

Requirements for Hmong Festival Food Vendors

Manitowoc County Health Department
823 Washington Street
Manitowoc WI 54220
(920) 683-4155

TEMPORARY FOOD SERVICE LICENSE

Preparing and selling foods at farmer's markets and local festivals requires a temporary food service license from the Manitowoc County Health Department.

HEALTHY FOODSERVICE WORKERS

Everyone who works with the food including preparation and serving must be healthy. No vomiting, diarrhea, infected sores on the hands and wrists, or fever is allowed. Cuts on the hands must be covered with a bandage and a food service glove.

USE ONLY INGREDIENTS FROM AN APPROVED SOURCE

Keep your menu simple. All ingredients must come from an approved source such as a grocery store or meat market. No home butchered meats. Home grown vegetables are allowed.

FOOD PREPARATION AT HOME IS NOT ALLOWED

All foods must be prepared in a licensed commercial kitchen or onsite. Meats, eggs rolls or egg roll filling may not be stored in a home refrigerator at any time. Limited food preparation is allowed at the food stand. Be prepared to provide documentation of where the foods were made or purchased.

WASH YOUR HANDS

Proper handwashing facilities must be provided and used. (Soap, paper towels, running water and catch bucket are required). A bucket of soapy water, hand sanitizer, or wet wipes is **not** an acceptable substitute. **Lack of acceptable handwashing will result in your stand being closed.**

SAFE FOOD PREPARATION

Use clean food grade metal or plastic containers to store, transport, or hold food. (Ziplock bags are ok) If meat is purchased frozen, it must be thawed in a refrigerator – NOT at room temperature. Wash fruits and vegetables in clean water before you cut them up. Prepackaged sliced cabbage and carrots (coleslaw mix) does not have to be washed.

Keep raw meats and juices separated from ready to eat foods. Raw meat contains bacteria which can make people very sick. Be careful not to cross contaminate.

KEEP FOODS COLD

Meats and other potentially hazardous foods such as egg roll filling and uncooked egg rolls must be kept cold at all times. Mechanical refrigeration or coolers with LOTS of ice must be used to keep foods at 41° or less at all times. Put a thermometer in all refrigeration units.

USE A THERMOMETER -- COOK FOODS THOROUGHLY

Food vendors must have a metal stem food thermometer available with a range of 0-220°F. The thermometer must be sanitized between uses. The thermometer is used to check final cooking temperatures and cold and hot holding temperatures. Cook all foods to the proper minimum internal temperature.

- PORK OR BEEF EGG ROLLS 160°F
- CHICKEN/TURKEY EGG ROLLS 165°F
- CHICKEN AND TURKEY PRODUCTS 165°F
- PORK, FISH, SEAFOOD AND EGGS 145°F
- Vegetables and commercial process foods including 135°F
- precooked meats which will be hot held

HOT HOLDING -- KEEP THE COOKED FOODS HOT

If you are going to hot hold foods then you must use a food warmer to keep the foods at least 135°F or higher. Use the thermometer to check temperatures. Make sure you have enough electricity at your stand.

NO BAREHAND CONTACT

All ready to eat and cooked foods cannot be touched with barehands. Use food service gloves, deli papers or tongs to serve and prepare ready to eat foods such as eggrolls and salads.

USE GOOD HYGIENE

Smoking, eating or drinking in booths while working is not allowed. All non-working, unauthorized person are to be kept out of the booth. Drinking from a covered container is allowed. No animals allowed. Wash your hands often and do not wipe your hands on your apron or clothing. Fingernails must be short and clean. Wear a hat, hairnet or scarf to cover your hair.

SANITIZING SURFACES AND WASHING DISHES

Be sure to wipe all surfaces with the sanitizing solution especially after working with raw meats. Wiping cloths must be stored in the sanitizing solution when not in use. Change the solution often throughout the day. Test strips must be provided and are available at the Health Department. A common sanitizing solution is 100 ppm of bleach.

All dishes and equipment must be washed, rinsed and sanitized after use. Set up 3 containers to wash dishes. Containers must be big enough to submerge ½ of your largest piece of equipment.

100 ppm of bleach (parts per million) = 1½ tsp of bleach to 1 gallon of cool water.

KEEP YOUR STAND SAFE AND CLEAN

Food service areas shall be covered by a canopy or tent and sidewalls or screens. Do not place deep fryers or grills under the tent. Separate fryers, grills and food warmers from the public by a reasonable distance or physically by a rope, fence, table, etc. All food and supplies must be stored off the ground. Area shall be clean and litter free. Provide adequate trash containers.

Temporary Food Stand Checklist

✓	Supplies to Bring
	License or permit (must be posted)
	Dishwashing supplies (if longer than 1 day)
	Bleach (sanitizer)
	Sanitizer test strips
	Clean wiping cloths for food spills
	Tongs and utensils
	Coolers and ice or mechanical refrigeration
	Tent or canopy to cover food prep and serving area
	Access to water or water supply
	Sufficient electrical power and cords
	Food handling gloves
	Metal stem thermometer to check temperatures - must be 0-220°F
	Garbage cans
	Ice scoops
	Racks and Tables
	Handwash set up <ul style="list-style-type: none"> • 5 gallon container with spigot • Pump soap • Papertowels • Wastewater bucket
	Trained food handler
	Hot holding equipment (Nescos)

Numbers to Remember	
Cold Holding (Refrigeration)	<41°F
Hot Holding	>135°F
Danger Zone	41-135°F
Poultry	165°F
Hamburgers and brats (raw)	160°F
Pork	145°F
Seafood	145°F
Eggs	145°F
Precooked meats such as hamburgers and brats	135°F
Reheating	165°F in less than 2 hrs
Cooling	135-70°F in 2 hrs 70-41°F in 4 hrs 6 hrs total
Chlorine for sanitizing dishes and wiping rags	100 ppm
Quaternary ammonium sanitizer	200 ppm

Manitowoc County Health Department
 823 Washington Street
 Manitowoc WI 54220-4577
 Phone (920) 683-4155
 Fax (920) 683-4156
 Monday 8:30 am - 5 pm
 Tuesday - Friday 8:30 am - 4:30 pm

