

TEMPORARY FOOD ESTABLISHMENTS - Temporary food establishments are booth/stands that operate from the same location for no more than fourteen (14) consecutive days in conjunction with a single event or celebration. Distribution of opened beverages or any potentially hazardous food requires a permit from the City of Mansfield Regulatory Compliance Department, which will be posted at the serving booth/stand. Open foods include product sampling.

FOOD AND ICE - Food and ice must be in sound condition, clean, safe and from an approved source. Ice will be dispensed by automatic dispenser or by a food handler using a clean, approved ice scoop. All food and utensils will be properly stored at least six (6) inches off the floor.

FOOD PROTECTION - Storage: All potentially hazardous foods will be held at 41°F or less or at 135°F or above. Reheat foods to 165°F or more. If approved to serve fish/seafood, it shall be kept at 34°F. Wrapped sandwiches stored on ice will be kept dry. All stored foods will be covered and kept at least six (6) inches off the floor. Ice used to cool food/beverages will be continuously drained. Ice for consumption will also be continuously drained or stored in a freezer. Styrofoam ice containers are prohibited. **Display:** Unprotected food and beverages are not permitted. Lids and sneezeguards are required along with insect protection. **Preparation:** Thaw all foods under refrigeration, cold running water or as part of a continuous cooking process. If refrigerated, hot foods will be cooled less than 41°F in less than four (4) hours. Manual handling will be minimized. Food handlers must wash hands and sanitize utensils between handling several types of food, i.e., chicken, beef, salads, etc. Food temperatures will be measured frequently using a food thermometer that reads from 0°F - 220°F. **Service:** Cream, half & half and non-dairy creamers will be chilled and provided in individual containers or protected pour-type pitchers. Condiments must be provided in single serving packets or from automatic dispensers. All other foods shall be provided using disposable single serving articles including samples. **Transportation:** All food transport vehicles will be covered, protected, and refrigerated, if appropriate, to protect food products.

PERSONNEL - All food handlers will wear clean clothes. Hair restraints will be worn, when applicable. Disposable paper towels must be available for hand drying. Eating, drinking, or smoking will be confined to designated areas away from the food preparation and service areas. Hand jewelry, if worn, must be easily sanitized. Insecure jewelry is not permitted. Sick employees are prohibited. Disposable gloves are not a substitute for proper, frequent hand washing. Hand washing requires running water, soap, and individual paper towels. Hand washing is required prior to handling Ready-to-Eat foods. No animals are permitted inside the booth or stand.

FOOD HANDLER CERTIFICATION - All temporary event workers should obtain a food handler's certificate before working at a temporary event. Food handler cards will be available for inspection at the booth/stand where the food handler is working.

CLEANING AND SANITIZING - A soapy water wash, clear water rinse and chemical sanitization is required for all food preparation and handling operations. Three (3) separate plastic or stainless-steel containers of sufficient size to completely immerse all utensils are required for the wash ► rinse ► sanitize operation. Paper test strips to measure sanitizer levels are required.

PROPER SET UP - Floor-concrete, asphalt, tight-fitting plywood, or another smooth constructed surface is required. Overhead-Waterproof ceiling is required, or roof is required. **Screening**-Screening is required when food preparation involves extensive handling of raw meat, poultry i.e., cutting, forming hamburger patties, etc.

I certify that I have read and understand the above information.

Applicant Name (Printed)

Signature

Date