



NOT FOR PROFIT TEMPORARY FOOD SERVICE

The Warren County Office of Environmental Public Health regulates all food establishments serving the public in Warren County. The objective is to prevent Foodborne illness through inspections and education. The Warren County food establishment Ordinance allow this office to prohibit the service of any potentially hazardous (perishable) foods if sanitary practices cannot be maintained. These rules are intended for events like barbecues; more extensive food service requires a permitted facility.

ANYONE SERVING FOOD TO THE PUBLIC IS RESPONSIBLE FOR PREVENTING ILLNESS!!!!!!!

REQUIREMENTS

- 1) Bleach water, or another type of sanitizer approved by Warren County Food Ordinance.
 - One tablespoon bleach to one gallon of water makes an approved sanitizer. Spray bottle of sanitizer solution is acceptable for wiping tables.
 - A sanitizer test kit is required for any sanitizer to assure proper and safe sanitation. You may get test strips from Health Inspector.
 - **Lysol, 409. And other store-bought cleaners and sanitizers are PROHIBITED!!!**
- 2) Paper towels for wiping up messes (no dish cloths or rags allowed)
- 3) Canopy or roof over serving area, and barbecue pit
- 4) Screened in serving area
- 5) Adequate hand washing facility in food preparation area
 - A pump or other water dispenser is REQUIRED
 - DO NOT use a wash basin that re-uses dirty water to wash hands
 - Liquid hand soap (no bar soap and paper towels (no cloth towels)
- 6) Covered trash cans and other measures must be taken to avoid attracting flies and other pests
- 7) Hats, caps, or hairnets are required with no hair hanging out
- 8) All potentially hazardous (perishable) foods must be kept at safe temperatures at all times:
HOT- Above 135 F degrees. COLD: Below 41 F degrees.
- 9) A metal stem or bayonet thermometer that measures 0-220 F degrees
- 10) All food and food-related items must be kept off of the ground and be protected from contamination
- 11) All tables that are not of a smooth easily cleanable surface need to be covered with a disposable plastic table covering to prevent contamination of food.
- 12) Utensils must be safe, easily cleanable; no wood, galvanized metal, enamel, etc.
- 13) All wastewater must be collected and disposed of properly not poured out on ground or street; water must come from an approved source
- 14) Must have access to a restroom with hand washing facilities.
- 15) Absolutely NO handmade/homemade food products (potato salad, barbecue sauce, pepper jelly, pickles, salsa, ice, etc.): all food except baked goods not needing refrigeration, must come from an approved source (like a grocery store, etc.). Contact this office for information on permits necessary to become an "approved source". Baked goods need labeling.
- 16) Ice used for cooling may not be used for human consumption; food cooled in ice must be kept in plastic, other approved containers to avoid direct contact with ice.
- 17) All chemicals (bug spray, bleach, etc.) must be stored below and away from food.
- 18) Three bays/bins for washing, rinsing, and sanitizing utensils. These may be plastic bins as big as your largest item to be washed.



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