

### 3. Hand Washing Station



#### Provide:

- 5+ Gallon Food Grade Container
- Hand Soap
- Free Flow Spigot
- Paper Towels
- Catch Bucket
- Trash Bin

**Push button spigots are not allowed!**



**Failure to provide proper hand washing stations may result in stand closure.**



**Hand sanitizer may NOT be used in place of hand washing.**



### 4. Gloves

Always wash hands BEFORE putting on new gloves. Discard gloves after:

- Sneezing or coughing into hands
- Handling raw animal foods
- Touching hair or face
- Tearing or otherwise contaminating
- Changing activities/work station
- Touching a non-food contact surface

### 5. Unsafe Food

Food will be required to be discarded if:

- Food is in the danger zone (<135 F or >41 F).
- Improper cooling (must rapidly cool from 135 F to 70 F within two hours and 70 F to 41 F within four hours).
- Bare hand contact with food.
- Food is not date marked.
- Flies or other pest come in contact with food.
- Food has been contaminated (i.e. cough, sneeze, cross contamination, etc.)

Provide a 0-220°F metal stem thermometer to check food temperatures, as well as a way to clean between uses (sanitizer or alcohol wipes).

### 6. Dishwashing

If washing utensils onsite, use three dish tubs, set up in this order:

#### 1. WASH



#### 2. RINSE



#### 3. SANITIZE



#### 4. AIR DRY

**(Do not towel dry)**

Provide test strips to test sanitizer concentration.

## Operational Requirements

- Conveniently located hand washing station(s)
- Gloves/Tons/Deli Tissue - No Bare Hand Contact
- Hot/Cold holding equipment
- No ill workers
- Raw animal foods separated from ready to eat foods
- Metal stem thermometer
- Thermometers in all refrigerators
- Overhead protection (canopy/tent) of food prep areas
- Screened enclosure for onsite food preparation
- Foods protected with covers/sneeze guards
- Sanitizer buckets/spray bottles (bleach, quaternary ammonia)
- Sanitize test kit
- Dishwashing or spare utensils
- All food, single service items & clean linens stored at least 6 inches off of ground
- Hair restraints (including facial hair if over 1/4 inch)
- Utensils stored and/or dispensed handle up
- Place to dispose of waste water (NOT in storm sewer or on ground)

## TEMPORARY FOOD REQUIREMENTS



**Public Health**  
Prevent. Promote. Protect.  
Bismarck-Burleigh Public Health

Bismarck-Burleigh Public Health  
Environmental Health Division  
500 E Front Ave., Bismarck ND 58504  
P: (701) 355-3400 F:(701)221-6883  
bbph@bismarcknd.gov



First review the permit application materials online ([www.bismarcknd.gov/503/Environmental-Health-Division](http://www.bismarcknd.gov/503/Environmental-Health-Division)), then follow the requirements in this handout to ensure a safe and successful food stand.

### 1. Approved Source

All food must be from an approved source. Water must be from a potable source. **Home-prepared and home-canned foods are NOT allowed.**

### 2. Temperatures

#### Minimum Cook Temperatures

Poultry; Stuffed meats	165°F
Ground meats (i.e. hamburger)	155°F
Pork	145°F
Seafood	145°F
Other potentially hazardous foods	145°F
Commercially precooked foods (precooked brats, hot dogs)	135°F

#### **Remember!**

- Keep cold foods at or below **41°F**
- Keep hot foods at or above **135°F**
- Reheat food to at least **165°F** **within 2 hours**
- Cool foods rapidly from **135°F** to **41°F** **within 6 hours.**