



Bayfield County Health Department

117 East Fifth Street - P.O. Box 403 - Washburn, WI 54891 Phone: 715/373-6109
Fax: 715/373-6307

Amelia Lindsey, RN, BSN, Director
Lynn Frechette, RN, Home Care Supervisor

April 5, 2005

Dear Operator:

I will again be licensing and inspecting temporary food stands at temporary events in Bayfield County this summer.

The Bayfield County Board had adopted a \$45.00 per event licensing fee if the application and payment are received one week in advance of the event. If the fee is not received one week in advance of the event, the fee will then be \$55.00 per event. **Each event will require a separate license and fee**, this is a change from previous years \$100 annual fee. Non-profit and civic organizations as have been in the past are fee exempt, but must comply with the same food safety requirements.

If you plan on setting up more than one booth at an event **each booth will require a separate license and fee.**

Enclosed you will find a temporary event application. Please fill out a separate application for each event you plan to attend. Applications can be obtained by contacting the Bayfield county Health Department, or going to our web site www.bayfieldcounty.org. Once in the website go into to health and then to Environmental Health Sanitarian Info. Please fill out the application and return with the fee(s). A license for each event will be sent to you if the application and fee is received one week in advance of the event.

To help assure the health and safety of guests, please review the enclosed temporary food stand requirements and keep the following in mind when planning and setting up your food stand:

- ✓ Have a designated **Person in Charge (PIC)**: someone familiar with food sanitation who will direct other workers
- ✓ The majority of foodborne outbreaks are traced back to incomplete cooking, improper holding temps, cross-contamination from raw to ready-to-Eat (RTE) foods and poor hygiene. **Your PIC should monitor:**
 - ◆ Proper cooking temperatures - **155°F (165°F for poultry)** or higher – kills most pathogenic bacteria – Use your **Sanitized Metal Stem Thermometer (0-220°F)** to check the internal temperature
 - ◆ **Hot hold at 140°F** or higher **Cold hold at 41°** or lower – again, **check the temperature**
 - ◆ **Store all raw animal foods below and separate from RTE foods**
 - ◆ Make sure workers are **USING the hand-wash station**
 - ◆ **WHEN IN DOUBT about any food – THROW IT OUT**
- ✓ Store **wiping cloths in sanitizing solution** (1 tsp. bleach/gallon water = 100 ppm). This prevents bacteria from growing in your cloth.
- ✓ **No bare hand contact with Ready-to-Eat (RTE) foods** (based on the transmission of viruses)
 - ◆ Use deli paper, tongs or other utensils or disposable food handling gloves (non-latex)
 - ◆ Have one person taking orders and handling money and others preparing foods



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- ✓ **Monitor proper glove use:**
 - ◆ Use gloves in conjunction with good hygiene and hand washing practices
 - ◆ Replace gloves at least hourly or sooner if they become contaminated (sneezing, touching hair, face, money or garbage)

- ✓ Set up, **use** and maintain a **proper hand washing facility** at your stand:
 - ◆ 2 – 10 gallons of potable (drinkable) warm water in a dispenser with a continuous flow spigot (an insulated cooler, coffee urn or a camping water jug work well). **Provide a clean container to catch the wastewater.**
 - ◆ Provide hand soap, disposable paper towels (cloth towels spread bacteria) and a garbage container for used toweling

- ✓ To avoid attracting **flies:**
 - ◆ Keep foods covered and spills wiped up (screen any food prep areas if you are chopping, mixing etc.)
 - ◆ Use prepackaged condiments or dispensers with small openings (wipe off exterior of tips frequently). Use soufflé cups for pre-portioned onions, hot peppers, etc – **Open containers of condiments for self-serve are not allowed.**
 - ◆ Keep garbage in covered containers and remove frequently
 - ◆ **Change cooking and serving utensils frequently** – every couple hours at least
 - ◆ **Store utensils in the covered holding unit** with the handles extended out to avoid bacterial growth and flies

- ✓ **Make the grilling / hot holding areas inaccessible** to the public to prevent an accident

- ✓ Do **food prep in a your licensed kitchen** (for non-profits use a church, community or licensed restaurant kitchen) This way the PIC has control over safe food handling practices.

Please feel free to call or e-mail me at 715-373-6109, or msimone@bayfieldcounty.org if you have questions regarding this letter or need more information.

Sincerely,

Michelle Simone, R.S.
Bayfield County Health Department
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