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This guide provides information about the handling and sale of hamburgers, hot dogs, nachos, etc. at food stands. The sale of non-perishable foods at bake sales is covered in a separate bulletin.



## Getting Started

- Check with your city, county, or other local government to see if a special license is required for temporary food booths or events.
- Most fire departments require any food booth or stand with cooking or equipment to have a 5lb (2A10BC) fire extinguisher.

## Cleanliness

- All food contact surfaces must be cleaned and sanitized regularly. Use paper towels. Avoid using sponges. A simple sanitizing solution can be made by mixing 1 tsp of regular chlorine bleach with 1qt of water. For easy use, this can be put into a new spray bottle labeled: "Sanitizer". This solution must be made daily; it becomes ineffective after 24 hours.
- All food handlers must wash their hands with soap and water prior to direct contact with food and especially after visiting the restroom. Wash hands frequently at the completion of one task or when any kind of contamination occurs such as touching non-clean items, face, hair, nose, etc.
- Food should never be handled by anyone who is ill with a communicable disease.
- A trash container must be provided for disposal of napkins, paper dishware, spoons, toothpicks, etc.



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## Serve Safe

- Food must be obtained from inspected/approved sources (not home prepared, farm butchered, or food obtained from hunting or fishing).
- Food should be prepared and handled with the least possible manual contact. No bare contact with ready-to-eat food is allowed. Disposable food service gloves or suitable utensils should be provided for this purpose. Torn or soiled gloves should be replaced.
- All perishable foods must be maintained at safe temperatures of 140°F or higher or 40°F or lower. Equipment must be used to maintain temperatures and a stem thermometer must be available to test food temperatures. Clean the stem and sanitize with alcohol wipes or bleach solution after each use.
- Sauces or dips can be:
  - Dispensed in small disposable containers (i.e. catsup/mustard packets)
  - Dispensed from a squeeze bottle or a container with a pump

Booths may handle non-potentially hazardous foods or foods with limited preparation (such as frankfurters and pre-pattied hamburgers) if they provide the following hand washing facilities:

- ✓ A sink with running water or a 5 gallon insulated container with a spigot filled with warm water. *Push button spigots are not acceptable.*
- ✓ A roll of paper towels or on a dispenser
- ✓ A dispenser full of liquid soap
- ✓ A bucket to collect wastewater and a trash can for paper towels