

Wisconsin Food Code FACT SHEET



Temporary Food Service Guidelines

Use this guide as a checklist for stand construction and operation. The following is a summary of requirements as required by the Wisconsin Food Code, Chapter 10. A copy of the food code can be obtained from the [State of Wisconsin Legislature](#) or the [DATCP website](#).

Demonstration of Knowledge

The person in charge or the employee (volunteer) must be able to demonstrate the knowledge outlined in this document through food safety practices and/or answering food safety questions as they relate to their particular food operation. Demonstration of Knowledge includes having the appropriate testing materials if sanitizers are used.



not prepared to eliminate pathogens in a ready-to-eat form. The notice should include a warning of the hazard and an advisory on appropriate handling. The notice must be posted at a visible location on the food stand or printed on the menu.

SOURCE: All food prepared, sold or served to the general public must come from an approved source as defined in the Food Code. Food must be prepared at the temporary food service booth or at a licensed facility approved by the department or agent health

Employee Health

HEALTH: Food service employees must not have any open cuts or sores, or diseases transmittable by food. Specifically, employees with a fever, diarrhea, vomiting, jaundice, sore throat with fever or with a lesion containing pus such as a boil or infected wound that is open or draining may not be involved in the preparation or serving of food. If a food service employee has been diagnosed with an illness transmissible by direct contact or contact with food, he or she is not permitted to work at all.

department. Documentation as to where food is purchased must be available at all times. The sale of foods prepared in a private home is not allowed.

Food

CONSUMER ADVISORY: The operator must inform consumers when beef, eggs, fish, lamb, or shellfish are offered raw, undercooked or otherwise

COLD STORAGE: Mechanical refrigeration units must be provided to keep potentially hazardous foods at or below 41°F. Ice may be used for the transportation, storage, display, cooling and service of potentially hazardous food if approved by the regulatory authority, and it can be demonstrated that food product temperatures are being maintained at or below 41°F.

COOKING: Potentially hazardous foods must reach appropriate internal temperatures during cooking as specified in the Wisconsin Food Code. Cook poultry and stuffed meats to 165°F; ground raw beef, pork and fish to 155°F; whole fish fillets to 145°F; and vegetables (being hot held), commercially processed or packaged food to 135°F. Potentially hazardous foods must be maintained at 41° F or below before cooking. *Refer to Food Code Fact Sheet # 12 – we recommend posting this chart in the food stand for reference by food stand employees.*

HOT HOLDING: Hot food holding units must be used where necessary to keep potentially hazardous foods at 135°F or above.

REHEATING: When permitted, cold, precooked potentially hazardous foods to be hot held must be rapidly heated to an internal temperature of 165°F within two hours. Steam tables and crock-pots may not be used to reheat potentially hazardous food unless approved by the Department or agent. Foods reheated per customer order and for immediate service may be reheated to any temperature.

THAWING: Foods must be thawed in refrigeration units, completely submerged under cool running water (70°F or colder), or in the microwave as part of the cooking process. If a microwave is used to thaw, the food should be immediately transferred to the cooking equipment with no interruption in process.

FOOD DISPLAY: All food must be protected from consumer contamination by the use of packaging, food shields, display cases or other effective means.

CONDIMENT DISPENSING: Condiments (i.e., sugar, cream, relish pickles, mustard, ketchup etc.) must be served from individual packages or approved easily cleanable, multi-service dispensers, unless served by employees.

DRY STORAGE: All food, equipment, utensils and single service items must be stored above the floor on pallets or shelving, and protected from contamination.

WET STORAGE: Unpackaged food may not be stored in direct contact with undrained ice. Packaged food may not be stored in direct contact with ice or

water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or the container's position in the ice or water.

Ice Handling/Storage

APPROVED SOURCE: All ice served to the general public must be from an approved source acceptable to the department.

DRINK ICE: All ice intended for human consumption must not be used for any other purpose.

DISPENSING: All ice used for human consumption must be dispensed by the use of suitable scoops to prevent contamination. Between uses dispensing scoops must be stored in the ice with the handle extended or clean and dry on a clean surface or by other approved methods to prevent contamination.

STORAGE: All ice used for human consumption or cooling must be stored off the floor and in a manner that prevents contamination from dust, splash, drainage or other contamination. Any ice stored in a personal home requires that the home be licensed as a food warehouse.

Food-Contact Surfaces, Cleaning and Sanitizing

SINKS REQUIRED: When multi-use utensils are being used, hot and cold water under pressure and a three-compartment sink are required. Sink compartments must be sized to accommodate 50% of the largest utensil to be cleaned and sanitized in the sink. When utensils are limited to tongs, spatulas and cutting boards, three dishpans of adequate size may be used for washing, rinsing and sanitizing.

CLEANING PROCEDURE: Utensils and equipment must be washed after each use in the following manner: 1) pre-wash (scrape and or soak), 2) wash in good detergent, 3) rinse in clean water, 4) immerse in an approved sanitizer at the required strength and time, and 5) air-dry.

APPROVED TEST KIT: An approved test kit must be available and used to effectively check the concentration of sanitizer solutions.



WIPING CLOTHS: Cloths that are used for wiping food spills must be used for no other purpose. Wet cloths must be stored in chemical sanitizer at concentrations specified by the manufacturer. Dry cloths must be free of food debris and soil.

Handwashing

REQUIRED FACILITIES: When water under pressure is available, a single compartment sink with approved liquid waste disposal must be provided for employee handwashing. When water under pressure is not available, handwashing facilities must consist of a covered insulated container of at least five gallon capacity with a non-self-closing spigot or valve that allows a continuous flow of water over the hands. There must be a large enough container to catch the handwashing wastewater so as not to create a hazard.

SOAP AND TOWELS: All handwashing facilities must have suitable hand soap and an adequate supply of single-service paper towels at all times.

FREQUENCY: Food workers must thoroughly clean their hands and exposed portions of their arms before engaging in food preparation. This includes working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and the following: after touching human body parts other than clean hands or arm; after using the toilet room; after handling any kind of animal; after coughing, sneezing, using a handkerchief, tobacco, eating, or drinking; after handling soiled equipment or utensils; when switching between working with raw food and working with ready-to-eat food; and after engaging in any other activities that contaminate the hands.

GLOVE USE: Gloves **may not** be worn as a replacement for good handwashing practices. Hands must be thoroughly washed prior to wearing gloves and each time the gloves are replaced to prevent contamination.

NO BARE HAND CONTACT WITH READY-TO-EAT FOODS: Food employees may not touch ready-to-eat food with their bare hands. Food employees must use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment when handling ready-to-eat food.

HAND SANITIZERS: Hand sanitizers cannot be used in place of handwashing. Approved hand sanitizers may only be applied to hands that have been thoroughly washed.

Good Hygienic Practices

EATING, DRINKING & TOBACCO USE: Eating and tobacco use must be done only on employee breaks. Areas designated for employees to eat, drink and use tobacco must be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. After breaks employees must wash hands before returning to work.

PERSONAL HYGIENE: Food employees must have clean outer garments, effective hair restraints, maintain a high degree of personal cleanliness and conform to good hygienic practices while engaging in food preparation or service.

Poisonous or Toxic Materials

USE: Only those poisonous or toxic materials necessary for maintaining the operation, cleaning and sanitizing equipment and utensils and controlling insects and rodents may be maintained at the booth. Poisonous or toxic material may not be used in a way that contaminates food, equipment or utensils or in a way that constitutes a hazard to employees or other persons, or in a way other than in full compliance with the manufacturers labeling.

LABELING: Containers of sanitizers and poisonous or toxic materials must be clearly labeled with the common name for easy identification.

STORAGE: When not being actively used, sanitizers and toxic or poisonous materials must be stored in cabinets or in a similar physically separate place located to prevent contamination of food, equipment, utensils and single-service articles.

Thermometers

REFRIGERATORS: Each cold storage/holding unit for potentially hazardous food must have a thermometer to accurately measure the unit's air temperature. Refrigerators must be able to maintain a temperature of 41°F or below.



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FOOD TEMPERATURE MEASURING

DEVICE: A food temperature measuring device must be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to +/-2°F, and have a minimum range of 0 - 220°F.

Utensils and Equipment

CONSTRUCTION: All equipment and utensils, including plastic ware, must be durable and easily cleanable.

COOKING DEVICES: Homemade cooking devices, such as grills, cannot be used unless approved by the department or agent. Barrels and other containers that have been used for the storage of toxic products must not be used as a cooking device.

CAST IRON LIMITATION: Cast iron may only be used as a surface when cooking, as in grills, griddle tops and skillets.

STORAGE: All utensils and equipment must be stored off the floor and in a manner that protects them from dust, spillage and drainage and other sources of contamination.

Single-Service Utensils

STORAGE: All single service utensils must be stored in the original closed container or effectively protected from dust, insects and other contamination.

DISPENSING: Unwrapped single-service straws, knives, forks, spoons and toothpicks etc. must be displayed, and dispensed so that contamination of food and lip surfaces is prevented. Unwrapped single-service articles must be presented so that only the handles are touched by employees and customers. All single-service paper cups must be dispensed by means of a covered dispenser which provides protection to the interior and lip contact surfaces from dust and careless handling.

APPROVED SOURCE: All water used for food preparation, utensil cleaning and employee handwashing must be from a safe, approved source.

ADEQUATE SUPPLY: An adequate supply of hot and cold water must be available for utensil/equipment washing, rinsing, and sanitizing, as well as hand washing.

WATER UNDER PRESSURE: Food stands that have water under pressure must have a 3-compartment sink for manually washing, rinsing and sanitizing equipment and utensils. If a 3-compartment sink is not available, then all washing, rinsing, and sanitizing of utensils can be done using receptacles that substitute for a multi-compartment sink. Or it is acceptable to stock extra utensils and wash everything at the end of the day in a licensed facility.

FOOD SERVICE LIMITATION: When water under pressure is not available, temporary food stands are required to use single-service utensils and limit the types of foods service to those which do not require extensive use of multi-service food preparation utensils (i.e., hot dogs, bratwurst, frozen hamburger patties, prepackaged sandwiches).

CONTAINERS: Water supplies in food stands without water under pressure for food preparation, utensil cleaning and hand washing must be stored in food grade containers which are smooth, easily cleanable, have tight fitting covers, and are used only for storage of potable water.

HOT WATER: An electric or gas heating device is required to heat water for hand washing and utensil washing. An adequate supply of hot water must be available.

WATER HOSES: All water hoses used to carry water for food preparation and handwashing purposes must be made of food grade materials approved by USDA, FDA, and NSF. Hose connections must be elevated off the ground surface to prevent being submerged in contaminated water.

BACKFLOW PROTECTION: Water supplies that are connected to hoses must be protected by an approved backflow prevention device.



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Toilet Facilities

AVAILABILITY: Approved toilet facilities for each sex must be provided as follows: one toilet for each 75 males, one urinal for each 50 males, and one toilet for each 30 females.

Wastewater Disposal

CONNECTION TO APPROVED SYSTEM:

Connection must be made to an approved sewage collection system when such a system is available.

WASTEWATER STORAGE/DISPOSAL: When an approved system is not available, each temporary restaurant must provide a container of sufficient size, 15% greater capacity than the water supply tank, for collection of liquid wastewater. Wastewater storage containers must be emptied when necessary in to a sanitary sewer. If a public sewer is not available, wastewater disposal must be at a location that will not create a fly, odor or nuisance problem. Liquid waste containers must be maintained in a sanitary condition and emptied as needed to prevent a nuisance.

Garbage and Refuse

STORAGE: Garbage and refuse must be kept in durable, disposable or cleanable, insect/rodent-proof containers that do not leak and do not absorb liquids. Containers used in food preparation areas and utensil washing areas must be kept covered if not in continuous use.

REMOVAL: Garbage and refuse must be routinely removed from the immediate area around the temporary restaurant to prevent the attraction of flies, rodents, and other pests and the creation of odor and nuisance problems.

Stand Construction

ROOF AND SIDEWALLS: Temporary Food Establishments may be operated without a roof and/or sidewalls, if approved.

KITCHEN ENCLOSURE: All food preparation and utensil washing areas with extensive food preparation maintained in connection with temporary food establishments must be effectively enclosed or screened.

COOKING/SERVING AREAS: All cooking and serving areas must be protected from contamination. Cooking/grill areas must be roped off or otherwise segregated from the public.

FLOORS: Floors must be maintained in sanitary condition. Dirt floors must be covered with approved material, which will provide protection from splash and dust. Approved materials may include concrete, asphalt, wood racks or duckboards, plywood, etc. The use of sawdust or similar dust producing materials is prohibited.

LOCATION: No temporary restaurant may be located within 100 feet of a barn or enclosure housing animals or other source of odors or flies.



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