



Food Stand Operational Guidance

Introduction:

The City of St. Cloud requires all food vendors to be properly licensed and equipped to prepare, hold, & serve food in a safe and sanitary manner. Food activities must cease in adverse weather conditions if the stand is not designed to protect the food from contamination.

The basics on food safety topics that are essential in providing safe food whenever served, are discussed below:

Clothing:

Wear clean clothes, a hair-restraint such as hair net or hair binder, and appropriate footwear.

Washing Your Hands:

- Before starting work or when returning to the food preparation area
- During work as often as necessary to keep hands clean
- After handling raw meat or vegetables
- After using the toilet, wash hands at a hand sink in the rest-room; and again when returning to food area
- After coughing, sneezing, using a tissue or using tobacco products.
- After eating or drinking
- After touching skin or handling any soiled items

Exclude individuals from working in food preparation activities if:

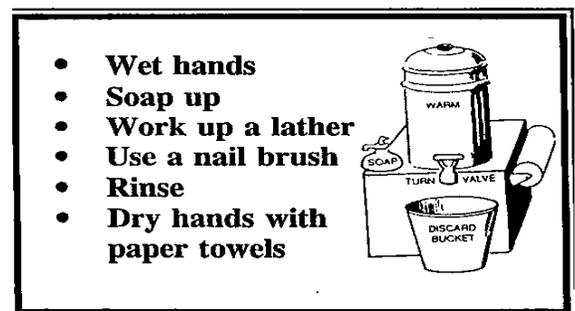
- Person has symptoms of vomiting or diarrhea
- Person has an infected wound or an acute respiratory infection
- Person has bandages, unhealed cuts or sores on hands or forearms

Water must be from a public source. Water from a private well is not permitted.

- Garden hoses are not permitted to be used
- Food Grade hoses must be flushed and sanitized before use
- Grey water is waste water from cooling, cooking, cleaning, and hand washing. Dispose of grey water directly into the sanitary sewer such as a mop sink, plumbed drain or waste receptacle provided by the special event coordinator. Do not pour grey water onto the ground or into the storm drains or gutters.



If a handwashing sink with hot and cold running water is not available, improvise with a container of water with a spigot.



Manual Dishwashing:

The three-bucket method can be used if a three compartment sink is not available for cleaning and sanitizing dishes manually. Use the following four-step process for washing and sanitizing utensils and other dishware.

Step 1. Wash with warm water and detergent in the first bucket

Step 2. Rinse with clear water in the second bucket

Step 3. Sanitize in the third bucket using water and regular bleach or quaternary ammonia

Step 4. Air dry dishware & utensils. Towel drying of is PROHIBITED.

Chlorine/bleach: 50-200ppm (1 tablespoon to each gallon of water)

Change the water in the buckets frequently to ensure clean water is used when washing, rinsing and sanitizing. **Clean utensils provides protection against the transfer of harmful germs.**

Cleaning Cloths:

Towels for wiping down counters and table tops must be clean and used for no other purpose. Towels must be kept in sanitizing solution between uses. Disposable paper towels with a spray bottle of sanitizing solution from **Step 3 above** can be used for that same purpose.

Handling and Storage:

- All food products must be obtained from an approved source.
- All food must be prepared in a commercial kitchen or at the event.
- Raw meat must be stored separate from foods that are ready-to-eat.
- All food, utensils, & food packaging items must be at least 6 inches off the floor/ground.
- Cover exposed food items when not in the process of being used or prepared.
 - Protect food exposed to consumers with a food shield, covering, using dispensers, or by prepackaging for individual consumption.
 - Storage of prepackaged food in contact with water or ice is prohibited.

Germs can multiply rapidly on food that is not fully cooked, improperly prepared, or held at an inadequate temperature. Time and temperature requirement must be met to ensure a safer food product.

Cooking Temperatures:

- Hamburger and pork to 155° F
- Poultry and stuffed foods to 165° F
- Reheat potentially hazardous food to 165° F

Microwave Cooking:

Foods cooked in a microwave must be cooked to 165° F. The product must be covered and rotated or stirred during the cooking process. After cooking allow the covered product to stand for two minutes prior to serving.

Food Holding Temperatures:

- Cold foods must be maintained at 40° F or less
- Hot foods must be maintained at 140° F or above
- Discard all food after 4 hours whenever removed from temperature controls

Cooling Foods:

Foods must be cooled from 140° F to 70° F within two hours and then from 70° F to 41° F within four hours. The goal is to cool foods as quickly as possible.

Thermometers:

A calibrated stem thermometer capable of reading temperatures of 0° F to 220° F must be available.

Cross-Contamination Prevention:

-Clean and sanitize work surfaces and, use clean sanitized utensils and equipment

-Avoid bare hand contact with all ready-to-eat foods by providing tongs and other utensils for assembling and serving ready-to-eat items.

-Prepare ready-to-eat items (produce) before items that will be cooked (chicken)

-Provide single service, disposable containers and eating utensils to customers