

Temporary Food Stand Guidelines

1. **Permits:** All food vendors must have a temporary food stand permit issued from the Pike County Health Department. Permit applications can be found at: <https://pikecountyhealth.org/public-health/food-safety/>
2. **Food Storage:** No food is to be stored on the ground. Ice scoops should be stored in a clean container, not in the ice.
3. **Food Temperatures:** Hot food must be kept at 135° or above; Cold food must be kept at 41° or lower. Use a food thermometer to monitor temperatures. Note: Hot food made the day before an event to be reheated and served must be: cooled quickly and reheated to 165° quickly (not in a crockpot) to reduce the chance of foodborne illness.
4. **Food Preparation:** Food must be prepared onsite or at a Health Department approved food establishment.
5. **Canned Goods:** No home canned goods are allowed, such as homemade salsa or pickles. Jams, Jelly and honey are allowed if properly labeled.
6. **Gloves:** No bare hand contact with ready-to-eat food! Gloves must be worn by anyone who handles ready-to-eat foods. Do not forget to change your gloves and wash your hands when switching tasks to prevent cross-contamination. Wash your hands after handling money, before putting on gloves, when you enter the stand, after smoking/eating or using the restroom. It would be best to have a designated money handler that does not touch the food.
7. **Handwashing:** Every temporary food stand must have a handwashing station. Running water (from a container with a spigot is acceptable), liquid soap, disposable towels and a container to catch the waste water are required. Waste water must be disposed of properly. Hand sanitizer is a supplement, NOT a substitute.
8. **Toxic items:** any cleaning/toxic items not in original containers must be labeled. These should be stored away from the food.
9. **Lighting:** must be shielded to prevent contamination of food in case of breakage.
10. **Tent or canopy:** should be used to protect the food preparation and service area.
11. **A hat, hairnet or visor:** is required for everyone preparing/cooking food
12. **Sanitizer:** you are required to have an approved sanitizer (bleach, quaternary ammonium or iodine) for clean-up and test strips to check the concentration. Strips (for bleach and quaternary ammonium) are available for purchase at the Health Department.

This is an overview of the rules governing temporary food stands and what the Environmentalist will be looking at when they inspect. Failure to comply with these guidelines could endanger your ability to continue food service at the event. For a full listing go to: <https://health.mo.gov/atoz/ehog/pdf/ehogmanual.pdf> pages 62-64. Any questions call the Environmentalist at the Pike County Health Department at 573-324-2111.