

GUIDELINES FOR SEASONAL FOOD ESTABLISHMENTS

This is a list designed to address some of the questions about the requirements for seasonal food establishments. The list is NOT all inclusive and consultation with the food division of the Health Department is a must prior to opening a food establishment.

- 1.) Toilet facilities shall be conveniently located and shall be accessible to employees at all times. **Approval** must be obtained for an adjacent business or for portable toilets.
- 2.) Enough potable water shall be available in the establishment for food preparation, for cleaning and sanitizing utensils, equipment and for hand-washing. Options such as a holding tank, containerized water or hose hookup to adjacent building should be discussed with the food division prior approval.
- 3.) A convenient hand-washing sink shall be available for employee hand-washing.
- 4.) If liquid waste results from operation, the waste shall be stored in a permanently installed retention tank, or container that is clearly marked as waste water. Retention tank shall be thoroughly flushed and drained during the servicing operations All liquid waste shall be discharged to a sanitary disposal system. No open drainage on the ground.
- 5.) Only foods requiring limited preparation shall be prepared and served. Potentially hazardous foods shall be stored at a temperature of 41 f or below or at a temperature of 135 f or above.
- 6.) Ice that is consumed or that contacts food shall be made under conditions meeting the requirements of rule 410 IAC 7-24.
- 7.) Food unit must be enclosed with tight fitting doors and windows and shall be constructed in a way that prevents the entrance of insects, dust, or any other means of contamination.
- 8.) A supply of disposable gloves shall be on hand and used when contact with food is necessary.
- 9.) Prepackaged products and snow cone operations will not be required to put in a three (3) compartment sink. Anything beyond these types of food operations may be required to put in a three (3) compartment sink.
- 10.) Syrups must be prepared on-site using the bottled water. The flavors are supplied in concentrate form and packed in sealed foil packets.
- 11.) Sanitation solution of at least 50 ppm chlorine or 200 ppm quaternary must be used on work surfaces or food contact surfaces.

Questions may be answered by calling the Dubois County Health Department Food Specialist at (812)481-7055.