

GILMER COUNTY TEMPORARY FOOD SERVICE OPERATION GUIDELINES

I. Operations:

A. A temporary food service operation means any food service establishment which operates at the same location for a temporary period of time, not to exceed fourteen (14) consecutive days in conjunction with a fair, carnival, circus, public exhibition or similar transitory gathering.

B. A temporary food service operation may be permitted to operate if they meet fully the requirements set forth in this guideline and any additional requirement set forth by the health department.

C. To operate a Temporary Food Service Facility, detailed plans and specifications of facility and a written description of proposed operation and menu, must be submitted to this office. This must be accomplished a minimum of fourteen (14) days prior to desired operation date.

II. Food Handling

A. Those potentially hazardous foods requiring limited preparation only, such as seasoning and cooking, may be prepared and served. The on-site preparation of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards and similar products, and salads containing meat, poultry, eggs or fish is prohibited.

B. Any potentially hazardous food that has been prepared, stored and transported under conditions meeting the requirements set forth in the Georgia Food Service Rules and Regulations, Chapter 290-5-14 and is stored at the facility, meeting those requirements may be served.

C. Ice that is consumed or that contacts food shall be made under conditions meeting three requirements of Georgia Food Service Rules and Regulations, Chapter 290-5-14. The ice shall be obtained and held in approved containers until it is dispensed in a way that protects it from contamination. Styrofoam ice chests are prohibited.

D. Storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with the ice.

III. Equipment

A. Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning the establishment.

B. Food contact surfaces of equipment shall be protected from contamination by consumers and other contaminating agents. Effective shields for such equipment shall be provided as necessary to prevent contamination.

C. Facilities for cleaning and sanitizing utensils and equipment shall be provided or at permitted base of operation.

D. Temporary food service operations shall provide only individually wrapped single-serve articles for use by the consumer.

E. When food is prepared on site, a system capable of producing enough hot water for cleaning and sanitizing utensil and equipment shall be provided on the premises.

IV. Construction

A. Floors within food preparation and display areas shall be constructed of approved materials. Proposed floor covering materials must be included in plans submitted to the health office for review and approval.

B. All food preparation and food display areas shall be adequately protected from dust, contamination from patrons, and insects by provisions of walls, ceilings, shields, screens, or other approved barriers or devices. Open, unprotected display or service of food is prohibited. Proposed protective measures must be included in plans submitted to the health office for review and approval.

V. Sewage

A. All sewage, including liquid waste, shall be disposed of according to law.

B. A convenient hand-washing facility shall be available for employee hand-washing. This facility shall consist of at least, water, soap, and individual paper towels.

This office understands that each individual temporary food service has different circumstances which will influence their methods of food handling and protection. Therefore, we encourage each and every vendor to contact this department, at 706-635-6050, between the hours of 8 to 9:00 a.m. and 1:15 to 2:00 p.m. so we can discuss their plans and answer all questions. We will be happy to discuss any proposals which anyone may have regarding the requirements listed above.

GILMER COUNTY DEPARTMENT OF HEALTH

1 BROAD STREET; SUITE 003; ELLIJAY, GA 30540 – Phone:706-635-6050 Fax:706-635-6030

Temporary Food Facility Permit Application

A \$30.00 fee each event weekend is associated with this permit. Please remit fee with application.

Organization or Group _____

Name and Phone # of Point of Contact _____

Exact Date(s) of Operation: _____

Exact Hours of Operation: _____

Location of Food Preparation and Serving: _____

Will any of the items listed below be served? (Circle yes or no)

Hamburgers or pre-cooked sausages: Yes/No

Items containing ground beef: Yes/No

Items containing pork: Yes/No

Items containing chicken or turkey: Yes/No

Items containing eggs or dairy products: Yes/No

Prepared or sliced vegetables and/or fruits: Yes/No

If yes, please list: _____

Other food items being served not previously mentioned:

Source(s) of Food: _____

Equipment and Facilities Available: (List where potable water is obtained and where gray water is discarded):

***In addition to this application, please submit a sketch of your facility including the location of equipment, food storage, dishwashing and hand washing stations.**

I acknowledge that I have received, read, and understand the Gilmer County Temporary Food Service Operation Guidelines. Further, I agree to operate the above facility in compliance with this policy and any additional requirements deemed necessary by Gilmer County Environmental Health, (706) 635-6050.

_____/_____/_____
Name and Title of Point of Contact Signature Date



Gilmer County Department of Public Health
Gilmer County Health Department
Environmental Health Section
1 Broad Street; Suite 003
Ellijay, GA 30540
(706) 635-6050
Fax (706) 635-6030
Email Contact: (Andrea Martin): almartin1@dhr.state.ga.us

Temporary Food Service Information

WATER SUPPLY

*All vendors must have access to public, pressurized water.
*You may not utilize non-food safe hoses, such as a garden hose for dispensing water for cooking or drinking purposes. All hoses must be food safe (NSF approved) for cooking purposes. A vacuum breaker must be installed on the spigot prior to attaching any hose.

HAND-WASHING

*Running water is to be provided. Not pooled water in a bowl. Some people use coolers as a storage unit for this. If so, it must be equipped with a valve (not a plug or a push-button) that can allow gravity flow of the water from the opening at the bottom of the cooler's or container's end.
*Soap and paper towels are required to be available at the hand-washing station. (Make sure that the hand-washing station is accessible to all food handlers, preferably near the food preparation and cooking area).
*In addition, we recommend keeping hand sanitizer available for use after hand-washing. NOTE: Hand sanitizer is not to be used as a substitute for hand-washing.
*We also recommend the proper use of gloves for preparing, cooking, and handling food.

TEMPERATURES

*All hot foods must be held at 135F degrees or above.
*All cold foods must be held at 41F degrees or below.
*All foods must be cooked to appropriate temperatures. If you have any questions on a particular food, please contact me. I can advise you on the appropriate cook temperature.

FLOORS and CEILINGS

*Food-contact surfaces (i.e. preparation, cook, and display areas) of equipment must be protected with an awning or roof of some type.

*Floors within the food preparation and display areas shall be approved. (You may not have just grass or dirt as a floor. You need to have some type of floor covering in order to prevent pest infestation in the food preparation and display areas.)

GENERAL INFORMATION

*Facilities are required for cleaning your cooking utensils and dishes. Three bowls large enough to completely immerse the largest piece of equipment may be used (remember they are for washing, rinsing, and sanitizing). Utilize bleach (1 capful per gallon of water) for your sanitizing bowl (do not combine with soap).

*Have a separate bucket utilized for sanitizing your countertops. Keep all your cloths in the sanitizing bucket (you may use bleach). Do not leave cloths on the countertops!!!!!!

*Keep all food covered at all times, unless you are preparing it.

*Do not scoop ice or any other products with a cup. All scoops must have a handle.

*All food handlers must wear hair restraints.

*Utilize a trash can with a lid.

*Please read the attached regulations covering Temporary Food Service requirements.

Typical Violations found in temporary facilities:

- (1) Hand-washing stations need to be close to the cook and food preparation areas;
- (2) Improper use of gloves (you must wash hands in between changing gloves; you must change gloves once they have become contaminated);
- (3) It would be more sanitary to prepare fresh vegetables in another location properly equipped with a vegetable sink and hand sink.
- (4) Improper use or absence of screening. Please screen around the cooking and preparing areas of your facility as best you can in order to prevent flies and yellow jacket problems;
- (5) Improper flooring used;
- (6) Gray water can **not** be disposed of on the ground.

If you have any questions, please contact me at 706-635-6050.

Look forward to seeing you!



Sincerely,

Andrea Martin
EHS County Manager-Gilmer County

