

## **RADIOLOGICAL & ENVIRONMENTAL MANAGEMENT**

<http://purdue.edu/REM>, PUSH B-21, 494-1498

### **TEMPORARY FOOD SERVICE REQUIREMENTS**

<http://www.tippecanoe.in.gov/health/FoodInspectionDB/index.asp>

#### PERSONNEL:

- Hairnets, headbands, caps, or other effective hair restraints should be used by all individuals involved with food preparation, serving, or food handling. Beards should also be restrained. Hair carries millions of bacteria that could contaminate food items contacted.
- Hands should be washed before starting food preparation and at any other time the hands are contaminated. For example, wash hands after restroom use, smoking, sneezing, coughing, and after any facial contact.
- 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.

#### FOOD PREPARATION

- **Food items intended for public consumption should only be prepared or stored in an approved food preparation area that can be inspected by a health agency.** These include University dormitory kitchens, fraternities, sororities, cooperatives, schools, churches, or commercial food preparation areas.
- Potentially hazardous foods are prohibited. These include food items such as ham salads, cream pies, custards, meat pies, and meringues.
- The menu and site location will be reviewed by the department of Radiological & Environmental Management (REM) for approval.
- 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. Covering prevents airborne contamination such as hair, skin flakes, sneeze droplets, and dust from settling on the food items.
- Proper facilities should be provided for maintaining foods at correct temperatures: for cold foods, 41 degrees or below; and for hot foods, 135 degrees or above.
- Hot plates or ice tables may be used if they are properly constructed and maintained.

#### STORAGE:

- All food items and/or food contact utensils such as single service plates, cups or silverware should be stored above the floor or ground, a minimum of six inches on shelves, skids, or dollies.

#### MISCELLANEOUS:

- Foods that are not consumed immediately should be covered with a non-porous material (plastic wrap or foil) and maintained at proper temperatures. Items that the patron must handle should be 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 service employee.
- Locations for the temporary food service should have the facilities to meet the following criteria: hand washing facilities, floors, ceilings (tents for outside events), insect and rodent free, and clean surroundings.
- Proper trash disposal should be provided.
- Any other requirement deemed necessary by the REM to protect public health shall be initiated by the temporary food service.
- Requirements are found in the Indian State Department of Health Regulation 410 IAC 7-24 effective November 13, 2004.
- **If there are any questions, please call this office, 494-1498 or email [pmvitell@purdue.edu](mailto:pmvitell@purdue.edu).**