

Temporary food facilities must comply with AFMAN 48-147, *Tri-Service Food Code* and AFI 48-116, *Food Safety Program*. The application of food safety, personal hygiene, and proper sanitation are essential to prevent foodborne illness from occurring throughout the event. Listed below are a few excerpts from the 2005 FDA Food Code. If you have any questions, please contact the Public Health Flight at 940-676-1874.

**82d AMDS/SGPM
Public Health Flight**

TEMPORARY FOOD SERVICE OPERATION GUIDELINES

1. All food, beverages, and other consumable items **MUST BE OBTAINED** from approved sources. Sources include but are not limited to Military Commissaries, Exchange Services (AAFES) activities, and base procurement sources. Or sources listed in the Directory of approved sources. The Public Health Flight must approve items purchased from other sources prior to delivery/sale.

2. Food Items **MUST** be in excellent condition and **maintained at proper temperatures until used or sold:**

- Frozen Foods: **MUST** be purchased frozen and be completely wrapped or packaged to protect them from possible contamination by dust, dirt, insects, etc. Once obtained, items must be maintained frozen or placed under refrigeration (to thaw) and used within 7 days.
- Chilled foods: **MUST** be completely wrapped or packaged to protect from possible contamination by dust, dirt, insects, etc. **Items must be maintained at 41°F or less until prepared and should be purchased as close as possible to the time of use (1 to 3 days).**
- Dry Products: This includes canned or bottled, bakery items, etc., which do not require refrigeration. These items must be properly packaged and protected from becoming damaged, soiled, or contaminated. This also applies to single use dishes, utensils, napkins and cups.

Cooking Foods: Those foods that contain beef, poultry, egg, or dairy products **MUST** be thoroughly cooked (no medium rare) for immediate sale to the consumer. **Items/Products that are cooked in quantities (Chili, soup, etc.) MUST be maintained in hot holding temp of 135°F or above at all times.** Cooked products that are not sold during an intended serving period (lunch, dinner) **CANNOT** be reheated and served at a later time. It is recommended that foods requiring only mild seasoning be prepared (e.g. hamburgers, frankfurters).

Note: **ONLY** disposable single use cups, dishes, and utensils will be served to patrons.

- Chilled Prepared Items: Foods should be prepared in small quantities from refrigerated ingredients and maintained under refrigeration/chilled condition until used.

- Refrigerators or ice chests must be available to maintain products at prescribed temperatures. If ice chests are used, ensure products do not come in direct contact with ice/water. Recommend drain plugs on ice chests be left open to drain excess water. All potentially hazardous foods must be maintained chilled (41°F or below). Refrigeration units/ice chests should have thermometers in them to help monitor unit temperatures. **If ice is used as cold storage then it can not be used for beverages or in other foods.**

3. Handwashing facilities **MUST** be available for booth operators. The type of facilities can be determined on an individual basis, but must be determined **PRIOR** to food operations. Soap and water facilities, “wet naps” or bleach water solutions and paper towels are some examples. Hands must be washed after taking breaks, smoking or using the restroom.

4. Each booth operator must have a trash receptacle, which is lined with a plastic trash bag and has a lid. Trashcans should be covered when not in use to avoid attracting insects or rodents.

5. Booth operators **MUST** be in good health, properly attired in clean outer garments (e.g. no tank tops, opened shirts, ragged clothes, etc.) and practice good personal hygiene while in the booths. All personnel preparing food must remove all jewelry and watches (except plain wedding bands), **have hair restraints (i.e. hats/hairnets) and nails trimmed.**

* Booths should have screens/windows to help prevent amount of flies inside food booth.

***6. Food handlers MUST avoid direct hand contact with ready-to-eat foods. Use of gloves and hats/hairnets, frequent hand washing is a MUST!**

7. All utensils that are used must be cleaned and sanitized every four hours.

▪ **Cleaning and sanitizing is a four step process;**

- Remove any remaining food particles (scrape)
- Clean using hot and soapy water
- Rinse in clean hot water
- Sanitize in a chlorine solution of 100 ppm (200ppm in QT-10/14)

Note: Do not dry with a towel. Let air dry or use after adequate draining.

I HAVE READ AND UNDERSTAND THE TEMPORARY FOOD SERVICE OPERATION GUIDELINES. (Please print name and initial)

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PLEASE HAVE THIS FORM WITH YOU DURING OPERATION.