



Public Health
Prevent. Promote. Protect.

Hancock County Health Department

Division of Environmental Health
P.O. Box 357 671 Wabash Avenue
Carthage, Illinois 62321
(217) 357-2171
Email: administrator@hchd1.org

Temporary Food Service Regulations

The Department of Public Health has established the definition of a “temporary food service establishment” as being a food service establishment that operates at a fixed location for a period of time, less than 14 consecutive days in duration with a single event or celebration.

An Application For Temporary Food Service Permit MUST BE COMPLETED & SUBMITTED TO THE HANCOCK COUNTY HEALTH DEPARTMENT PRIOR TO THE EVENT

The Temporary Food Service Rules and Regulations pertaining to the operation of a temporary food service facility are as follows:

1. Personal Hygiene and Hand Washing

- Smoking, eating or drinking by employees in food areas **is prohibited**.
- Personnel with boils, cuts, respiratory infections or communicable diseases shall not work in a food stand.
- Convenient hand washing facilities consisting of at least one pan of water, soap and disposable towels shall be provided. Hands must be washed before starting to work, as often as necessary during the work period, after using the restroom facilities and after smoking, eating or drinking.
- Employees shall wear clean clothing and effective hair restraints

2. Food Supplies

- All food supplies shall be obtained from approved sources and shall be clean, wholesome and free from adulteration and misbranding.
- Ice that is to be consumed, or which will come in contact with food, shall be obtained from an approved source in chipped, crushed, or cube form.
- Any home canned foods of any type, cream-filled pastries, cream, custard (to include pumpkin, squash, sweet potato) and like pies, mincemeat pies, homemade salads, and noodles **are prohibited**.

3. Food Preparation and Handling

- **ALL FOOD MUST BE PREPARED ON-SITE OR AT AN OFF-SITE LOCATION THAT IS INSPECTED AND LICENSED BY THE HANCOCK COUNTY HEALTH DEPARTMENT. NO HOME PREPARATION IS ALLOWED.**
- All food must be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs, sneezes, flooding, drainage, and overhead leakage while being stored, prepared, displayed, served or transported.



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- Ground meats to include hamburger or ground pork, intended for use in sandwiches, shall be purchased in patty form with the exception of steam burgers, which may be served on the day prepared but **may not be served the second day.**
- Leftover, potentially hazardous foods, including but not limited to sandwiches, meats, salads, dairy products, etc., **are prohibited from sale the following day.**
- Non-potentially hazardous foods which have not been individually wrapped **are prohibited from sale the following day.**
- Sugar, salt, mustard, ketchup and other condiments shall **be individually packaged or dispensed** from an approved dispenser.

4. Ice Storage and Handling

- Ice must be transported and stored in a single use food contact approved bags, free from holes and abrasions. Ice must be stored 6" off the ground to prevent contamination. Containers for storage of ice on location shall be constructed of easily cleanable materials, equipped with a drain and a tight fitting cover. Scoops or tongs shall be used in dispensing of ice.

5. Food Temperatures

- Mechanical refrigeration, freezers and heating units must be provided to maintain product temperature of 0°F or below for freezers and 45°F or below for refrigeration units. Mechanical hot holding devices must be provided to hold foods at 140°F or above. Examples of approved holding units include: electric fry pans, electric roasters, steam tables or other commercial holding units. Examples of unapproved holding units would include: any exterior cooking grill, non-mechanical holding units, and non-commercial units (like Crock Pots).
- Pork products must be cooked to an internal temperature of 150°F and poultry products must be cooked to an internal temperature of 165°F.
- Frozen food, that is thawed, must be thawed at refrigeration temperatures of 45°F or below, or as part of the conventional cooking process.
- An accurate metal stem thermometer shall be used to assure proper internal cooking and holding food temperatures.

6. Food Storage

- All food items shall be stored off the ground surface and shall be covered to prevent contamination. Item such as cotton candy and candied apples shall be covered or individually packaged.

**The Hancock County Health Department
has the right to inspect your event and ensure compliance with
the 2017 Food and Drug Administration (FDA) Food Code**