

Guidelines For Temporary Food Service

1. Permit Required

A temporary food permit from the Bismarck Fire Department is required **before** selling or giving away food (with the exception of prepackaged candy) within the City of Bismarck. The permit application may be downloaded by clicking on the Temporary Food Service Application link and must be submitted with the proper fee. Potentially hazardous foods requiring more than limited preparation must be approved **before** a permit will be issued.

2. Food Source

- ❖ Food must come from an approved and inspected source.
- ❖ No home-prepared foods are allowed; with the exception of non-hazardous baked goods i.e. fruit pies, cookies and bars.

3. Personal Health and Hygiene

- ❖ Only healthy individuals with no symptoms of jaundice, diarrhea, vomiting, fever, sore throat or respiratory infections are allowed to work in the food service area. Any wound or lesion on the hand or wrist must be covered with an impermeable bandage and single use glove. Any other exposed wounds must be bandaged.
- ❖ Food service workers must wash their hands before working with food and any time they touch anything other than clean utensils or food containers.
- ❖ Food service workers must wear clean clothes and hair restraints.
- ❖ No smoking or eating in the food service area is permitted.

4. Hand Washing

Hand washing facilities must be provided. Minimum requirements: Warm potable water in a container with a faucet or spigot, soap, paper towels and a container to catch the wastewater.

5. Food Handling

Do not touch ready to eat foods with your bare hands. Use a utensil, baker's tissue or wear single use gloves.

6. Food Protection

- ❖ Food must be protected during preparation, storage and display from flies, dirt and other sources of contamination. The food preparation area must be enclosed and or screened or the food must be kept covered during preparation and display.
- ❖ Ice used for drinks must be potable, drained and not used for cooling containers.
- ❖ Food, single service items and utensils must be stored off the floor.
- ❖ Food preparation areas must not be accessible by the public.

7. Food Temperatures

- ❖ An accurate metal stem thermometer must be available to check food temps.
- ❖ Raw meats must be cooked to the following minimum internal temperatures:
 - Ground Meats: 155 degrees F.
 - Poultry: 165 degrees F.
 - Beef, Pork & Fish: 145 degrees F.
- ❖ Previously cooked foods must be heated to a minimum of 165 degrees F.
- ❖ Hot foods must be held at 140 degrees F. or warmer. Cold foods must be held at 41 degrees F. or colder.
- ❖ Prepared foods, which are left over must not be re-served to the public.

8. Wiping Cloths

Rinse and store wet wiping cloths in a container of sanitizing solution (1 capful of bleach in one gallon of water). Change the solution every 2 hours or sooner if soiled.

9. Utensil Washing

- ❖ Access to an approved three-compartment sink with potable hot and cold running water is required if preparing potentially hazardous foods on site. Basins or pails will not be permitted as a substitute.
- ❖ The ware wash area, if on site must be protected by an enclosure and or screen, and
- ❖ Sanitizer with a compatible test kit must be provided to properly wash-rinse-sanitize utensils.

10. Fire Extinguisher Required

An approved fire extinguisher must be provided if any heating equipment is used.

12. Premises Maintained

Equipment, food prep and surrounding area must be kept clean and sanitary at all times.