

# TEMPORARY FOOD GUIDELINES



## Temporary Food Guidelines

Potentially hazardous foods found to be contaminated, adulterated or not maintained at proper temperatures will be confiscated and destroyed.

For guidelines on cooking equipment, power sources, and tent usage, please contact Cheyenne Fire and Rescue at **307.637.6311**.

For licensing information, please contact the City Clerk's office at **307.638.4301**.



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**Laramie County**  
**Public Health**



## Approved Sources

All foods must be from approved sources and in sound condition. All meats and poultry must be USDA approved.

## Cooking

Use a thermometer to determine accurate food temperatures.

### Proper Internal Temperatures for Potentially Hazardous Foods

*Note: These are minimal temperatures.*

*Hotter is safer!*

Poultry Products	165°F
Reheating for Hot Holding	165°F
Ground Beef	155°F
Pork Products	145°F
Lamb Products	145°F
Fish and Whole Cuts of Beef	145°F
Eggs	145°F
Commercially Processed Ready-to-Eat Foods (i.e., precooked hot dogs)	140°F

### Hot and Cold Holding Temperatures

Hot Food	135°F (or higher)
Cold Food	41°F (or lower)

Transported foods must be adequately protected and maintain proper holding temperatures at all times.

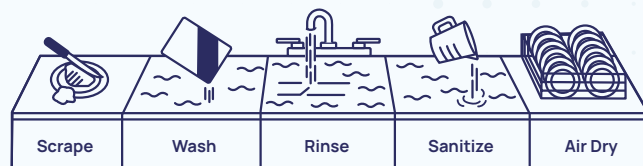


## Dishwashing

Facilities to wash, rinse and sanitize equipment/utensils must be provided. Single-use materials are recommended to help reduce the amount of dishwashing.

Options for dishwashing include:

- » Utilize an approved commissary with a three-compartment sink or dishwasher. (Written permission may be required.)
- » Upon Health Department approval, if small amounts of utensils need to be washed, a 3-bucket system may be used. (One bucket each for wash, rinse and sanitize.) Provide an area for sanitary air drying. Appropriate test strips are required to test sanitizer concentration.





## Handwashing

Handwashing facilities shall be provided within each food stand.

Set-up shall include:

- » Warm water in a vessel that has a turn-on spout
- » Soap
- » Single-use towels
- » Catch bucket for wastewater collection

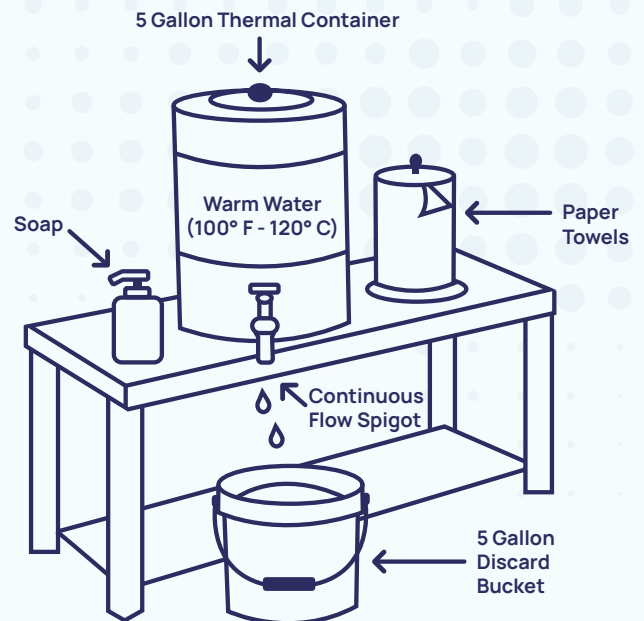
Gloves and hand sanitizers are not to be used in place of handwashing. They may, however, be used in addition to handwashing for extra protection.

## Equipment/Utensils

Use approved equipment. Do not use one-piece crock pots, wooden utensils or enamelware. Multi-use equipment shall be cleaned and sanitized between uses to prevent cross-contamination. Provide enough utensils to replace one in the event of contamination. In accordance with fire department regulations, propane grills and similar cooking equipment must have lids and be placed outside of tent awning. Grills made from drums previously used for oil, chemical storage or similar must not be used. Proof that drum-type grills are manufactured from acceptable materials may be required.

## Food Preparation

Foods must be prepared on site or at an approved licensed commercial facility. No home-prepared food may be served.





## Ice

Ice must be from an approved source. Never break ice bags on the floor/ground. Ice used to cool food and beverages may not be served as edible ice. Use handled scoops for dispensing. On especially hot days, ensure an adequate supply of ice to maintain proper cold holding temperatures.

## No Leftovers

All prepared and opened packages of food must be discarded at the end of the day.

## Pest Control

Keep foods covered and stored off of the ground or floor. Quickly clean up spills. Mow the grass, get rid of standing water, and properly dispose of waste. Only non-chemical applications may be used.

## Personal Hygiene

Food handlers are required to have clean body, hands and clothing, and to wear a proper and effective hair restraint and apron. All hair must be restrained under a hat, hairnet or scarf. Clothing and shoes must be appropriate to protect food. Gloves must be worn to cover artificial nails and bandages. No smoking, eating, or drinking within the food area. Keep jewelry wear to a minimum, including facial piercings. Employees with flu-like symptoms are restricted from working.

Most importantly: **Wash your hands!**





## Sanitizing

Either a chlorine or quaternary ammonia sanitizing solution is required. Mix with warm water in a bucket or spray bottle. Use the solution to sanitize wiping cloths, in-place equipment and food contact surfaces. Provide appropriate test strips for the type of sanitizer being used. Maintain chlorine at 50-100 ppm, quaternary ammonia at 200 ppm.

## Service

Foods must be served by a designated food handler. No buffet-style setups for temporary food service without proper sneeze guards and utensils in use. Do not handle ready-to-eat foods with bare hands; use gloves, tongs or deli papers.

## Solid Waste

Provide an adequate number of covered receptacles for stand waste and customer waste. Dispose of properly.

## Stand Setup

Place stand on a hard, cleanable surface. Use plywood or similar material in good repair if a hard surface isn't available. If outdoors, an overhead covering (such as a tent or awning) is required over cooking and serving areas.

## Storage

Store food and food-related items off the floor or ground. Provide coverings to shield from physical contamination and the public.

## Wastewater

Provide a container with no leakage or spillage onto the ground. Dispose of properly. Do not dump onto ground or down storm sewers.





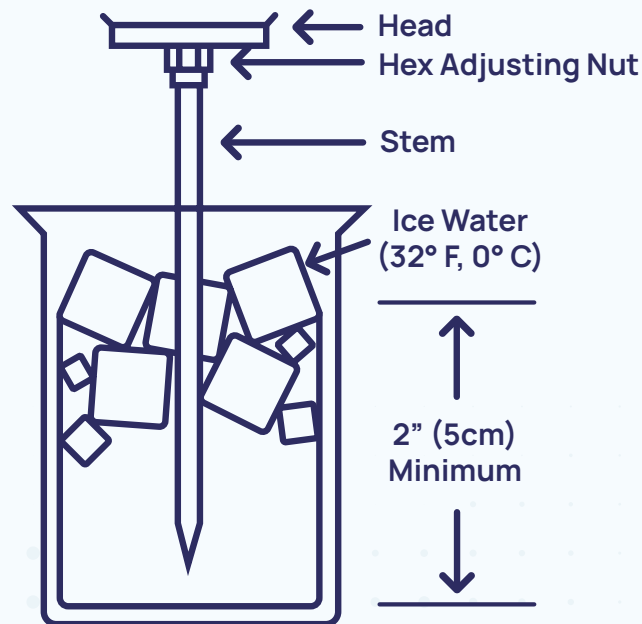
## Thermometers

A thermometer is required to check internal food temperatures. The most common is a stem thermometer that reads 0° - 220°F. Avoid mercury thermometers.

### How to Calibrate a Stem Thermometer

If using a stem thermometer, it must first be calibrated.

1. Fill a glass with half water, half ice.
2. Submerge thermometer into ice water so the dimple mark or sensing area on the thermometer is immersed.
3. Thermometer should read 32°F.
  - a. If it doesn't, leave the thermometer in the ice water. Use a wrench or pliers to adjust the nut under the head of the thermometer. Turn nut until the thermometer reads 32°F.
    - i. If nut adjustment is made and the temperature still does not change, the thermometer may need replaced.



### How to Use a Stem Thermometer

1. Calibrate thermometer.
2. Sanitize thermometer.
3. Insert into the thickest part of the food or middle of liquid. Insert to the sensing area (usually a dimple) on the stem.
4. Allow approx. 30 seconds for the thermometer to stabilize.
5. Read temperature.
6. Clean and sanitize the thermometer before checking each food.

### Please note:

*Violations of any of these items shall be grounds for revocation of your permit.*

Protecting, promoting, and  
enhancing community health  
for **everyone** in Laramie County.



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**Laramie County**  
**Public Health**

**Environmental Health**

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