

**TEMPORARY FOOD SERVICE - RETAIL FOOD ESTABLISHMENTS OPERATIONS
- SANDUSKY COUNTY**

With a few exceptions, any retail sale of food requires a license. Food is any edible substances for human consumption, weather it is raw, cooked or processed food.

Food items include baked goods (cakes, cookies, pretzels, etc), prepackaged foods (chips, candy, popcorn etc.) beverages (canned, bottled or fountain), ice and perishable foods (sandwiches, pizza, soup etc).

A temporary food service operation or retail food establishment is an operation that is operated at an event for not more that (5) five consecutive days.

Licenses fee is \$ 35.00 per day for the event for commercial operators; fee is \$17.50 per day for the event for non-commercial groups.

Plans shall be submitted and approved prior to the operation of any food operation in Sandusky County. Plans shall be submitted at least (5) five workdays prior to the event.

Plans shall include the following:

- 1. List of foods to be sold**
- 2. Location of food preparation and serving area**
- 3. Hand washing facilities**
- 4. Dish washing facilities**
- 5. Source of water, wastewater disposal**

Requirements:

- 1) Perishable foods must be kept cold (41degrees° F or below) or hot (140° degrees F or above). Refrigeration is required for perishable foods unless ice storage is deemed acceptable by this department.

Hot foods must be thoroughly cooked:

Meats, poultry	165 degrees° F or above
Reheated foods	165 degrees° F or above
Eggs, fish	145 degrees° F

Once cooked, hot foods must be kept at 140° degrees F or above. Roasters, skilletts, etc. can be used. The use of crock-pots is prohibited for heating foods.

A metal stem thermometer (0-200° degrees F) is required to check hot and cold food temperatures.

- 2) All foods must be prepared at an approved location. No home-prepared foods are permitted.
- 3) Hand washing facility must be provided. Handwashing facility must consist of:

- Hot water
- Soap
- Paper towels
- Basin

Hot water can be brought in insulated container, or heated on site in a coffee pot/urn.

- 4) All cooking and serving utensils must be properly cleaned and sanitized. Provided 3 basins, water, soap and bleach.

First basin:	detergent and water
Second basin:	clean water for rinse
Third basin:	32 oz. chlorine bleach per (5) gallon of water

Immerse utensils in bleach/water for 1 minute to sanitize.

- 5) Workers are to have hair restrained by wearing hats, hairnets, visors or pulled back off the face. Workers handling unwrapped foods must use tongs, disposal tissue paper; or wear disposal gloves.
- 6) All liquid wastes shall be emptied into a sanitary sewer, or held in a bucket with a lid until disposed of into the sewer. No liquid wastes are to be dumped onto the ground.

YOUR CHECKLIST:

- Hand soap _____
- Paper Towels _____
- Dishwashing detergent _____
- Basins: 3 for sink setup _____
- 1 for handwashing _____
- Metal stem thermometer – (0-200° F) _____
- Bleach _____
- Hairnets or hats _____
- Disposal gloves _____
- Coffee pot or thermos for hot water _____
- Large container with lid for wastewater _____
- Tables _____
- Water _____
- Trash bags _____