



Transient Retail Food Establishment Guidelines



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What is a transient retail food establishment?

A temporary retail food establishment that operates at a fixed location in conjunction with a special event such as a fair, carnival, or farmers markets and sells or serves food for a period of no more than 14 consecutive days or in conjunction with an occasional sale.

Do I need a permit? Where do I get it?

Yes, you need a permit. The Rock County Public Health is where you would get your permit from. An application will need to be filled out and a fee will need to be paid. Contact the Environmental Health at (608) 757-5440 to discuss which of the following permits would be appropriate for you.

- 3-day Permit
- 6-day Permit
- Annual Permit
- Non-Profit Permit

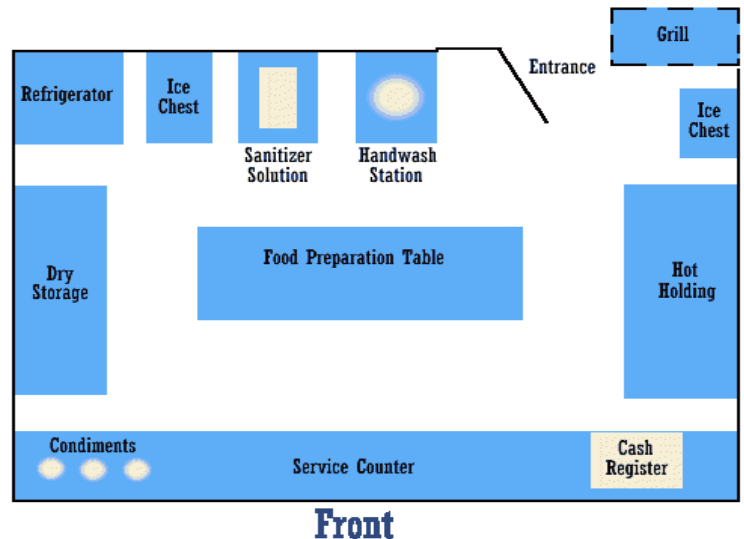
Temporary Food Stand Requirements

1. Food Stand Construction

Roof, Sidewalls and Floors: No food stand may operate without a roof and sidewalls unless approved by this department. Floors must be maintained in a sanitary condition and may require a covering depending on the condition.

Cooking/Serving areas: All cooking and serving areas shall be protected from contamination. Cooking/grill areas shall be effectively segregated from the public by roping or taping off the area or otherwise restricting the access.

Kitchen Enclosures: All food preparation and utensil washing areas with extensive food preparation maintained in connection with temporary food establishments must be effectively enclosed or screened.



Location: No food stand may be located within 100 feet of a barn or enclosure housing animals or other source of odors or flies.

2. Food

Source: All foods shall be from an approved source. Food must be prepared at the temporary food stand or at a licensed facility. Documentation about where food was purchased must always be available. **The sale of foods prepared in a private home is not allowed.** Wild game animals such as venison, emu, and ostrich may not be served to the public.



Cold Storage: Time and temperature controlled for safety foods (TCS) must be kept at 41°F or below. Mechanical refrigeration units or ice may be used during transportation, storage, display, cooling and service of TCS foods. If using ice, make sure to surround the foods with ice to ensure they maintain temperature.

Cooking: TCS foods must be cooked to the appropriate internal temperatures during cooking.

Cooking	
Seafood, steaks and chops, shelled eggs	145°F
Ground meat, tenderized meats	155°F
Poultry, stuffed products	165°F
Reheating for hot holding	
All cold, precooked foods	165°F or above
Hot holding	
All TCS food	135°F or above

Thermometers: A food thermometer measuring device must be provided to check the internal temperature of both hot and cold foods. The thermometer must be accurate to +/- 2°F and have a minimum range of 0-220°F.



Below is a fact sheet on how to check temperatures:

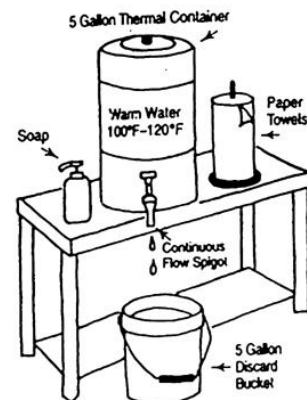
[Checking Food Product Temperatures](#)

Food Display: All foods including condiments must be protected from consumer contamination using packaging, food shields, display cases or other effective means.

Ice: Ice used for drinks and as an ingredient shall be from an approved source. Ice shall be stored in a self-draining approved container and shall be covered when not dispensing.

3. Hand Washing

Required Facilities: When water under pressure is available, a single compartment sink with approved liquid disposal must be provided for employee handwashing. When water under pressure is not available, handwashing facilities must consist of a covered insulated container of at least 5-gallon capacity with a non-self-closing spigot or valve that allows a continuous flow of water over the hands. Push button spigots are not allowed. There must be a large enough container to catch the handwashing wastewater so as not to create a hazard.



Soap and Towels: All handwashing facilities must always be supplied with hand soap and single service paper towels.

Frequency: Food worker must thoroughly clean their hands and exposed portions of their arms:

- Before starting work
- Before engaging in food preparation
- Before or after changing gloves
- After eating, using tobacco or any other activity that may dirty hands
- After handling raw meat
- After coughing, sneezing, or using a tissue

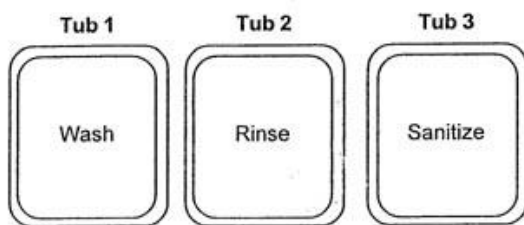
No Bare Hand Contact: Ready-to-eat foods shall not be touched with bare hands. Food employees must use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment when handling ready-to-eat foods.

4. Utensils and Equipment

All single service items shall be stored in the original closed container in a clean, dry location protected from dust, rain, insects, and other contamination and be store off the ground/floor.

5. Cleaning and Sanitizing

Wash-Rinse-Sanitize: Use three bus tub or like containers of adequate size to clean the utensils and cutting boards. See example of dishwashing setup below.



Utensils and equipment must be washed after each use in the following manner:

- 1) Pre-scrape into a garbage receptable
- 2) Wash in an effective detergent
- 3) Rinse in clean water
- 4) Immerse in an approved sanitizer at the required strength
- 5) An approved air-dry method



Wiping Cloths: Cloths that are used for wiping food spills shall be used for no other purpose. Wet cloths must be stored in a chemical sanitizer at concentrations specified by the manufacturer.

Approved Test Kit: An approved test kit for the type of sanitizer (Chlorine or Quat) used must be available and used for checking the concentration of sanitizer solutions.



6. Toxic or Poisonous Products

All toxic or poisonous materials shall be stored in a manner that avoids contamination of food, equipment, and utensils. Label all containers of poisonous or toxic materials.

7. Wastewater Disposal

Storage and Disposal: If available, a connection shall be made to an approved sewage system. If not, each food stand shall provide a container of sufficient size for collection of liquid wastewater. Wastewater storage containers shall be emptied, when necessary, into a sanitary sewer not a storm drain. Liquid waste containers shall be maintained in a sanitary condition and emptied as needed to prevent a nuisance.



8. Garbage and Refuse

Storage: Garbage and recyclables shall be kept in durable or disposable insect-proof containers. Containers used in food production areas and utensil washing areas shall be kept covered.

Removal: Garbage and refuse shall be routinely removed from the immediate area around the food booth to prevent the attraction of flies and the creation of odor and nuisance problems.

If you have any questions, please contact the Rock County Public Health at (608) 757-5440.