

## Prevent Foodborne Illness:

The top 5 risk factors most often responsible for foodborne illness outbreaks include:

- Poor personal health & hygiene (e.g. hand washing, working while ill)
- Food not from approved source
- Dirty or contaminated utensils and equipment (e.g. cross contamination)
- Improper hot or cold holding temperature of potentially hazardous food
- Improper cooking temperature of potentially hazardous food

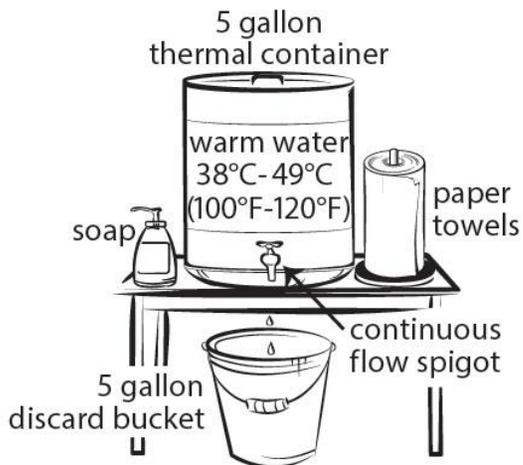
Temporary Retail Food Establishment:  
*A retail food establishment that operates for a period of no more than fourteen (14) consecutive days in conjunction with a single event or celebration with the approval of the organizers of the event or celebration and/or a retail food establishment that operates for not more than thirty (30) days in a calendar year*



**Public Health**  
Prevent. Promote. Protect.

**Clark County Health Department**

Temporary Food Establishment  
Hand Wash Facility:



Clark County Health Dept.

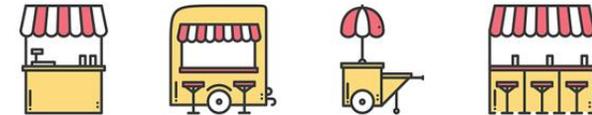
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Rev. 05/02/2018



*Temporary Retail Food Establishment  
Basic Sanitation Requirements*

410 IAC 7-24 Retail Food Establishment Sanitation Requirements governs temporary food establishments in Clark County, Indiana. It shall be followed at all times and can be found at:  
[www.in.gov/isdh/files/410\\_iac\\_7-24.pdf](http://www.in.gov/isdh/files/410_iac_7-24.pdf)

## 1. Obtain a Permit

In order to operate a temporary food service in Clark County you must have applied and paid for the temporary permit prior to the event. There will be no issuance of permits outside of regular office hours or outside of the office. Failure to have obtained a permit prior to operating could cause your food establishment to be closed during the event.

- Each permit for a temporary retail food establishment shall expire on the date specified on such permit.
- Your Temporary Food Establishment permit, once issued, must be displayed in view of the public at all times during the event for which it was issued.
- Applications and are available in the office or at [www.clarkhealth.net](http://www.clarkhealth.net).
- To the best of your knowledge, ensure to complete the sections of the temporary food service application pertaining to the location of the temporary food booth, the date(s) of operation, and the time you will begin serving food to the public.
- Include on the application the menu items you will offer and where you will be preparing the food.

## 2. Local Requirements/Codes

Contact municipalities if operating in incorporated areas to ensure you meet any other local code requirements.

## 3. Equipment/Food Requirements

- No food, supplies, or equipment shall be stored or prepared in a home. *Food must come from an approved source.*
- A temporary food establishment handwashing facility shall be available on site at all times. This set up shall consist of a thermal container equipped with a spigot, 100°F – 120°F potable water, a bucket to catch hand wash wastewater, soap, paper towels, and a trash receptacle. *The use of hand sanitizer is not an acceptable means of cleaning hands and shall not replace hand washing.*
- Temporary food establishments must have provisions available to clean and sanitize multi-use utensils and equipment used for food preparation and service. This set up shall consist of three separate bins/buckets to wash, rinse, and sanitize items on site. *Have chlorine (bleach) or quaternary ammonia and test strips to determine concentration.*
- All potentially hazardous foods requiring refrigeration must be held at 41°F or below at all times. *Refrigerators/Coolers shall be equipped with ambient air thermometers.*
- All potentially hazardous food requiring hot-holding must be held at 135°F or above at all times. *Have a probe style thermometer for taking food temperatures.*
- All food and beverage products, ice, utensils, single-service items, dishes, and equipment must be stored up off the floor/ground at least six (6) inches at all times.
- Ensure preparation and cooking areas have overhead protection.

## 4. Water and Wastewater

- All water lines to each unit must be protected by a proper backflow/back-siphonage prevention device (or by proper air break or air gap)
- A sufficient supply of drinking water must be supplied for all necessary purposes (handwashing, dishwashing, sanitizing, food preparation, etc.) at all times in/at each unit.
- All liquid waste must be disposed of in a sanitary manner in accordance with all applicable federal, state and local requirements.

## 5. Knowledge/Certification

410 IAC 7-24-118 Demonstration of knowledge: Based on the risk of foodborne illness inherent to the retail food operation, during inspections and upon request, the person-in-charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the HACCP principles, and the requirement of this rule.

In many instances, the temporary food establishment shall be required to provide CCHD with documentation showing at least one employee is a Certified Food Manager through an organization that offers an ANSI nationally accredited food safety certification program and examination. These are NOT online courses/exams and must be proctored. They are typically valid for five years.

## 6. Application Fees

### Fees:

1 Day:	\$20.00
2-14 Days:	\$40.00

Permit is valid for a maximum of 2 weeks at a time