

## TEMPORARY FOOD PERMIT REQUIREMENTS

All Temporary Food Stands are required to obtain a permit from the Jefferson County Health Department prior to operation.

As of July 1, 2007 Temporary Food Stand permit fees are \$50.00. "Not-For-Profit" organizations are no longer exempt from the permit fees.

Organizations holding a current "Permanent Facility" permit must obtain a Temporary Food Stand permit before beginning off-site operations. Off-site operations will be subject to the \$50 permit fee.

Mobile Food Stands may operate at any and all sites in the county without additional permits, but should notify the Jefferson County Health Department of their operating schedule.

No person shall operate a Temporary Food Stand or Mobile Food Stand without a permit. Permits may be obtained at the Jefferson County Health Department, 405 Main Street, Hillsboro, Missouri; **Monday through Thursday from 8:00 AM to 5:30 PM.** Phone: (636) 789-3372 and (636) 797-3737, ext. 3 Fax: (636) 797-2160

## TEMPORARY FOOD STAND REQUIREMENTS

1. A canopy must be present and adequate to protect the food preparation and service area.
2. The person in charge must be trained and responsible for the Temporary Stand during its hours of operation. **NO PERMIT WILL BE ISSUED WITHOUT PROOF OF TRAINING.**
3. There shall be no eating, drinking or smoking in the food preparation area.
4. Food must be purchased from an approved source, with no home canned food being served.
5. Hot cooked food must be held at 135°F during storage, display and service.
6. Cold food must be held at 41°F or below during storage, display and service.
7. Hot & cold holding equipment must be adequate to maintain temperatures.
8. Equipment must be available to rapidly reheat food to 165°F if food falls below 135°F during holding, or food must be discarded.

9. Food thermometers that are dial indicating (0°F to 220°F), bayonet style must be on hand and being used to check temperatures at least hourly.
10. Hand washing stations must be on site, accessible and set up using:
  - a. Potable water with a spigot that will stay open to run water (approximate 5 gallon capacity)
  - b. Hand soap (Hand sanitizers are not required and will not be accepted as substitutes)
  - c. Disposable towels
  - d. Use of wet wipes is encouraged, but will not substitute for a hand washing station.
11. A catch basin under the hand washing station is required to detain wastewater.
12. Chlorine, quaternary ammonia or iodine is required for sanitization of work surfaces
13. Test strips are required on-site and in use to test sanitizer levels.
14. All food, paper products and single service items must be stored 6 inches off the ground.
15. No wooden utensils are allowed with the exception of hard maple stirrs for apple butter and kettle corn.
16. No galvanized metal, enamelware or stoneware may be used.
17. All table tops and work areas must be durable, non-absorbent, and easily cleanable.
18. Trash cans with lids must be available and kept covered.
19. There must be adequate access to a restroom.
20. Hair restraints must be in use at all times.

***Facilities found operating in the absence of a permit will be closed. Facilities found operating without items 1-20 will be closed until compliance is obtained. Temporary Food Permits are not issued to Flea Market areas at this time.***

**NOTE: No bare-hand contact with any ready-to-eat food**

**\*Please notify Environmental Services at (636) 789-3372 or (636) 797-3737, ext. 2, one week prior to participating in any event.**