

2023 HANCOCK COUNTY FAIR, Hawesville, Ky

FOOD BOOTHS REQUIREMENTS

FOOD BOOTHS REQUIRE PERMIT & MUST MEET SANITATION GUIDELINES.

Organizations serving food or food products at the Hancock County Fair need to have a representative of the group apply for a food service permit from the Hancock County Health Center. The permit must be displayed in the booth along with the Concessionaires Food Sanitation Guidelines during the fair. A 2 day or 3 day permit is \$50.

Checks should be made out to the Green River District Health Department. *The Hancock County Health Center is located at 175 Harrison Street in Hawesville.*

For permits see Matt Goetz, Mon-Wed-Thurs-Fri from: 8 till 9:30 am.

Concessionaires Food Sanitation Guidelines 2023

FOOD PROTECTION

1. Keep potentially hazardous foods (meats, poultry, seafoods, milk, eggs, etc.), or any foods containing such products at 41 F or below or 135 F or above during storage, display, and transportation. *(Item 3)*
 2. Provide adequate facilities for maintaining foods at safe temperatures during preparation, storage, display, service, and transportation. *(Item 4)*
 3. Provide visible thermometers in all hot and cold food units (including freezers) and metal-stemmed thermometers for monitoring internal temperatures of potentially hazardous foods during storage, service, preparation, and display. *(Item 5)*
 4. Store containers of foods off or above the floor/ground, preferably a minimum of 6 inches. *(Item 8)*
- * Store packaged foods in drained ice; do not allow them to rest in the water. *(Items 3 & 8)*
 - * To prevent contamination and/or cross-contamination cover food during preparation, storage, display, service, and transportation. Uncover only when actually preparing or serving to customers. *(Item 1 & 8)*

Provide and use scoops for handling edible ice, store scoop with handle out of ice. Do not store containers of foods in same ice that will be used for drinks. *(Item 9)*

PERSONNEL

1. Preventing contamination from hands. No bare hand contact with ready-to-eat food. *(Item 11)*
2. No smoking is allowed in food preparation, serving, and utensil washing areas. *(Item 11)*
3. All persons engaged in the preparation of foods, and utensil washing must wear effective hair nets or hats. *(Item 12)*

FOOD EQUIPMENT & UTENSILS

1. All food contact surfaces of equipment must be clean and sanitized. *(Item 17)*
2. Food contact and non-food contact surfaces of equipment must be smooth, in good repair, and of approved material. Do not use towels, foil, unfinished wood, etc. Enamelware and graniteware are not acceptable. *(Items 14 & 15)*
3. Non-food contact surfaces (stoves, refrigerators, shelves, counters, deep fat fryers, etc.) must be kept clean. *(Item 19)*

4. Single service articles (cups, forks, spoons, straws, etc.) must be stored, dispensed, and handled so that they are protected from contamination. *(Item 20)*
5. Cleaning/Sanitizing Facilities – Three (3) containers, approved sanitizer and detergent must be provided. *(Item 17)*
6. Chemical Test Kit Provided – A testing kit shall be provided that accurately measures the parts per million (ppm) concentration of sanitizing solution. *(Item 16)*
7. Cleaned and sanitized utensils and equipment must be stored so that there is no danger of becoming contaminated. Do not towel dry utensils. *(Item 20)*

HANDWASHING

1. Handwashing set-up must include a fresh water container with a spigot and a container to catch the waste water. *(Item 25)*
 - *Provide water in separate containers for handwashing and utensil washing.
Do not use the same container for both purposes. *(Item 25)*
2. Provide soap and paper towels. *(Item 26)*

TRASH

1. Store trash in containers designed for waste disposal and keep them covered. *(Item 27)*
2. Dispose of liquid and solid waste in designated areas only. Do not create a nuisance by disposing of such waste adjacent to food service establishments. *(Item 22)*

FLY & INSECT CONTROL

1. Prevent the entrance of flies by use of effective screening or similar material.
KEEP FLIES OUT. *(Item 28)*

POISONS & TOXIC ITEMS

1. Store poisonous compounds (insect spray, oven cleaner, polishes, etc.) and bactericides and cleaning compounds (bleach, cleansers, soaps, detergents, etc.) so that there is no danger of contaminating food, food contact surfaces or utensils. Do not store insecticides near bactericides, cleaning compounds, or toxins. *(Item 33)*

FLOOR CLEAN

1. Floors must be kept free of dirt, grease, and other soil. *(Item 30)*

LIGHT SHIELDS

1. Shield all lighting fixtures located over, by, or within food storage, preparation, and display facilities to protect against broken glass falling into food; provided that recessed heat lamps or approved “Tuff Skin” bulbs may be considered acceptable. *(Item 32)*

**denotes critical items requiring immediate correction*