

NON-PROFIT TEMPORARY RESTAURANTS

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Definition

Non-profit temporary restaurants are operated by organizations which are fraternal, youth, sporting, religious or any other group where 100% of the revenue goes to the organization to finance activities of the group.

Required Equipment

The following equipment is required of all non-profit temporary restaurants:

- ❑ Some means of hand washing which includes a flow of water. HAND SANITIZER MAY NOT BE USED IN PLACE OF HANDWASHING.
- ❑ Equipment to maintain hot foods hot (minimum 135F)
- ❑ Equipment to maintain cold foods cold (41F or less)
- ❑ Metal stem thermometer which reads 0F-220F
- ❑ Gloves or utensils so that ready to eat foods are not touched with bare hands
- ❑ Some means of washing utensils (3 buckets or basins) or adequate quantities of utensils to allow for changes every 4 hours or if the utensil is dropped.

Hand wash

Some form of container with a spigot must be used to provide a flow of water for proper hand washing. Soap, disposable towels and a waste can must also be available.



Area Set up

The set up of a non-profit temporary restaurant is very important, especially if the event is held outdoors. Food and food contact equipment must be protected from sources of contamination. The following are requirements for set up:

- ❑ If foods have to remain exposed - insect netting must be up surrounding the food preparation area, or the event must be in an enclosed building.
- ❑ A floor should be in place providing a barrier from bare ground (grass especially). Plywood, tarps, setting up on concrete are all options.
- ❑ All foods and food containers must be stored at least 6" off the ground.
- ❑ Hand wash station must be set up and immediately accessible to food preparation area.
- ❑ Hand wash and ware washing should be set up away from food storage and food preparation.

Hot Holding

Equipment must be available to maintain hot foods hot. Hot holding temperature is a minimum of 135F. A metal stem thermometer must be used to monitor temperatures. Appliances such as NESCO roasters and steam tables are generally used to maintain temperatures. Whatever type of equipment is used must have cover to protect foods when not being served.

Cold Holding Equipment

Equipment to maintain foods at 41F or less must be available. Coolers may be used provided product is separated by individual rigid containers to prevent cross contamination. Mechanical refrigeration is preferred, this could definitely include storage in an establishment refrigeration unit for events done at Piggly Wiggly, Walgreens, Express or Jefferson Park Pavilion.

The following may be used:

- ❑ Coolers with adequate product separation.
- ❑ Mechanical refrigeration

Thermometers

A metal stem thermometer must be used to monitor product temperatures including hot holding, cold holding and cooking temperatures for raw products. Thermometer should be calibrated using ice water 32F as a reference. Adjustment is on the underside of the dial. Stem of the thermometer must be inserted into the food at a minimum of 2". Hamburger patties may be stacked in order to insert the thermometer in 2".

Dial must read 0-220F



Gloves and Utensils

Ready to eat foods may not be touched with bare hands. Tongs, spatulas, spoons or gloves must be used for these foods. This requirement includes buns and all foods that are ready to eat.

Hands must be washed immediately prior to putting on new gloves.

All utensils used for potentially hazardous foods must be either washed or changed every 4 hours or if the utensil is dropped.

Ware Washing (optional)

If dishes are going to be washed instead of simply changed with spare utensils a proper 3 basin set up must be used. The basins are set up as follows:

Wash_____Rinse_____Sanitize

First basin is detergent water, second basin is clean water to rinse residual soap and the third basin is for sanitizer solution. Sanitizer must be either chlorine (100ppm) or QUAT (200ppm).

Foods

It is recommended that all foods be precooked if possible. If burgers are to be prepared they should be cooked from frozen. Raw animal products are certainly the most risky and keeping raw product at a minimum is preferred. *Any raw animal foods to be prepared for a non-profit temporary restaurant must be approved by the Menasha Health Department.*

All foods must come from an approved source (licensed). FOOD PREPARED IN A PRIVATE HOME ARE ABSOLUTELY PROHIBITED.

Food source may be requested dependant upon type. Maintain all receipts and or source contact information.

If ice is required for service it must come from a water source which has been sampled (a copy of the well test must be on site). Ice used to keep foods and food containers cold may not be used for consumption.

Food Cooking Temperatures

Raw animal foods must be fully cooked. Items like hamburgers may not be cooked to order (i.e. medium rare). The following are required cooking temperatures :

- ▣ Hamburgers 155F for 15 seconds
- ▣ Chicken (raw) 165F for 15 seconds
- ▣ Brats (raw) 155F for 15 seconds
- ▣ Pre cooked brats, hot dogs 135F
- ▣ Hot holding 135F

Cleaning

Area should be maintained and free of exposed food and food debris which will attract insects.

All cloth wiping rags must be maintained in a bucket containing sanitizer when not be immediately used.

Any chemicals used for cleaning must be stored away from food, food containers and food contact equipment.

Any residual cleaning solutions should be properly disposed of down a sanitary sewer drain and not dumped in the storm sewer.

Garbage and refuse should be kept in proper containers with tight fitting covers.

Notice regarding cooking equipment

Use of open combustion appliances such as grills, deep fryers and any other appliance with an open flame may pose a fire hazard. There are requirements in terms of fire extinguishers and set back from a tent, or a building or the general public. Please contact Verne Green at the Neenah-Menasha Fire Department for more information.

Neenah-Menasha Fire Department (920) 886-6201

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