

## **TEMPORARY FOOD ESTABLISHMENT GUIDELINES**

### **PROHIBITED FOODS:**

- Home made or home processed foods.
- Wild Game or any meat not inspected by USDA or other official Governmental Regulatory Agency.
- Pastries filled with cream or synthetic cream, custards, and similar products.
- Salads or Sandwiches containing ground or mixed meat, poultry, eggs, or fish.
- Other food items or ingredients, which may constitute a high risk in a temporary setting.

### **ACCEPTABLE FOODS:**

- Potentially hazardous foods, which require limited preparation and simple seasoning and cooking, such as hamburgers and frankfurters. Other non-potentially hazardous foods and beverages.

### **WORKER REQUIREMENTS:**

- Workers shall wear clean clothing and aprons.
- Workers shall wear hair restraints.
- Children and infants shall be restricted from food preparation and service areas.
- Persons who are ill, or exhibiting symptoms of illness shall not prepare or serve food.
- It is the responsibility of the Permit Holder to ensure food workers are free from illness.
- Food workers shall routinely wash their hands and have easy access to acceptable hand wash stations equipped with soap, water, and sanitary towels.

### **PROTECTED ENVIRONMENT:**

- Each temporary food establishment shall have protections from insects and other pests. Screening or adequate enclosures for food preparation areas are required to minimize contamination from insects when prevalent.
- Other structures and materials must be consistent with Kentucky's Food Code.

### **ADEQUATE REFRIGERATION:**

- Adequate refrigeration or cold storage must be provided for food products requiring refrigeration.

