

**Madison County Health Department**  
**101 East Edwardsville Rd.**  
**Wood River, IL 62095**  
**(618) 296-6079**  
**www.madisonchd.org**

**Temporary Food Establishment Guidelines**

The following list is to assist you in conducting a daily self-inspection of your stand before you open. If you are missing any of the required equipment, DO NOT OPEN until missing items are supplied.

- [ ] Five sinks, pails or basins for:
  - a. Washing, rinsing and sanitizing utensils and equipment
  - b. Washing hands
  - c. Wiping cloths used to clean food contact surfaces
  
- [ ] A metal-stemmed thermometer (not glass) accurate to  $\pm 2^{\circ}$  F for checking food temperatures. All mechanical refrigeration units must have a thermometer accurate to  $\pm 3^{\circ}$  F.
  
- [ ] Equipment/utensils, etc. in good condition (no chipping, pitting etc). All equipment/utensils must be cleaned and sanitized before the beginning of the event and as often as necessary, but no less than once a day.
  
- [ ] Detergent, sanitizer (chlorine 50-100 ppm) and sanitizer test strips available in each stand where utensils are cleaned. Hot water must be made available for cleaning and handwashing purposes.
  
- [ ] Hand soap and paper towels for handwashing. Common towels are prohibited.
  
- [ ] Hot-holding of foods shall be maintained at 140° F or above when required. Potentially hazardous food in cold storage shall be maintained at 41° F or below.
  
- [ ] Dippers or scoops shall be used in dispensing of ice. Hand dipping ice is prohibited.
  
- [ ] All food supplies shall be stored off the ground on pallets or shelves.
  
- [ ] All food prepared in an unapproved area, kitchen or location and/or from an unapproved source will not be allowed. Home-canned foods or home-prepared foods are prohibited.
  
- [ ] Any leftover potentially hazardous food from the previous day shall be destroyed.
  
- [ ] All potentially hazardous foods must be cooked to the required internal temperatures:
  - a. Poultry - internal temperature of 165° F for 15 seconds
  - b. Pork and all hams (including pre-cooked) all ground meats- internal temperature of 155° F or 15 seconds.
  - c. Stuffed meat, poultry and pasta temperature of 165° F
  - d. Other potentially hazardous foods - temperature of 145° F

**Note: Any potentially hazardous food having temperatures between 41° F and 140° F shall be destroyed.**