



TOWN OF NEW MILFORD

Department of Health
10 Main Street
New Milford, Connecticut 06776

COMPLIANCE REQUIREMENTS FOR TEMPORARY FOOD VENDORS

The New Milford Health Department is issuing the follow compliance requirements to temporary food vendors:

FOOD PROTECTION

- No foods or paper goods may be stored on the floor / ground. Items must be stored on pallets or shelving 12" off of the floor / ground.
- Thermometers must be provided in all refrigerators.
- All food must be covered while in storage.
- All condiments must be single service.
(EXAMPLE: provide mustard and relish in individual packets or squeezer bottles, not in a bowl with a spoon.)
- Handling of food must be minimized.
(EXAMPLE: tongs must be used to handle hot dogs, corn, cookies or any other unwrapped foods)
- **CANNOT** serve cut fruit unless the fruit is kept under refrigeration
- Temperatures to be posted in every booth near the cooking area:
165° F cooking temperature 140° F+ hot holding temperature 45° - cold storage temperature
- If cooking prior to the event, must thoroughly cook the food and cool to 45°F or below within four (4) hours – **DO NOT** partially cook food.
- All meat and poultry shall come from USDA or other acceptable government regulated approved sources.
- There shall be **NO** home cooking or preparation of potentially hazardous food. Home canned foods are **NOT** allowed.
- Foods, which have been cooked and / or held hot at the event, shall not be served again and must be discarded.
- Hamburgers should be cooked well done.
- Ice cream and Italian ice vendors must change the water for scoop storage every hour.
- A metal stem probe thermometer must be available at each booth.
- There must be a means available to clean and sanitize thermometers at the booth *(alcohol wipes)*.
- Handwashing facilities must be provided at each stand. Hot water in a large insulated thermos with a spigot or coffee urn may be used. A bucket must be present to catch to soapy water. Only pump soap *(no bars)* and paper towels *(no common towels)* are to be used.

- HOT WATER

TABLE - - BUCKET

- All wastewater must not be dumped onto the ground surface, into waterways or into storm drains, but shall be collected and dumped into a sink *(designated for the collection of waste water)* or toilet directed to a sanitary sewer.

(OVER)

CLEANLINESS OF PERSONNEL

- Clean outer cloths must be worn and effective hair restraints.
- Good hygiene practices must be used. **NO SMOKING.**
- Employees must be notified that they cannot handle food or food contact surfaces if they are ill-particularly if they have nausea, vomiting or diarrhea.

CLEANLINESS OF EQUIPMENT

- Dishwashing and sanitizing facilities must be provided. Three large clean containers (*buckets*) a potable hot water supply and an adequate disposal system for the wastewater is required. Equipment and utensils must be cleaned and sanitized at least every four (4) hours or after preparing raw meat items and other potentially hazardous foods.
- Sanitizing process: after washing and rinsing utensils and equipment, submerge them into a solution of warm water and bleach (*2 – 3 capfuls of bleach to a gallon of water*) let utensils air dry. Wipe all equipment with this solution.

WATER SUPPLY

- Water analysis of water supply must be provided if well water is used to prepare drinks. Preferably bottled or canned drinks should be used.

APPLICATION INFORMATION

- All foods being served must be listed, including items such as condiments, fried onion, beverages, etc.
 - Must list on the application, back up sources for refrigeration and hot holding in the event that electricity is disconnected.
 - Each stand should have a logbook which lists food handler's names, address and phone numbers.
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