

21. Reporting of foodborne disease. Any food service operator having actual or constructive knowledge of the occurrence of illness allegedly due to consumption of food served at the establishment, shall report the same within 24 hours by telephone, fax or in person to the Livingston County Department of Health.
22. All food items, including ice and single service items must be stored off the ground or floor surfaces on stands, a minimum of 6".

Potentially hazardous foods requiring heat treatment, must be heated to the following temperature:	
Poultry	165° F
Pork	150° F
Beef	140° F
Ground Beef	158° F

Livingston County Department of Health  
Center for Environmental Health  
2 Murray Hill Drive  
Mt. Morris, NY 14510  
(585) 243-7280  
(585) 243-7287 fax  
After Hours Emergency Phone Number:  
(585) 243-7100

# Food Service Guidelines for Temporary Food Events



1. The use of "home canned" or home prepared food is absolutely prohibited, both as an ingredient and/or individually served or sold.
2. Hot foods must be maintained at 140° F or above and cold foods at 45° F or below at all times.
3. Care must be observed in food storage. Adequate refrigeration is important. Perishable potentially hazardous food shall be maintained at 45° F or below. Thermometers must be provided and used to measure the temperature of stored foods, both cold and hot.
4. Probe thermometers must be provided and used to monitor temperatures of foods, both cold and hot. These thermometers must be in 2 degree increments from 0° to 220° F.
5. Keep time between preparation and serving as short as possible.
6. Menu should be limited to avoid leftovers or waste.
7. No bare hand contact is permitted when handling food not requiring heat treatment. Plastic gloves, deli paper or utensils will be permitted.
8. Handwashing facilities must be provided at each food stand. Such facilities shall consist of soap, paper towels and a container equipped with tap or spigot to produce a stream of water. Waste water must be collected in a receptacle and disposed of in a sanitary manner. **KEEP HANDS CLEAN.**
9. All food workers must be free from illness, sores, and cuts and shall use hygienic food handling practices.  
**No Smoking In Food Stands.**
10. All food workers must wear clean clothing. Hats and/or hair nets are required.
11. Clean and sanitize all food contact surfaces and equipment before, during and after use. Provide each stand with an approved sanitizing solution.
12. Food and eating utensils must be protected from dust, flies and handling by customers.
13. Single service flatware and tableware is recommended and is required where satisfactory dish and utensil washing and sanitizing facilities are not available.
14. Condiments for self-service must be provided only in approved closed dispensers or single service packages.
15. Use of ice; only chipped, crushed, or cubed ice obtained in bags from approved sources can be used in the manufacturing of foods or be permitted to come in actual contact with food.
16. Wet storage of packaged food and beverages is prohibited. Canned beverages may be stored in containers of chipped ice with an open drain. This ice must not be used for consumption.
17. Disposable cups. All beverages that are dispensed must be in single service cups.
18. Brushes and utensils must be kept clean at all times. Cleaning cloths must be kept in a container with sanitizing solution.
19. Cleaning compounds, sanitizers and toxic items must be properly stored away from food and properly labeled.
20. Interior ground surfaces of food stand must be maintained in a clean and dry condition. Provide trash containers with plastic liners and with covers in each food stand. Waste cooking grease must be disposed of in an approved receptacle.