by a wall canvas or sneeze guards.
- Toxic items, i.e. medicine, cleaning compounds must be stored separately in original packaging or clearly labeled containers.

❑ **Proper Heating and Cooling Temperatures:**

All foods must be stored at a temperature of 45°F (or below) or at a temperature of 140°F (or above).

The following guidelines must be met for the preparation and service of hot foods.

All precooked foods must be heated to 165° F. *Exception:* Commercially processed precooked items may be cooked to 140°

All hot foods may be held @ 140° F after reaching their appropriate temperatures. Hot holding may not exceed 2 hours.

All foods listed or foods which contain the following must be cooked to the appropriate temperatures:

Poultry -165°F

Pork -150° F

Shell Eggs- 145°F

Ground Meat- 158° (unless the customer specifies otherwise)