

**RADIOLOGICAL & ENVIRONMENTAL MANAGEMENT
TEMPORARY FOOD SERVICE REQUIREMENTS**

PERSONNEL:



- Hair restraints should be used by all individuals involved with food preparation, serving, or food handling. Beards should also be restrained.
- Hands should be washed before starting food preparation and at any other time the hands are contaminated.
- Clean clothes should be worn by all food handling employees.
- Individuals with any of the following: infected cuts or sores, colds, diarrhea, boils, communicable disease, etc., should not prepare or serve foods.

STORAGE:

- All food items and/or food contact utensils such as single service plates, cups or silverware should be stored six inches above the ground or floor.



FOOD PREPARATION:

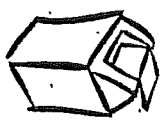
- Food items should only be prepared in an approved food preparation area that can be inspected by a health agency. This includes:

University dormitory kitchens,
fraternities, sororities,
cooperatives, schools, churches, or
commercial food preparation
areas.

- Potentially hazardous foods are prohibited. These include food items such as egg salads, ham salads, cream pies, custards, meat pies, and meringues.
- Keep all food items in storage, preparation, and on display covered with a non-porous material such as plastic wrap, foil, waxed paper, or lids.
- Proper facilities should be provided for maintaining foods at correct temperatures: below 41° F for cold food, and above 140° F for hot food.
- Hot plates, ice tables, thermoses, coolers, and crock pots may be used if they are properly constructed and maintained.

MISCELLANEOUS:

- Items that the patron must handle should be individually wrapped and arranged so that contamination from mishandling does not occur.
- Straws, coffee stirrers, toothpicks and condiments should be individually wrapped when placed on display unless served by a food handler.



- Locations for the temporary food service should have the facilities to meet the following criteria: handwashing facilities, floors, ceilings (tents for outside events), insect and rodent free, and clean surroundings.
- Proper trash disposal should be provided.
- The menu and site location will be reviewed by the department of Radiological & Environmental Management (REM) for approval.
- Any other requirement deemed necessary by the REM department to protect public health shall be initiated by the temporary food service establishment.
- Requirements are found in the Indiana State Department of Health Regulation 410 IAC 7-24.

If there are any questions, please call 494-1496 or email rwgolden@purdue.edu. You can also visit us at PUSH room B-21. Thank you.