

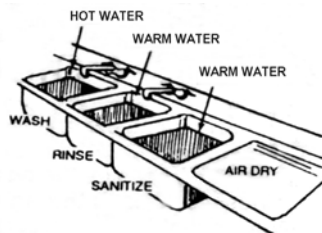
REQUIREMENTS FOR TEMPORARY/SEASONAL FOOD STANDS

A temporary food stand is defined in the Christian County Food Code Book as: A food establishment that operates for a period of no more that 14 consecutive days in conjunction with a single event or celebration. A Seasonal food establishment is defined by Christian County Ordinance #12-1994-043 as: "a food establishment that serves, prepares or provides food at the retail level for a time period of not more that 4 months. A seasonal food establishment does not have to be associated with an event. A seasonal food establishment must meet the requirements of the code

1. All temporary food stands must obtain an operating permit or apply for an exemption from the Christian County Health Department.
2. All food concessions are to be closed by solid walls or screened walls (16 mesh to the inch) when environmental hazards or pests present a problem.
3. Ceilings shall be made of wood; canvas, tarp, or other material that protects the interior from the weather and windblown dust and debris. ALL food stands are to have ceilings including those with limited preparation.
4. If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable APPROVED materials that are effectively treated to control dust and mud. Otherwise, floor surface should be smooth and easily cleanable as specified in the Missouri Food Code.
5. Sanitizer test strips for either Chlorine or Quaternary Ammonia
6. ALL food stands are to be provided with warm potable water, soap, and disposable paper towels for handwashing purposes.



7. ALL stands preparing food are to be provided with facilities to wash-rinse-sanitize all utensils and equipment: 3 basins with soapy water-clear water-chlorine solutions at 50 PPM respectively.



8. All food items are to be prepared on site or in an approved commercial food establishment (present current inspection report to CCHD) with a Christian County Lifetime Food Handler or a Certified Food Manager present during all hours of preparation. Ice must be from an approved source. **NO advanced food preparations at home are allowed.**

9. All single-service items will be covered either by the original packaging container or an approved dispenser.
10. All cold and hot storage facilities must be provided with a thermometer. A metal stemmed thermometer for checking food temperatures is also required. This thermometer must have a range from 0-220 degrees Fahrenheit in 2 degree increments.
Proper cooking temperatures for common foods:
Pork: 145° degrees
Hamburgers: 155° degrees
Chicken: 165° degrees
11. Slow-cooking units, such as “crock-pots”, should not be used as re-heating devices as the older ones cannot bring the temperatures up within 2 hours. However, they may be used as hot holding units if cooking and/or re-heating is FIRST accomplished in a rapid manner, then the product is transferred to the “crock-pot” unit and held at 135° F (internal food temperature) or above.
12. Shucking and rehashing of corn dogs is not permitted.
13. All batters (corn dog, funnel cakes etc.) must be kept covered and below 41° F. This can be accomplished by immersion of the containers in an ice bath (ice & water).
14. Hair restraints are required for food handlers and bare hand contact with ready to eat foods is not allowed. Gloves will be worn when handling ready to eat foods. **Smoking and Eating are prohibited in booth.**
15. Food and water used in food preparation will be from an approved source (public water supply or well tested and approved).
16. Separation of potentially hazardous foods will be observed. Egg, poultry products, ground meat, and whole muscle meats such as beef and pork cannot be stored with items such as vegetables, fruit, or ready to eat foods.
17. **Adequate amount of equipment will be provided to hold “hot” and “cold” foods.**
18. **Transportation of hot foods will be held at 135°F or above.**
19. **Transportation of cold foods will be held at 41°F or below.**
20. **Garbage cans or refuse bins will be provided and will be covered.**
21. **All food and food contact items will be stored off of ground/floor.**
22. **Displayed foods will be covered or protected with a sneeze guard.**



I agree to follow all Requirements for Temporary Food Permits and have been given a copy of these requirements.

Date _____

Signature
 Christian County Health Department
 PO Box 340 301 E Brick
 Ozark, MO 65721

Phone: 417-581-8183
 Fax: 417-581-6130
 Email: kim.greenslate@lpha.mo.gov

Exempt Status for Food Establishments

(As defined in the Missouri Food Code)

(viii) Where local codes allow, individual stands in which only foods meeting the following conditions are sold, sampled or served: (AA) *Non-potentially hazardous processed foods, except low acid canned and acidified foods as specified in 21 CFR 113 and 114 respectively, including, but not limited to **breads, cookies, fruit pies, jams, jellies, preserves, fruit butters, honey, sorghum, cracked nuts, packaged spices and spice mixes, dry cookie, cake, bread, and soup mixes**; (BB) The seller is the individual actually producing the food or an immediate family member residing in the producer's household with extensive knowledge about the food; (CC) The seller only sells, samples or serves the food directly to the end consumer; (DD) **All processed packaged foods bear a label stating the name and address of the manufacturer/processor preparing the food, common name of the food, name of all the ingredients in the food and a statement that the product is prepared in a kitchen that is not subject to inspection by the Department of Health and Senior Services. It is recommended that honey manufacturers/processors include this additional statement to its label, "Honey is not recommended for infants less than twelve (12) months of age.";** and (EE) **The consumer is informed by a clearly visible placard at the sales or service location that the food is prepared in a kitchen that is not subject to inspection by the Department of Health and Senior Services** if the foods specified in Subparagraph 1-201.10(B) (31)(c)(viii)(AA) are sold, sampled or served in unpackaged, individual portions. The Christian County Health Department shall have the final authority in determining whether a food is non-potentially hazardous and may enjoin individuals who violate the provisions of this section from selling, sampling or serving these foods.

***Keep in mind that no whipped cream, custards, meringues or other potentially hazardous fillings (ie: cream cheese or sour cream) can be added.**

Please attach or list below products you will have available.

Name _____ Contact Phone _____

Address _____ City/Zip _____

Will you be samplings product on site. yes no

Type of Clientele: circle one directly to consumer, packaged for resale by others, internet sales

Signature _____ Date _____

List of Products

Exempt Status **Approved/Not Approved** _____ Date _____