

# Basic Requirements for Food Establishments in Temporary Settings

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**Public Health**  
Prevent. Promote. Protect.

Hendricks County Health Department

- No ill employees
- Certified Food Protection Manager's certificate provided on-site and with application, if applicable (cooking of raw animal foods)
- Potable (drinkable) water for hand washing and food prep
- Employees must wash hands at appropriate intervals
- Adequate insect and rodent control
- Employees wearing hats, hair nets, or visors
- Chemicals stored separately from the food and single service items
- Adequate facilities and equipment to maintain food temperatures
- No bare hand contact with ready-to-eat food; gloves, utensils, deli tissue, tongs, etc. must be used
- Hand washing station should be equipped with soap, paper towels, and trash can (set-up should be similar to the one pictured to the right)
- Catch basin provided to hold hand washing wastewater until the water is disposed into sanitary sewer system (do not discharge the waste into storm sewers or on the ground)
- Food from approved sources (no home-prepared foods can be used or offered to the public)
- Potable water hoses are of food grade quality and incoming sources of water must have back siphonage preventers installed
- Thermometer for checking food temperatures (TCS foods must be held below 41° F or above 135° F)
- Flooring to cover the ground if food is to be stored at the site (clean cardboard is acceptable)
- A three-compartment sink supplied with potable water if washing and sanitizing food equipment on-site
- Sanitizer such as chlorine (bleach) or quaternary ammonia to sanitize all food contact surfaces. Proper sanitizing concentrations: chlorine 50-100 ppm\* and quaternary ammonia 200 ppm\* (\* or as otherwise indicated by the Code of Federal Regulations [CFR] or by the manufacturer of the product)
- Chemical test strips to test concentration of sanitizers
- Employees not permitted to smoke or eat in food prep areas (drinks must be from a closed beverage container)
- Foods, utensils, and all single-service items must be stored at least six inches off the floor or ground
- Do not store food or other items in ice that is to be used for human consumption
- Food must be protected from consumer contamination at all times

