



Arkansas Department of Health

Governor Mike Beebe

Paul K. Halverson, DrPH, FACHE, Director and State Health Officer.

PULASKI COUNTY CENTRAL HEALTH UNIT

ENVIRONMENTAL HEALTH PROTECTION

3915 W. 8th Street, Little Rock, AR 72204

Phone No. 501-280-3378 • Fax No. 501-280-3308

Wash Hands Frequently!! After using restroom. After handling raw meats, soiled utensils, or garbage. Don't use apron or cloth in place of proper handwashing and drying. No Smoking, Eating, or Drinking in food prep areas.

TEMPERATURE REQUIREMENTS

Hot holding temperature 135° or above
Refrigeration temp. 41° or below
*When reheating foods 165° or above

Cooking Temperatures

165° or above for poultry or stuffings containing meats
150° or above for pork
140° or above for all other meats
*155° or above for all ground beef hamburger

FOOD PROTECTION

- Prevent cross-contamination by cleaning work area properly after preparing raw meats.
- Do not store raw, dripping product above finished product or produce.
- Keep all poisons and cleaners stored separately from foods and utensils and properly label them.
- Cover or seal all foods in storage, after proper cooling, if needed.
- Avoid using dented, rusting, or unlabeled canned goods.
- Store all absorbent items off of the floor.

"WHEN IN DOUBT, THROW IT OUT!!!!!!!!!!"

SANITIZATION AND CLEANING

If using a commercial dishwasher, make sure it works properly.

Chemical dishwasher – 50 ppm chlorine
Solution for final rinse

Hot water dishwasher - 180° degrees
or above for final rinse

If a three-compartment sink is used, procedure is as follows:

- 1st vat-wash with hot water and soap
- 2nd vat-rinse with clean water
- 3rd vat-sanitize with 50 ppm chlorine water solution and allow to air dry
(If sanitizer other than chlorine or bleach is used, contact this office for info.)

*When using wiping cloths for cleaning, a solution of 100-ppm chlorine/water mixture is necessary. Cloths should be left in this solution in between uses. Solution should be changed as needed.

IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT OUR OFFICE!!!!!!!!!!

**Pulaski County Health Department
Environmental Health Protection
3915 W. 8th Street
Little Rock, AR 72204
(501) 280-3378**

**Guidelines
For
Temporary Food Service Operations**

Definitions

- (1a) "Potentially hazardous foods" means any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.**
- (2a) Non-potentially hazardous food means any food which requires little or no preparation, such as popcorn, candy, apples, snow cones, etc., and have none of the potentially hazardous foods.**

Temporary Food Service Guidelines

1. Any temporary food service operation preparing and serving potentially hazardous foods must have a three-compartment sink. The sink must be equipped with hot and cold running water under pressure or gravity flow. There should be enough water for cooking and sanitizing equipment and utensils.
2. Any temporary food service operation preparing non-potentially hazardous foods shall be required to have a two-compartment sink. The sink must also be equipped with hot and cold running water under pressure or gravity flow.
3. Both potentially hazardous and non-potentially hazardous food service operations must have a hand sink with hot and cold running water under pressure or gravity flow. Soap and individual type towels must be provided.
4. Draft beer and soft drink dispensers will be allowed under tents or open areas provided that fans are used to blow air across the nozzles. Hand washing facilities or wet towelettes must be provided. All beverage stands will be required to have containers to catch the overflow liquid and then emptied into a sewage disposal system.
5. All potentially hazardous pre-packaged foods must be prepared in facilities approved by the Health Department. These foods must be transported in equipment capable of maintaining food at a temperature of 45° or below or 140° or above. The on-site facilities must maintain the food at these temperatures during the entire event.
6. Ice shall be obtained from an approved facility and must be packaged and handled in a safe and sanitary manner. All ice shall be stored 18" above ground at all times.
7. Ice scoop with handles shall be provided and used.
8. All food products and single service articles shall be stored off the ground and maintained in a safe and sanitary manner.

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9. Storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice. Dry ice is recommended if the sandwiches are going to be stored for more than three or four hours.
10. Hair should be restrained by nets or other acceptable methods while serving the public.
11. Floors shall be constructed of concrete, asphalt, light wood or other similar cleanable material, kept in good repair.
12. Ceiling shall be made of wood, canvas, or other material that protects the interior of the establishment from the weather. Walls and ceilings of food preparation areas shall be constructed in a way that prevents the entrance of insects. Doors to food preparation areas shall be solid or screened and shall be self-closing. Screening materials used for walls, doors, or windows shall be at least sixteen-inch mesh.
13. Counter service openings shall not be larger than necessary for the particular operation conducted. These openings shall be provided with tight-fitting solid or screened doors or windows or shall be provided with fans installed and operated to restrict the entrance of flying insects. Counter service openings shall be kept closed, except when in actual use.

B. Waste

1. All garbage containers shall have tight fitting lids, lined with plastic garbage bags and emptied at frequent intervals, to help control insect problems.
2. All concessions stands shall be responsible for disposal of their own garbage.
3. All sewage, including liquid waste, shall be disposed of in accordance with Arkansas State Board of Health Rules and Regulations.
4. Sufficient number of toilet facilities shall be provided and located so that they are accessible to the public.
5. Sanicans shall be emptied frequently by an approved pumper and checked periodically to be sure they have toilet paper.

A list of all vendors must be submitted to the Health Department at 3815 West 8th Street for approval no later than six weeks prior to the event.

Temporary food service operations preparing and serving potentially hazardous foods will display a red decal, whereas non-potentially hazardous food operations shall display a green decal. These decals will be provided and attached to the food service facility by a Health Department Sanitarian.