



**Beaverhead County
Department of Environmental Health**



TEMPORARY FOOD PERMIT

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Information regarding TEMPORARY FOOD EVENTS

All food vendors for temporary food events in Beaverhead County must be licensed in one of three ways:

1. Licensed by the State of Montana as a Mobile Food Cart.
2. Exempted by the County as a Non-Profit Organization operating for no more than 14 days per calendar year. (Non-Profit license exemption application required)
3. Licensed by the County as a Temporary Food Purveyor.

****County Applications must be submitted to the County Sanitarian 2 weeks prior to the event.***

Anyone serving food to the public has a responsibility to prevent food borne illness. Of critical importance is the appropriate handling of POTENTIALLY HAZARDOUS FOOD, which includes any food made from animal products, such as meat, fish, poultry, eggs and dairy products. Refried beans, cooked rice, baked potatoes, heat-treated fruits and vegetables and raw sprouts are also potentially hazardous foods because they contain protein and moisture that's bacteria need to grow and multiply.

ATTACHED ARE SOME TEMPORARY RESTAURANT RULES AND SAFE FOOD HANDLING TIPS.

BEAVERHEAD COUNTY HEALTH DEPARTMENT
REQUEST FOR TEMPORARY FOOD PURVEYOR LICENSE

Please complete this form and return it to:
Beaverhead County Sanitarian, 2 S. Pacific Street #12, Dillon, MT 59725
(At least 2 weeks before the event or function)

GENERAL INFORMATION

Date: _____
Name: _____ Phone: _____
Address: _____ Town: _____ State: _____
Event: _____ Location: _____
Length of Event and Dates: _____
Signature: _____

PROPOSED MENU

Menu Item:	Source:
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

OTHER INFORMATION

DESCRIBE:

1. The cooking/heating equipment and how used:

2. How hand washing will be accomplished:

3. Sanitizing food preparation surfaces and utensils:

4. Holding (cold) food below 40°F

5. Holding (hot) food above 140°F (Beef 155°F, Chicken 165°F)

6. Reheating and cooking to an internal temperature of 165°F or above

7. Dust Control

8. Pest and Fly Control

9. Garbage

Health Department Comments/ Requirements:

Sanitarian _____ Date _____

SEE ATTACHED (TEMPORARY FOOD EVENTS GUIDELINES)

TEMPORARY FOOD EVENTS GUIDELINES

Beaverhead County Health Department

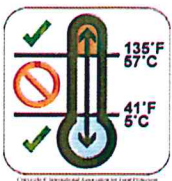
Temporary food service establishments are those which operate at a fixed location for a period of time of not more than fourteen (14) consecutive days in conjunction with a single event or celebration.

Temporary food service establishments must comply with State food rules, unless specific waivers are granted or additional requirements are imposed by the local health department.

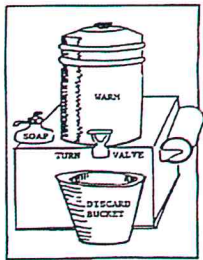
15 STEPS TO SAFE

The following 15 steps are to help you have a successful temporary food service:

1. **LICENSING:** Before you do anything else, check with your local Health Department about code requirements. Temporary food service establishments are required to license for each location or event unless operated by a non-profit organization which is exempt from licensing and has registered with the local health department. All temporary food services are required to comply with all State food regulations. Application for license will require that you list menu items, preparation processes and equipment to be used.
2. **BOOTH:** Design your booth with food safety in mind, the booth must have an overhead covering, be entirely enclosed except for the service window and have only one door or flap entry, clear plastic or light-colored screening (16 mesh to the inch) on side walls will aid visibility. Floors shall be a cleanable material in good repair. Floors, walls, and ceiling shall prevent entrance of rodents or pests and be secure when left overnight. Only food workers will be permitted inside the booth. No animals are permitted. For temporary food service events lasting fewer than three (3) hours the Sanitarian may require only overhead cover and a clean plastic tarp for flooring as long as no health hazard will result.
3. **MENU:** Keep your menu simple and keep potentially hazardous foods to a minimum. Use only foods from approved sources, which require limited preparation. Only quick cook and serve or season and serve foods allowed. When possible, food preparation shall be done in a licensed commissary. (See State Food Service Rules for more specific information.)
4. **COOKING:** Use a thermometer to check on cooking and cold holding temperatures of potentially hazardous foods. Hot dogs 40°F require an internal temperature of 140°F; hamburgers, 155°F; chicken, 165°F; pork 170°F; salads, cut melon, refrigerated entrees 40°F. Many food illness outbreaks are traced to poor temperature control.



5. **RE-HEATING:** Heat foods on the grill or propane stove to bring food temperature to 165°F within 30 minutes. Do not attempt to heat foods in crock pots, steam tables or other hot holding devices, or over sterno. These slow cooking mechanisms may activate bacterial growth and never reach killing temperatures. Use approved equipment, no enameled pots or pans.
6. **COOLING:** Under most circumstances, cooling must be done at the commissary. Foods that require refrigeration after preparation (i.e., potentially hazardous foods such as potato salad, egg salad, chili, taco, meats, cut melon, etc.) must be cooled to 40°F within 4 hours. Use an ice water bath, stirring the product frequently, or place the food in shallow pans no more than 4 inches deep and store in a refrigerator. Check temperature periodically.
7. **TRANSPORTATION:** If food needs to be transported from one location to another, you must provide adequate temperature controls, such as using refrigerated trucks or insulated containers to keep hot foods hot 140°F (Beef 155°F, Chicken 165°F) and cold foods cold 40°F. Foods not kept at proper temperatures must be discarded after 2 hours.



8. **HAND WASHING:** At minimum a large urn of hot water, a soap dispenser, a roll of paper towels and a bucket to collect waste water are required for hand washing in booths where food is prepared. No hand to food contact is allowed for ready to eat foods. Gloves, tongs or other forms of barrier protection are required for handling of ready to eat foods. For events fewer than three (3) hours long where no preparation of potentially hazardous foods will be done; sanitarians may allow use of a sanitizer bucket for hand wash. (This is not to be the same sanitizer bucket used for wiping cloths.) Paper towels are required for drying hands.

9. **HYGIENE:** No one who shows symptoms of a communicable disease such as cramps, nausea, fever, vomiting, diarrhea, jaundice, etc; or who has open sores or infected cuts or wounds on the hands shall be permitted to work in the food booth. Workers shall have hair restraints and clean outer garments. No eating, drinking or smoking is permitted in the food booth.

10. **SERVICE:** FOOD SERVICE WORKERS SHALL NOT PERMIT HAND TO FOOD CONTACT FOR FOODS SERVED COLD OR READY-TO-EAT HOT FOODS. Use of disposable gloves, tongs or other barriers is required. As much as possible, foods shall be packaged in individual servings at the commissary. Foods on display or in storage shall be kept covered and shielded from contamination.



- 11. UTENSILS:** Customer food service items must be single service. Utensils used in food preparation and service shall be washed in hot soapy water, rinsed in hot water, sanitized in solution of proper strength (test strips required) and air-dried. If utensils are cleaned in the commissary, enough clean utensils shall be stored in the food booth to provide clean utensils every two hours.



- 12. ICE:** Ice is both a coolant and a food, but the two functions must not be confused. Keep ice for drinks separate from ice used to cool foods and beverages. Packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice. Ice scoops shall have handles.



- 13. WIPING CLOTHS:** Store wiping cloths in a bucket of sanitizer (a Tbsp of bleach in one gallon of water or other approved sanitizer- with test strips). Change solution frequently and check concentration with test strips. Well sanitized countertops, besides preventing cross contamination, can discourage flies.

- 14. LIQUID WASTES:** All sewage, including liquid wastes, shall be disposed of in a lawfully constructed and operated public sewage disposal system.

- 15. SOLID WASTE:** A garbage container with a plastic liner and tight tilting lid shall be available for garbage. Proper management of wastes will reduce insect problems and keep your booth attractive to customers.

SAFE FOOD HANDLING PROCEDURES

1. All foods must be from an approved source (i.e., inspected and licensed facility with appropriate labeling on product container). If in doubt, contact your local health department sanitarian.
2. Determine what POTENTIALLY HAZARDOUS foods you utilize. Potentially hazardous foods include milk, meats, eggs, poultry, and fish. These products must be stored at proper temperatures. COLD= below 40°F – HOT=140°F or above. There are no exceptions. Regularly check cooler and food temperatures.
3. Potentially hazardous foods must be put into a refrigerator/cooler immediately after delivery to your establishment. Check your deliveries.
4. Do not store raw foods (especially poultry and red meats) above or next to cooked or ready to eat foods in coolers. All foods must be covered while in storage.
5. Frozen hazardous foods must be thawed in a refrigerator/cooler; in cold running water, or as part of the cooking process. Complete cooking must immediately follow microwave thawing. There are no exceptions.
6. Food preparation surfaces and utensils must be cleaned, sanitized and disinfected after each use (especially after handling raw foods).
7. Wiping cloths MUST be kept in sanitizer solution during non-use periods. (Chlorine base=minimum 100ppm-), Iodine-12.5 ppm-) and (Quaternary ammonium= 200 ppm-)
8. Keep preparation and handling time of foods to a minimum. Remember the danger temperature zone is between 40°F and 140°F (Beef 155°F, Chicken 165°F). AVOID leftovers-prepare food for each day's use.
9. Cook and reheat foods thoroughly and quickly. (An internal temperature of 165°F to 180°F should be obtained before serving). Always use your thermometer, don't guess on the temperature.
10. Foods that have been cooked and are HOT must be cooled as rapidly as possible to below 40°F within four (4) hours. This process can be accomplished by cooling food in small quantities in shallow metal containers four (4) inches high.
11. Foods on steam tables must be kept at holding temperatures above 140°F. All foods must be cooked or heated to 165°F prior to putting container on steam table. Do not heat foods on steam table. DO NOT MIX or add cold food to hot foods on the steam table. Check temperatures regularly with your metal stem probe thermometer and record the results.
12. All persons MUST wash their hands after using the toilet, smoking, or handling raw meats and poultry. Always wash your hands before preparing foods.
13. Persons with colds or respiratory illnesses (coughs, sneezing, etc.) infected wounds, boils, diarrhea or gastrointestinal illness MUST NOT HANDLE FOOD.
14. All kitchen personnel must wear effective hair restraints (hat, scarf, nets, hair band, etc.).
15. All toxic chemicals, cleaners, insect sprays, etc. must be used and stored in a manner that prevents food and food contact surface contamination. Read the label!
16. Cleaning of equipment and premises needs to be scheduled and complete. Cleanliness not only reduces the opportunity for food contamination but is also an important factor in employee pride and thus performance.

**CONTACT YOUR LOCAL HEALTH DEPARTMENT SANITARIAN AT
406-683-3754 FOR MORE INFORMATION.**