

NON-PERMITTED TEMPORARY FOODSTAND RECOMMENDATIONS

(for those establishments that are exempt from obtaining a permit)

Randolph County Health Department

Environmental Health

204 East Academy Street

Asheboro, NC 27203

1. All sites should have handwashing facilities consisting of at least a container of water, pan, antibiotic soap and paper towels. The use of disposable plastic gloves is recommended
2. All sites should have adequate refrigeration, (i.e., ice chest, refrigerated truck or refrigerator). **Hold cold foods at 41° F or colder.**
3. All sites should have an appropriate method of keeping hot foods hot. **Hold hot foods at least 135° F or hotter.**
4. Sites preparing potentially hazardous foods, such as chicken, hamburgers, hotdogs, barbecue, ribs, etc. should have a stem-type thermometer on site (0-220° F range). Raw food items must be cooked to the following temperatures to eliminate disease organisms which may be present:
 - Cut Leafy Greens 135° F
 - Pork 145° F
 - Ground Beef 155° F or more
 - Chicken or poultry 165° F
 - Reheat previously cooked food ... 165° F
5. All potentially hazardous foods not prepared on-site should be prepared in a kitchen approved by the health department. Use pasteurized eggs rather than raw eggs in foods which will not be cooked, such as ice cream.
6. No food or food products should be retained on site overnight. Prepared food should not be held from one day to the next.
7. All food service workers should wear caps or hair nets and an apron. The only item of jewelry that should be worn on the hands or wrists is a plain wedding band. Food service workers should refrain from the use of tobacco while preparing and serving food.
8. The use of porcelain clad, galvanized, or enamel ware for food contact is not permissible. Examples of acceptable utensils include: stainless steel and food service grade aluminum.
9. Suitable garbage storage facilities should be provided at each site, consisting of a container with a lid, dumpster, or plastic bags.
10. Where necessary, fly and dust protection should be provided.
11. Food service equipment should be kept clean. A simple sanitizing solution may be prepared by mixing chlorine bleach and water. Test strips are required to ensure the proper strength of the sanitizer solution (Sanitizer should be 50-200 parts per million chlorine bleach).

If you or any vendor has questions regarding food service, please contact Karen Allen, Jaron Herring, Andrea Brunk, Gregg Hancock, Tara Aker or Phil Pearman at the Randolph County Health Department. They may be reached at (336) 318-6262 between 8:00-9:00a.m. and 4:30-5:00p.m., Monday through Friday.