



## Temporary Unit Requirements

- 1) Bleach water, or another type of sanitizer approved by Warren County Food Ordinance.
  - One tablespoon bleach to one gallon of water makes an approved sanitizer. Spray bottle of sanitizer solution is acceptable for wiping tables.
  - A sanitizer test kit is required for any sanitizer to assure proper and safe sanitation. You may get test strips from Health Inspector.
  - **Lysol, 409. And other store-bought cleaners and sanitizers are PROHIBITED!!!**
- 2) Paper towels for wiping up messes (no dish cloths or rags allowed)
- 3) Canopy or roof over serving area, and barbecue pit
- 4) Screened in serving area
- 5) Adequate hand washing facility in food preparation area
  - A pump or other water dispenser is REQUIRED
  - DO NOT use a wash basin that re-uses dirty water to wash hands
  - Liquid hand soap (no bar soap and paper towels (no cloth towels)
- 6) Covered trash cans and other measures must be taken to avoid attracting flies and other pests
- 7) Hats, caps, or hairnets are required with no hair hanging out
- 8) All potentially hazardous (perishable) foods must be kept at safe temperatures at all times:  
HOT- Above 135 F degrees. COLD: Below 41 F degrees.
- 9) A metal stem or bayonet thermometer that measures 0-220 F degrees
- 10) All food and food-related items must be kept off of the ground and be protected from contamination
- 11) All tables that are not of a smooth easily cleanable surface need to be covered with a disposable plastic table covering to prevent contamination of food.
- 12) Utensils must be safe, easily cleanable; no wood, galvanized metal, enamel, etc.
- 13) All wastewater must be collected and disposed of properly not poured out on ground or street; water must come from an approved source
- 14) Must have access to a restroom with hand washing facilities.
- 15) Absolutely NO handmade/homemade food products (potato salad, barbecue sauce, pepper jelly, pickles, salsa, ice, etc.): all food except baked goods not needing refrigeration, must come from an approved source (like a grocery store, etc.). Contact this office for information on permits necessary to become an "approved source". Baked goods need labeling.
- 16) Ice used for cooling may not be used for human consumption; food cooled in ice must be kept in plastic, other approved containers to avoid direct contact with ice.
- 17) All chemicals (bug spray, bleach, etc.) must be stored below and away from food.
- 18) Three bays/bins for washing, rinsing, and sanitizing utensils. These may be plastic bins as big as your largest item to be washed.

**Must also follow all required food handling procedures and personal hygiene requirements learned through "ServSafe".**