

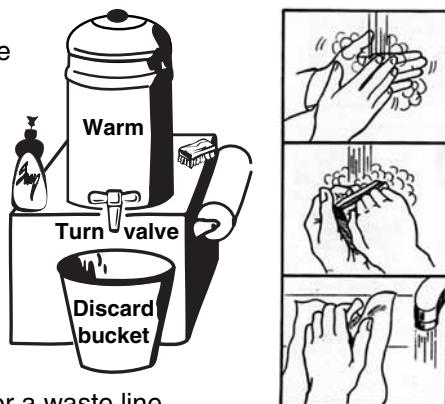
# Temporary Food License Requirements Information Sheet

The Environmental Health Division must be notified of all events that involve food service and sampling of food. Contact our office **at least two weeks** prior to an event to determine if a Temporary Food License is necessary. If a license is necessary, an application and a short interview process will follow. The *Bloomington City Code* adopts the *Minnesota Food Code*. Final approval must be obtained before the event can take place.

## Sanitary facilities

- 1) Areas of food preparation, service or storage must provide protection against adverse weather, wind or dust.
- 2) Water must be obtained from a public supply. Water must be stored in a sanitary manner.
- 3) Wastewater must be discharged directly to an approved system or holding tank.
- 4) Garbage/refuse must be stored in a covered, leakproof container away from food activities.

- 5) Handwashing facilities must be provided with running water (a container with a spigot is permitted), nailbrush, soap and paper towels. Discharge the water into a holding vessel or a waste line.



## Food/food protection

- 1) Food/ice must be obtained from an approved commercial source. **Home prepared food is not permitted.**
- 2) Food/ice must be covered and stored in a sanitary manner at least six inches above the floor/ground.
- 3) Potentially hazardous food must be held at 41° F or colder or at 140° F or hotter.

**Potentially hazardous food** means any food that consists, in whole or in part, of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustaceans or other ingredients (including synthetic ingredients) in a form capable of supporting rapid and progressive growth of infectious or toxicogenic micro-organisms. This includes food not always considered, such as cooked rice, cooked potatoes, certain bean dishes, etc.

- 4) Potentially hazardous food previously heated must be reheated to 165° F and held at 140° F or hotter.
- 6) Ice used for storing canned/bottled beverages must be self-draining and not be consumed.
- 8) Self-service food condiments must be individually packaged or dispensed from an enclosed dispenser.
- 9) Utensils must be used for handling food/ice.
- 10) Gloves must be used when handling ready-to-eat foods.
- 11) Mark time when using time alone as the public health control.
- 12) A thermometer must be provided.

## Personnel

- 1) Employees must wash their hands before handling food, after handling raw meat and after eating, drinking, smoking or using the toilet.
- 2) Employees must be free of communicable disease, illness or infection. Employees' hands must be free of cuts, bandages or jewelry.
- 3) No person shall eat, drink, smoke or chew gum in the food prep/service area.
- 4) Employees must wear caps, hairnets or other effective hair restraints during food activities and warewashing. Employees must wear clean clothes and aprons over outer garments.

## Food equipment/utensils

- 1) Equipment/utensils must be commercial-grade, NSF-approved.
- 2) Food contact surfaces must be clean and sanitized before each use.
- 3) Sanitizing solution (50-100 ppm chlorine and 200-400 ppm quaternary ammonium) must be used. Wet wiping cloths must be stored in a sanitizing solution.
- 4) Equipment/utensils must be stored in a sanitary manner at least six inches above the floor/ground.
- 5) Dishes/pots/pans/utensils must be washed, rinsed with clear water, sanitized and air-dried. **Towel drying is not permitted.** Provide three labeled buckets big enough to accommodate the largest utensil.

