Ice
Ice used to cool cans and bottles cannot be used for beverages, and should be stored separately. Dispense ice with ice scoop. Ensure ice scoop handle does not come into contact with ice. DO NOT USE YOUR HANDS. Keep ice drained and covered.

Wiping cloths
Rinse and store wiping cloths in a bucket of sanitizer. Use the Appropriate sanitizer test strips. Cloths must be changed a minimum of every 4 hours. Disinfecting wipes are not allowed.
Or Use A labeled spray bottle with bleach 50ppm or quat 200ppm and Paper Towels.

Leftovers
Any prepared food left at the end of the day must be discarded.

Water Supply
Obtain water from a portable source. Connections and hoses shall be constructed, located and maintained to avoid contamination.

Liquid Waste
Liquid waste cannot be dumped into streets, storm drains, manhole covers or onto the ground. Use containers to collect liquid waste and then discard into a private or commercial septic system, such as laundry sink, toilet, or mop sink, or have it picked up by a commercial septic service.

Garbage
Two Refuse containers should be available, one for the customer’s garbage and one for the food booth garbage.

Health and Hygiene
Anyone with cramps, nausea, fever, vomiting, diarrhea, jaundice, open sores or cuts on the hands, etc. should not be allowed in the food booth. Workers are to wear clean outer garments, hair restraints (such as hats, visors or hair nets), and must not smoke, eat or drink in the booth. Beverages may be consumed if a covered container and straw are used and stored away from food preparation and serving area. No Smoking is permitted within 15 feet of booth by customers or workers.

Dishwashing
Should be done at the end of the day or use single use items only. Wash equipment and utensils in a 4-step process:
1. Scrape/Remove Debris
2. Wash in soap and water
3. Rinse in hot water
4. Submerge in sanitizer water
Items must then be air dried.
PURPOSE
The following information is intended to provide food establishments and citizens participating in temporary food events in Ogle County with food code requirements. This information sheet will assist in meeting State and Ogle County Food Ordinances and to ultimately prevent foodborne illnesses at temporary food events in Ogle County.

Temporary Food permits are required for whenever food is offered to the public during fairs, fund raisers and events regardless of food being sold or provided for free.

Permits
Each food vendor must secure a temporary food permit and display it prominently in their food booth. Applications for a permit may be obtained at the Health Department, or online at www.oglecounty.org. Risk is determined by the Health Department and is based on menu items, method of preparation, and location of food preparation. Ogle County considers any preparation of raw meat, fish or chicken a high risk establishment. A facility that has an Ogle County Annual Food License is required to obtain a temporary permit (Fee waived) for events, provided they are serving items on their normal menu. Food Vendors may be required to have an inspection prior to any food handling or at any time during the event.

FOOD SAFETY

Booth
All food preparation must be done within a booth or a licensed kitchen with approved equipment. No home-style equipment is allowed. The ideal booth should have:
- overhead covering and complete enclosure, aside from the serving window and one door, or flap for entry.
- Only food workers shall be allowed inside the food preparation area.
- Cooking should be done towards the back of the booth. Equipment shall be separated from the public for safety.

Menu
Keep menu items simple. Keep potentially hazardous foods to a minimum (meats, cut-up melons, etc) Home preparation of foods is not allowed. Food must be prepared on site or in a licensed facility.

Transportation
If foods are to be transported from a licensed facility to the event, keep them well covered and provide adequate temperature controls. Use refrigeration to keep cold foods cold (below 41ºF), and insulated to keep hot foods hot (above 135ºF).

Storage
All food and single-use items must be stored off the ground and provided shelter from in climate weather.

Refrigeration
Mechanical refrigeration is required for any event exceeding four hours. An ice chest with ice from an approved source may be used for certain, pre-approved items. Thermometers must be in each cold holding unit. Cold foods must be kept below 41ºF. Any food found to be held above 41ºF may be discarded upon inspection.

Hot Holding
Electrical equipment is recommended. Propane stoves, grills or canned heat may be used, and should be available for back-up. An accurate, sanitized metal-stem thermometer must be available and used to check internal food temperatures. The thermometer must be able to measure from 0ºF to 220ºF.

Cooking
Proper Cooking Temperatures
- Hamburgers/Ground beef to at least 155ºF
- Poultry to 165ºF
- Pork and other meats to 155ºF

Reheating
Only foods that are pre-cooked and commercially packaged foods can be reheated at temporary events. Other foods to be reheated must be prepared in a licensed kitchen. Reheat foods to 165ºF within 2 hours. Do not attempt to reheat foods in crockpots, steam tables or other hot-holding devices, or over canned heat.

Food Display and Dispensing
Keep foods covered to protect it from insects, dust, bug sprays, etc. Keep foods away from customer contamination by using tables, sneeze guards and/or other food covers.

Handwashing
Food vendors should have warm, running water, antibacterial soap, individual paper towels, and a bucket to collect dirty water. A jug with a turn spout or free-flowing spigot is required. The use of disposable gloves can provide an additional barrier to contamination, but gloves ARE NO SUBSTITUTE for handwashing. Wash hands upon entering booth, coughing, sneezing, handling money, changing gloves, touching face or hair, using bathroom or removing trash.