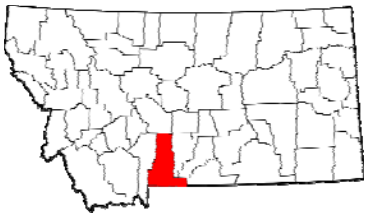

Park County Environmental Health
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Livingston, MT 59047
406-222-4145 or 406-222-4142 Fax 406-222-4109

Guidelines for Temporary Food Service, Non-Profit Organizations, Special Events

1. *Source:* All food must be from an approved source and be prepared or packaged in approved food service or food processing facility.
2. *Water:* Adequate potable water supply system with hot and cold water must be present
3. *Equipment:* All equipment must be easily cleanable and nonabsorbent
   a) Storage of cold foods must have adequate refrigeration units to maintain temperatures of potentially hazardous foods below 41° F,
   b) Hot food storage units are required when food is being held to maintain temperatures of potentially hazardous foods above 135° F.
   c) Appropriate thermometers must be provided in all units used for food temperature maintenance.

4. *Structure:* All surfaces must be smooth, nonabsorbent, and easily cleanable.
5. *Protection:* Adequate protected storage facilities must be provided for all food items, condiments and single service items during preparation, transportation, display, service, and storage.
6. *Garbage:* Easily cleanable containers must be available to collect garbage and for disposal
7. *Handwashing:* A handwash sink equipped with warm running water, soap and paper towels is required in food prep areas and must be easily accessible. **Frequent handwashing is strongly encouraged!**
8. *Ice:* Ice for drinks and used for storing must be supplied from an approved source. Food and or containers cannot be sorted in ice meant for consumption.
9. *Dishwashing:* A three compartment sink (wash, rinse, sanitize) with drainboards on both sides, hot and cold running water available to each sink is required for utensil/equipment washing.
10. *Ventilation:* A hood and grease collection system is required for all equipment that produces grease vapors
11. *Employee Practices:* Employees must wear clean clothing and follow good hygienic practices including, but not limited to, washing hands following any unsanitary practice and wearing hair restraints. Outer clothing and personal items must be stored away from any food preparation.
12. *Restroom Facilities:* For food employees, restroom facilities must be available and accessible during all hours of operation.