

REGULATIONS GOVERNING DISPENSING OF FOOD AND DRINK AT COUNTY FAIRS

1. All food including meat, milk, vegetables, etc., shall be obtained from sources complying with applicable State Laws and Regulations, and only food which is clean, wholesome, and free from adulteration and misbranding shall be sold or served. All fruits and vegetables shall be washed before being used. Home-canned foods shall not be used. All stands which freeze dairy products must have a "Certificate of Approval " from the Division of Food and Drugs.

2. Cream filled pastries, custards, cream sauces, meat, poultry, fish and potatoes in the form of salads shall not be permitted. All poultry must be fried or broiled. All cooked potatoes must be served at temperatures of 140 degrees F. or above. All hamburger shall be purchased in patty form only. All hams must be thoroughly cooked before serving.

3. The menu should be planned to avoid left-over food for sale another day. The time between preparation and serving of foods should be kept as short as possible. Prepare perishable foods in small quantities. Left-over prepared sandwiches shall not be sold the following day.

4. Potentially hazardous food shall be stored and displayed at safe temperatures (45 degrees F. or below, or 141 degrees F. or above, whichever is applicable). This includes meat or meat products, milk, egg products and poultry. Mechanical refrigeration shall be provided for keeping foods cold.

5. Individual ice machines will be charged a \$25.00 fee. Hand dipping is prohibited, dippers or scoops should be used in dispensing ice.

6. Handling of foods should be minimized by appropriate use of utensils such as scoops, tongs, spoons and forks.

7. All food on display, such as cotton candy, candied apples, candy and other foods shall be adequately covered or be individually packaged to prevent contamination from dust and other elements. Effective shielding must be provided consisting of glass or other suitable materials where necessary to prevent contamination of food and food preparation equipment from dust, rain, flies, insects, consumer handling and other elements.

8. Sugar, mustard, ketchup and other condiments should be individually packaged or dispensed from an approved dispenser.

9. There should be no wet storage or packaged foods and beverages except bottled or canned beverages may be stored in water, providing the top of the bottle is not submerged and that a chlorine residual of at least 50 parts per million is maintained.

10. All equipment and facilities must be kept clean and in a sanitary condition.

11. All foods should be prepared in approved kitchens which have the necessary facilities for the proper handling of food. The preparation of food in private homes is discouraged. If, however, this is absolutely necessary, prior approval of the facilities and operation should be maintained from your local inspector.

12. Strict attention should be given to personal hygiene. Persons with boils, cuts, respiratory infections and communicable disease should not be working in the stand at any phase of food handling. Fingernails should be trimmed, hands and arms should be clean and washed before starting work, after using the toilet and at other times as necessary. Clean outer garments shall be worn. The hair must be kept restrained (hair nets and caps are recommended). The use of tobacco in the stand in any form shall not be permitted.

13. Only equipment which is safe, in good repair and cleanable should be used. Food contact surfaces in food preparation areas should be smooth. Counters and shelving should be kept clean and presentable at all times.

14. The use of single service paper plates, cups and plastic or wooden knives, forks and spoons is highly recommended. If, however, multi-use dishes are used, approved dishwashing and sanitizing facilities must be provided and used properly. Approved facilities include a three compartment sink, provided with hot and cold running water with the sink connected to a proper drain. All multi-use utensils following washing and rinsing must be sanitized by immersion in hot water at 170 degrees F. for at least 1/2 minute or immersion in an approved type chemical sanitizing agent, such as chlorine at a strength of at least 50 parts per million for at least one minute. All single service articles shall be properly stored and protected from contamination. Single service cups shall be stored and dispensed through approved type tube dispensers.

15. An adequate supply of safe sanitary quality water for drinking, food preparation, hand washing and handwashing the utensils must be maintained in the establishment if a pressure water supply is not available in the establishment. Axillary heating facilities, capable of producing an ample supply of hot water for such purposes, should be provided. Water storage containers for storage of water used in drinks and food preparation must be of approved type material and have tight fitting covers. There shall be no dipping of water. All water must be dispensed through an approved type dispensing valve.

16. All liquid waste shall be disposed into public sewers or approved private facilities. All garbage shall be kept in tightly covered water, tight washable containers until removed. All rubbish, paper and boxes should be stored in a manner which does not cause an unsightly or unsanitary situation. The grounds immediately surrounding the establishment shall be kept free of food scraps, paper, etc. An adequate number of garbage and rubbish containers should be provided.

17. Hand washing facilities shall be provided in each establishment. Such facilities should consist of water, soap and individual towels. Common towels must not be used.

18. All stands and kitchens should have ceilings and walls so constructed as to minimize the entrance of flies and dust. Ceilings may be of wood, canvas or other materials which will protect the interior of the establishment from the elements.

19. It is recommended that stands have floors of tight wood, asphalt or other cleanable materials which may allow the floor area to be kept dry and clean.

20. Flies, insects and rodents should be effectively controlled. In areas where flies are prevalent, it may be necessary to screen off food preparation areas. Only approved type insecticides should be used. When used, they should be used in a manner which will not contaminate food or food equipment.

21. All food stands should be located at a reasonable distance from livestock barns, animals pens and other potential fly-breeding areas.

REST ROOM FACILITIES

22. Rest room facilities must be maintained in a sanitary condition and flies properly controlled. If it is not a permanent type, adequate control of flies and odors must be maintained by responsible people. Advice on special sanitation problems and exceptions from these recommendations should be obtained from the local food inspector in the area where you are operating.