

# Temporary Food Stand Requirements

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1. A **canopy or roof** must be present and adequate to protect the food preparation and service area.
2. The **person in charge** must be trained and responsible for the temporary stand during its hours of operation.
3. There shall be **no eating, drinking or smoking** in the food preparation area.
4. Food shall be purchased from an **approved source**, with no home canned food being served.
5. Food service workers must wear **hair restraints**, such as hats, hair coverings, beard restraints and clothing that cover body hair.
6. **Hot cooked food** must be **held at 135 F** during storage, display and service.
7. **Cold food** must be or **held at 41 F or below** during storage, display and service.
8. Hot and cold **equipment** must be adequate to **maintain temperatures**.
9. Equipment must be available to rapidly **reheat food to 165 F**, if food falls below 140 F during holding, or food must be discarded.
10. **Food thermometers** that are dial indicating, 0 F to 220 F, bayonet style, must be on hand and being used to check temperatures at least hourly.
11. **Hand washing station** must be on site, accessible and setup using:
  - A.) **Potable water** with a spigot that will stay open to run water.
  - B.) **Hand soap** (Hand sanitizers are not required or accepted as substitutes.)
  - C.) **Disposable paper towels**.
12. A **catch basin** under hand washing station is required to detain wastewater.
13. **Chlorine, quaternary ammonia or iodine** is required for sanitizer levels.
14. **Test strips** are required on site and in use to test sanitizer levels.
15. All food, paper products and single service items must be **stored at least 6 inches off of floor**.
16. **No galvanized metal, enamelware or stoneware** may be used.
17. All table tops and work areas must be **durable, non-absorbent, and easily cleanable**.
18. **Trash cans with lids** must be available and kept covered.
19. There must be adequate access to a **restroom**.
20. Food service workers shall **minimize bare hand contact** with ready-to-eat food.

*All temporary food stands must comply with above items, in addition to all applicable sections of the Indiana State Dept. of Health title 410 IAC 7-24, "Retail Food Establishment Sanitation Requirements".*