

5. REFRIGERATION AND FOOD TEMPERATURES

Potentially hazardous food, which consists in whole or in part, of milk or milk products, eggs, meat, poultry, and fish shall be maintained at temperatures of 41° F. or below. Only mechanical refrigeration shall be permitted for maintaining refrigeration temperatures. Accurate thermometers are required to check food temperatures.

6. FOOD AND DRINK STORAGE AND DISPLAY

All food supplies shall be stored off the ground on pallets or shelves. All food shall be properly covered to prevent contamination from dust, insects, droplet contamination, etc.

Wet storage of packaged food and beverage is prohibited. Pressurized containers of soft drinks may be stored in ice water if the water contains at least 50 ppm of available chlorine and if the water is changed often enough to keep both the water and containers clean.

All food on display, such as cotton candy, candied apples, etc., shall be covered or be individually packaged to prevent contamination from dust and other elements.

7. CONDIMENTS

Sugar, mustard, catsup, and other condiments shall be individually packaged or dispensed from an approved dispenser.

8. ICE SUPPLY AND HANDLING

Ice that is consumed or which will come in contact with food shall be obtained from an approved source in chipped, crushed, or cubed form and transported and stored in single service, closed container bags. Bagged ice shall not be stored directly on the ground.

Containers for storage of ice on location shall be constructed of easily cleanable materials, equipped with a drain and provided with over-lapping covers. Dippers or scoops shall be used in dispensing of ice. Hand dipping of ice is prohibited.

9. WATER SUPPLY AND STORAGE

An adequate supply of safe sanitary water for drinking, food preparation, handwashing, and cleaning utensils and equipment shall be provided in the food stand. Wherever possible, a pressure supply system is recommended. Hot water shall be made available for cleaning purposes.

If water under pressure is not available in the stand, water storage containers shall be constructed of an approved type material, possess tight-fitting overlapping covers and have a dispensing valve which is of a cleanable construction. Water containers constructed of wood shall be prohibited.

10. MULT-USE EATING AND DRINKING UTENSILS

The manual washing of plates, glasses, cups, and silverware, is prohibited. Only single service tableware and utensils shall be used, including cups, plates, and eating utensils. Facilities shall be provided for washing pots, pans, and similar utensils. Pots, pans, and similar utensils shall be washed using either:

- ◆ An approved dishwashing machine (i.e. in an inspected kitchen).
- ◆ Manual dishwashing.

Manual dishwashing shall consist of:

- ◆ Washing in a detergent solution.
- ◆ Rinsing with clean water.
- ◆ Sanitizing by immersing the equipment (i.e. pots, pans) in an approved warm sanitizing solution for one minute.
- ◆ Air drying the equipment (i.e. pots or pans) before use. One tablespoon of laundry bleach (i.e. Purex, Clorox) in each gallon of water shall be considered to be an acceptable sanitizing solution for the sanitizer rinse.

All single service articles shall be properly stored to prevent contamination. Single service cups shall be stored and dispensed through approved tube dispensers to avoid contamination of surface in contact with the mouth of a customer. Only individually wrapped drinking straws shall be used.

11. FOOD EQUIPMENT CONSTRUCTION AND CLEANLINESS

Only food equipment which is in good repair and cleanable shall be used.

Food-contact surfaces shall be corrosion resistant, nonabsorbent, nontoxic, free of breaks, open seams, chips, pits, and similar imperfections. Galvanized containers shall not be used for preparation, display and storage of acid drinks. Appropriate scoops, tongs, spoons, and forks shall be provided to minimize manual contact with food.

After each usage, all kitchenware and food-contact surfaces of equipment, exclusive of cooking surfaces, used in preparation, serving, display or storage of food shall be thoroughly cleaned to sight and touch. All counters and shelving shall be kept clean and presentable at all times.

12. LIQUID AND SOLID WASTE DISPOSAL

All liquid waste shall be disposed into public sewers or private disposal systems in such a manner as not to create a public health hazard or nuisance condition.

An adequate number of approved garbage containers with tight fitting lids shall be provided at each stand.