



Hand-in-Hand Chili Cook-Off (COVID-19 drive up edition) - Benefiting Children and Young Adults of All Abilities

2021 Official Chili Cook-Off Rules

**For any questions about rules, please email Samantha at
samantha@handinhandqc.org**

Team Requirements:

- There is no entry fee to participate. You are responsible for the cost of your chili and booth decorations, all of which are tax-deductible
- Bring your best chili, prepared off-site and ready to eat, following Scott County Health Department standards (these are provided to you)
- Each team must come up with a team name AND a chili name. Creativity is encouraged but you could simply call it "My Chili", and that would still be fine!
- Food safety standards require that chilis be made in a licensed or church kitchen, and the Scott County Health Department will visit each booth the day of the cook-off to make sure every team is handling their chili safely
- **Each team must make around 15 gallons of chili**, brought to the event in 18-quart roasters (it usually requires 3 roasters). Teams should give themselves enough time to warm chili to Scott County Health Department standards (you can start setting up and warming your chili at 11:30 am. People will start driving up at 1 pm)
- Please bring a copy of your recipe for judges to view
- **Each team receives 4 free entries** into the event. If you have more than 4 team members, you can purchase addition entry tickets for \$12 each (teams receive a discounted ticket price)
- **Your team is responsible for booth clean up at the end of the event.** You are provided with a handwashing station and wipes to help clean up small spills
- Teams need to provide for their booths:
 - A copy of your recipe
 - Your own utensils for stirring chili and serving sides
 - 2 extension cords

Chili Basics/Need-to-Know:

- Each team will be supplied with (upon arrival):
 - One 2 oz ladle
 - Marker for putting your team number on sample cups

- Cups for sampling
- Plastic spoons and napkins to give to the public
- Gloves to wear while handling food
- Wipes
- Thermometer to monitor chili temp
- Hand washing stations
- Each team will be provided with an 8 foot covered table for serving and an additional 8 foot table at the back of the booth to store food and supplies. No food/supplies can be on the floor per Health Department requirements
- Please DO NOT bring power strips with you
- Each team booth has three outlets, and you can plug in *one thing* into each outlet
- Chilis will be judged by a panel of judges for the Judges Award, and the public for “Best Chili”. **There are two categories for “Best Chili”:** Restaurant/Caterer and Amateur. Restaurants and caterers are any teams that make food professionally, and amateur is businesses that don’t make food or individuals and families.
- Voting will take place throughout the event via online ballots.
- You will be provided with 2 oz ladles for dishing out your chili. **Only use about half of that ladle for each chili sample.** People usually take 1-2 bites of your chili and throw the rest away (unless they really like it!) so to avoid running out, give out small samples. People can always come back for more!

Award Info:

- **Best Chili – Public**
 - The public will vote for their favorite restaurant/caterer chili and family/individual chili using ballots
 - Ballots will be counted and tallied at the end of the voting period
- **Judge’s Choice**
 - Judges take into consideration taste/flavor, aroma, color, consistency/texture, and after taste when judging chilis
 - This award is judged using a blind taste test. Each team will bring a sample of their chili to the judges’ table and each chili will be scored on a scale of 0-10. The chili with the highest overall score from the judges wins
 - Much of the judges’ decisions will be personal preference. Some like spicy chilis, and others like mild chicken chilis. Bring your best recipe and hope for the best!
- **Spirit Award**
 - The Spirit Award is given to the team that raises the most money for Hand-in-Hand before and during the event
 - All Spirit money needs to be turned in by 5:00 pm at the cook-off
 - The Spirit Award is optional, but it’s an additional way to help Hand-in-Hand’s programs, and some teams have had a blast with it in the past (such as Per Mar, who hosts a chili cook-off at the office every year)

Are you interested
in testing your
skills at our Chili
Cook-Off?



HAND IN HAND CHILI COOK-OFF

SATURDAY, JANUARY 30, 2021 1 PM - 5 PM

FAIR CENTER, MISSISSIPPI VALLEY FAIRGROUNDS

Organization/Team Name: _____

Chili Name: _____

Contact Person: _____ Phone: _____

Email: _____ Preferred (circle)? Email Phone

Participating in the spirit award (circle)? Yes No

Do you want to serve your own chili or do you prefer we provide a volunteer (circle)?

Serve it ourselves Hand in Hand provides a volunteer

Team entry includes tickets for four. You can order additional tickets at a discounted rate of \$12.

Please contact Samantha Yeager-Walrath for extra tickets: samantha@handinhandqc.org

Cost of chili is tax deductible

Hand in Hand covers the health department fee

☐

I HAVE READ THE INFORMATION PROVIDED BY THE SCOTT COUNTY HEALTH
DEPARTMENT AND HAVE COMPLETED THE TEMPORARY FOOD APPLICATION

Complete the entry form and the health department form and mail to Hand in Hand at 3860 Middle
Road Bettendorf, IA 52722 or email to samantha@handinhandqc.org



APPLICATION TO OPERATE A TEMPORARY FOOD ESTABLISHMENT

Iowa law prohibits a food establishment (including a Temporary Food Establishment) from opening or operating until a license has first been obtained from the appropriate regulatory authority. Penalty Fees will be assessed for operating without the appropriate licensure.

A Temporary Food Establishment is a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event. An "Event" is a significant occurrence or happening sponsored by a civic, business, governmental, community, or veterans organization and may include an athletic contest. For example, an event does not include a single store's grand opening or sale.

Completed applications and documents must be submitted at least **3 days prior** to the Event.

Temporary food establishments that operate simultaneously at more than one stand at an event are required to have a separate license for each location. Once the application, other required documents and appropriate fees are received and processed, the Department will review the information to determine if a Temporary License may be issued.

TYPE or PRINT IN INK. INCOMPLETE APPLICATIONS WILL BE RETURNED WITHOUT REVIEW.

Permit will be sent to the e-mail address provided.

FOOD ESTABLISHMENT INFORMATION	EVENT INFORMATION
Name of Owner: _____	Event Name: _____
Business Name: _____	
Business Address: (City/State/Zip Code) _____	Date(s) of Event _____
	From: _____ To: _____
Mailing Address(if different) (City/State/Zip Code) _____	Location of Event: _____
Contact Information: Phone: _____ Cell or Alternate #: _____ Email: _____	Address of Event (street number and city) _____ <input type="checkbox"/> Indoor Event <input type="checkbox"/> Outdoor Event
<input type="checkbox"/> Type of Organization: <input type="checkbox"/> For Profit <input type="checkbox"/> Charitable – Not for Profit	City of Event: _____ County of Event: _____ Zip code: _____
Hours of Operation: Set-up/Preparation Time: _____ Service Time: _____	Anticipated Maximum Attendees at Peak Time: _____ * Event will occur regardless of the weather conditions: <input type="checkbox"/> Yes <input type="checkbox"/> No
On-site (Person-in-Charge) Contact (if different): Name: _____ Cell phone: _____ Email: _____	Event Organizer's Name: _____ Mailing Address: _____ Phone: _____ Email: _____
Secondary on-site (Person-in-Charge) Contact: Name: _____ Cell phone: _____	

****For food items that will be prepared at another location, provide the following information (must be owned by applicant):**

Food Establishment Name	Name of Permit Holder
Address and City	License #
Date and Time of preparation:	Contact phone number
Facility Type: <input type="checkbox"/> Licensed Food Establishment <input type="checkbox"/> Licensed Mobile Food Unit <input type="checkbox"/> Other	

Menu (disclosure of all food and beverage menu items is required)

Will your menu be identical for each Event (Menus and menu items must be approved.. If menu items change, changes must be submitted in writing for approval prior to the event in question)	<input type="checkbox"/> Yes <input type="checkbox"/> No
If you answered no, please explain.	
Menu Item 1	
Name of Menu Item 1 as listed on your menu (i.e. fruit salad, chicken quesadillas, lemonade, beer)	
Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?	<input type="checkbox"/> Purchased <input type="checkbox"/> Prepared
Source of food including all ingredients (must provide invoice or receipt at the event)	
All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)	<input type="checkbox"/> Yes <input type="checkbox"/> No
If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.	
Menu Item 2	
Name of Menu Item 2 as listed on your menu	
Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?	<input type="checkbox"/> Purchased <input type="checkbox"/> Prepared
Source of food including all ingredients (must provide invoice or receipt at the event)	
All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)	<input type="checkbox"/> Yes <input type="checkbox"/> No
If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.	
Menu Item 3	
Name of Menu Item 3 as listed on your menu	
Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?	<input type="checkbox"/> Purchased <input type="checkbox"/> Prepared
Source of food including all ingredients (must provide invoice or receipt at the event)	
All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)	<input type="checkbox"/> Yes <input type="checkbox"/> No
If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.	
Menu Item 4	
Name of Menu Item 4 as listed on your menu	
Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?	<input type="checkbox"/> Purchased <input type="checkbox"/> Prepared
Source of food including all ingredients (must provide invoice or receipt at the event)	
All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)	<input type="checkbox"/> Yes <input type="checkbox"/> No
If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.	

Menu Item 5

Name of Menu Item 5 as listed on your menu	
Is this menu item a food you prepare from multiple ingredients or an item that you purchase ready-made?	<input type="checkbox"/> Purchased <input type="checkbox"/> Prepared
Source of food including all ingredients (must provide invoice or receipt at the event)	
All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)	<input type="checkbox"/> Yes <input type="checkbox"/> No
If any food preparation activities for this menu item occur at a location other than at the licensed temporary food stand at the event, indicate what preparation activities will take place elsewhere and complete the Food Prep (Alternative Location) information. If all food preparation activities will take place in the licensed temporary food stand at the event enter N/A.	

Booth Construction

Overhead Covering	<input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other _____
Floor	<input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood <input type="checkbox"/> Other _____
Walls	<input type="checkbox"/> Screens <input type="checkbox"/> Concrete <input type="checkbox"/> Wood <input type="checkbox"/> Other _____
Booth supplied by	<input type="checkbox"/> Food Stand Operator <input type="checkbox"/> Event Coordinator <input type="checkbox"/> Other _____
Booth Supplied By	<input type="checkbox"/> Food Stand Operator <input type="checkbox"/> Event Coordinator <input type="checkbox"/> Other _____

Utensils and Equipment

Utensil Type	<input type="checkbox"/> Providing Single Serve Eating and Drinking Utensils <input type="checkbox"/> Multiuse Kitchen Utensils (knives, cutting board, pots/pans)
Type of Utensil Washing Setup	<input type="checkbox"/> Three Basin Setup on site <input type="checkbox"/> Shared Three Compartment Sink on site <input type="checkbox"/> Ware washing within a licensed Food Establishment <input type="checkbox"/> NA
Sanitizer to be used	<input type="checkbox"/> Chlorine (such as Unscented Bleach) <input type="checkbox"/> Quaternary Ammonium <input type="checkbox"/> Other _____
Test strips provided (Test strips are required if using sanitizer on site)	<input type="checkbox"/> Yes <input type="checkbox"/> No

Handwashing Facilities

Provided by	<input type="checkbox"/> Food Stand Operator <input type="checkbox"/> Event Coordinator <input type="checkbox"/> NA
Type of handwashing facility	<input type="checkbox"/> Gravity Fed Water with Spigot and Bucket (such as an Igloo Cooler set up) <input type="checkbox"/> Self-Contained Portable Unit (in each stand) <input type="checkbox"/> Plumbed with Hot and Cold Water Under Pressure <input type="checkbox"/> NA
Handwashing stations are required in each food stand and are required to be set up prior to food preparation.	
Disposable gloves provided	<input type="checkbox"/> Yes <input type="checkbox"/> No

Food Storage or Display Equipment

List all equipment used for food storage and display. Enter N/A if necessary.
Hot:
Cold:
Dry:
Condiments:

Water Supply	
Provided By:	<input type="checkbox"/> Event Coordinator <input type="checkbox"/> Food Stand Operator
Source of Water:	<input type="checkbox"/> NA <input type="checkbox"/> Public <input type="checkbox"/> Non-Public (Results of most recent test must be submitted)
Method of providing hot water for handwashing and ware washing:	
Cooking Equipment	
List all cooking equipment: (example grills, fryers, etc)	
Provided By:	<input type="checkbox"/> Event Coordinator <input type="checkbox"/> Food Stand Operator
Electrical Supply	
Type:	<input type="checkbox"/> Generator <input type="checkbox"/> Power Hook Up <input type="checkbox"/> No Power Needed <input type="checkbox"/> Lighting Available <input type="checkbox"/> Other _____
Provided By:	<input type="checkbox"/> Event Coordinator <input type="checkbox"/> Food Stand Operator
Food Transportation	
Identify how food will be transported to event in order to maintain safe temperatures	
Food Employees/Volunteers	
Food Protection Manager Certificate available on site?	<input type="checkbox"/> Yes Name: _____ <input type="checkbox"/> No
# of food employees/volunteers	
Person responsible for maintaining log book (required) A log book is a record of employees with dates and times worked in the food stand.	
Refuse Removal (Liquid waste = water, grease, etc.) (Refuse = trash)	
Describe how liquid waste will be disposed of. Enter N/A if there is no liquid waste.	
Frequency of liquid waste removal (times per day)	
Describe how trash will be disposed of.	
Thermometers	
Holding Thermometer Description. Enter N/A if temperature control is not required for safety.	<input type="checkbox"/> Thin Tip Probe Thermometer <input type="checkbox"/> Other (describe) _____
Cooking Thermometer Description. Enter N/A if there is no cooking.	<input type="checkbox"/> Thin Tip Probe Thermometer <input type="checkbox"/> Other (describe) _____
Rules and Regulations	
The Food Stand Operator has read the Temporary Food Operation Guide	<input type="checkbox"/> Yes <input type="checkbox"/> No

A temporary food establishment license will not be issued unless this application meets all applicable requirements found in the Iowa Food Code as summarized in the Temporary Food Establishment Rules and the regulatory authority has approved the license. Non-compliance may result in closure of the temporary food establishment.

License Fee: \$50.00

Submit payment to:

Scott County Health Department
600 W 4th Street
Davenport, IA 52801

Phone number (563)326-8618

Applicants Name (Print): _____ Applicants Signature: _____

DO NOT COMPLETE INFORMATION BELOW – FOR OFFICE USE ONLY

Inspector Name (Print) _____

Check/Cash #(circle)	Check Date	Amount Received
Check Name	Penalty amount	Amount Due

Sketch below the general layout of the Temporary Food Establishment indicating the location of the following:

1. Location of cooking and holding equipment.
2. Location of handwashing and utensil washing facilities.
3. Location of trash disposal containers.
4. Location of work tables, food and single-service storage.
5. Location of condiments.



Requirements for Temporary Food Events



321 E 12th Street
Des Moines, IA 50319
515-281-6538



Food that is provided to the public is subject to regulation.

“Food” means a raw, a cooked, or a processed edible substance, ice, a beverage (including alcoholic beverages), or an ingredient used- or intended for use or sale, in whole or in part- for human consumption.

“Vending” means selling individual portions of food for immediate consumption.

LICENSE REQUIREMENTS

When is a license needed?

- Providing unpackaged food or beverages. Examples- tacos, burgers, lemonade, etc.
- Providing commercially prepared pre-packaged food or beverage that requires temperature control for safety. Examples- ice cream bars, milk, yogurt, etc.
- Cut fruits- Examples- cut watermelon, cantaloupe, and honeydew melons.



When is a license not needed?

- Commercially prepared pre-packaged food or beverage that does not require temperature control for safety. Examples- bottled drinks, packaged candy, packaged chips, packaged granola bars, etc.
- Whole, uncut fruits and vegetables
- **Sampling**- Food or beverage that is being sampled- and not sold- *is still subject to regulation* (proper handwashing, temperature control, etc.) but in some cases may *not be required to be licensed*. Check with your Regulatory Authority.

WHAT TYPE OF LICENSE IS NEEDED?

License Types offered:

Mobile Food License (Annual License)– may be used up to 3 days in a single location before the unit has to move.

- Applications must be received a minimum of 30 days prior to opening for complete processing and approval.

Food Service or Retail License (Annual License)- may only be used on the premises for which the license was issued.

- A licensed establishment may set up a food stand on their own premises without an additional food license (all regulations including handwashing and proper holding temperatures apply).
- Leaving the establishment's premise to vend food requires additional licensure.
- Applications must be received a minimum of 30 days prior to opening for complete processing and approval.

Temporary Food License (single event use license)– is valid for an operational period of no more than 14 consecutive day in conjunction with a single event at a single location.

- An "event" is a significant occurrence or happening sponsored by a civic, a business, an educational, a government, a community, or a veterans' organization that operates periodically for no more than 14 days and may include athletic contests.
- An "event or celebration" *does not include* a single store's grand opening or sale, vending food at a brewery or bar, setting up at a business, or any other instance not considered an "event".

Annual Temporary Food Establishment License- an annual license that is valid in the County for which it was issued.

- A separate license application must be submitted for each County where a vendor will operate a Temporary Food Establishment in conjunction with an event.
- Persons who operate simultaneously at more than one event within a county are required to have a separate license for each food stand.
- Applications must be received a minimum of 30 days prior to the first event for complete processing and approval.
- Annual Temporary Food License Applications not received, processed, and approved prior to operating will require a single event temporary food license until the annual license is approved and issued.

Event Registration License- is required for an Event having more than 10 temporary food stand vendors.

- Applications must be received a minimum of 60 days prior to the event.
- An Event Registration License is not required for an event having 10 or fewer temporary food vendors, a fair (as defined in Iowa Code section 174.1, such as a county or state fair), or a farmers market.

OBTAINING A LICENSE IS EASY

Contact your Regulatory Authority

<https://dia.iowa.gov/food-and-consumer-safety-bureau>

Print the application and mail it in (Ensure that you print and mail the application to the appropriate Regulatory Authority.)

To obtain an application to the Iowa Department of Inspections and Appeals:

<https://ia.foodprotectiontaskforce.com/resources1/temporary-event-food-stands/#tab4>

Submitted license applications must be complete and accurate.

Applications with missing information will be returned.



***LET'S FOCUS ON TEMPORARY FOOD EVENTS**

TEMPORARY FOOD SERVICE LICENSE

WHO MUST PURCHASE

- For-profit organizations and individuals
- Non-profit organizations who do not meet exemption requirements

COST

- \$50.00 per single event license or \$200.00 for an annual license (per County)
- No online payment service is available at this time.

Non-Profit Exemption Examples:

License Required

- A nonprofit group sets up a food stand in downtown business district for one day. The premises or property is not owned or regularly used by the nonprofit group.

License Not Required

- Nonprofit group prepares and serves meal at a location that is regularly used by them. (i.e. church) The meal is served only on one day of the week. (2 times/year they can serve food for up to 3 days.)
- Nonprofit group uses the premises of another nonprofit group to serve a meal. May only be done twice per year and for one day each time.

NON-TRADITIONAL/TICKETED EVENTS

Contact your Regulatory Authority regarding requirements for Non-Traditional or Ticketed Events. *Examples- Wine and Beer Expos, Chili Cook-offs, BBQ Contests.* (In most cases licensing is required.)



FOOD SUPPLIES

All food supplies shall be obtained from a licensed or approved source (with the exception of honey) and come to the event in the original packaging. All meat and poultry products *must* be either Federal or Iowa inspected products.

The use of foods in hermetically sealed containers that are not prepared in a licensed food processing establishment is prohibited.

All fruits and vegetables must be washed before being used or sold.

Receipts for all prepared food and ingredients must be available for review at the event location.



Food items approved for sale at temporary events:

- Food items prepared on site, from start to finish, the day of the event in the licensed food stand
- Food items that have been prepared in the food stand owner's licensed facility (off site from the event), and transported to event
- All food served at temporary events must come from an approved (licensed) facility

NON-APPROVED FOODS WILL BE PLACED ON HOLD AND NOT PERMITTED TO BE SOLD. THIS INCLUDES MEATS LABELED "NOT FOR SALE" AND ALL FOODS PREPARED IN AN UNLICENSED KITCHEN.

***Exception-** Non-Profit Organizations may provide non-potentially hazardous foods (foods that don't require temperature control for safety) that are obtained from any source. *Example-* Church members can bake cookies at home and sell them at the bake sale

PERSONNEL



- All employees, including volunteers, shall be under the direction of a designated person in charge at all times of operation.
- The person in charge shall ensure that all food handlers are following the Temporary Food Stand Requirements.
- Every employee and volunteer must sign a logbook with their name, address, telephone number, and the date and hours worked. This logbook must be maintained by the person in charge for 30 days.
- All food handlers shall be free of contagious or communicable diseases, sores, or infected wounds; must keep themselves and their clothing clean; and must keep their hair properly restrained.
- Tobacco use of any kind is not permitted inside the stand or while attending grills outside the stand.
- No eating or drinking is allowed in food preparation areas.
- Personal belongings shall be stored in a designated place adequately separated from food, food contact surfaces, and dishwashing areas.

****GOOD HYGIENIC PRACTICES AND TEMPERATURE CONTROL ARE OF EXTREME IMPORTANCE TO PREVENT FOODBORNE ILLNESS!**

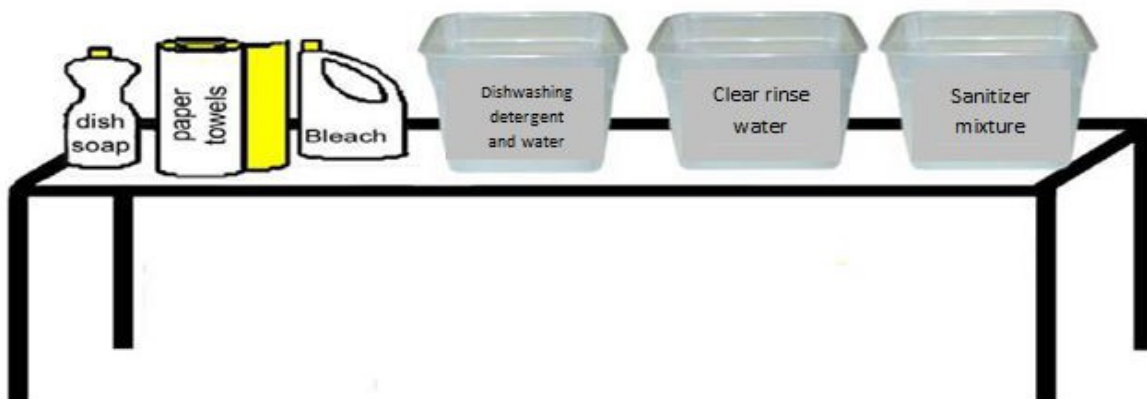
WAREWASHING, SANITIZERS AND WIPING CLOTHS

- Chlorine bleach or another approved sanitizer shall be provided for warewashing and wiping cloths.
- Wiping cloths shall be provided for wiping counters, tables and other food contact surfaces. Cloths shall be rinsed frequently and stored in a clean sanitizer solution between uses.
- Sanitizing solutions shall be of an appropriate concentration. Chlorine sanitizer should be mixed to 50ppm-100ppm, quaternary ammonium sanitizers should be mixed to 200ppm or as specified on manufacturer's instructions. All other sanitizers must be mixed to manufacturer's specifications.
- Test strips are required for checking sanitizer levels.
- Sanitizing solution shall be changed as needed to maintain the solution in a clean condition.



Warewashing (utensil washing)

- Three 5-gallon (minimum) containers of water large enough to fit largest utensil.
- First container should contain soapy water for washing. Second container should contain fresh clean water for rinsing. Third container should contain a sanitizer & water solution for sanitizing.
- Container contents shall be changed as needed to maintain the water and solutions in a clean condition.



HANDWASHING

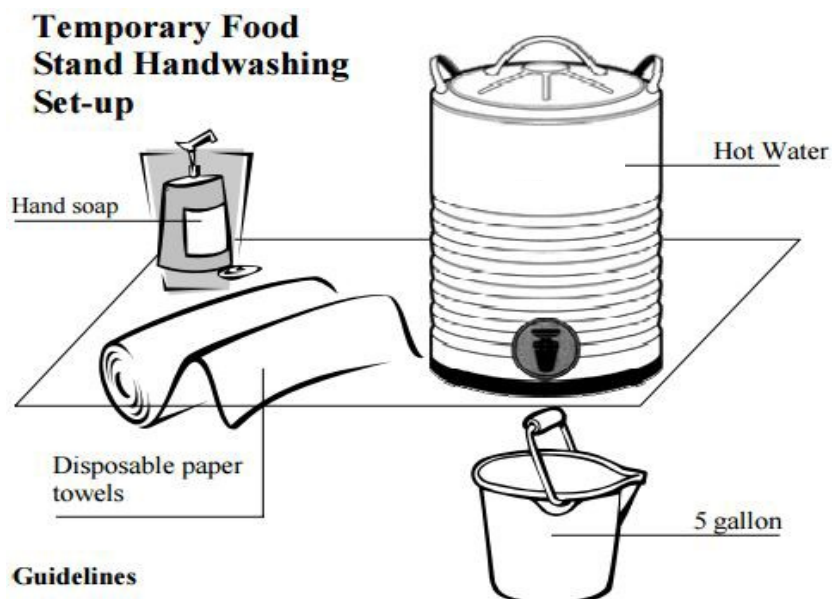
***HANDWASHING STATIONS AND SANITIZER BUCKETS WITH WIPING CLOTHS MUST BE SET UP AND USED PRIOR TO ANY FOOD HANDLING, PREPARATION, OR SALES.**

Hands must be washed at the designated handwashing station as frequently as necessary to maintain good sanitation. Always wash hands before beginning work and after going to the restroom, eating, taking breaks, handling garbage, handling raw meat, or using tobacco products.



HANDWASHING STATION REQUIREMENTS

1. An accessible and functional handwashing facility shall be provided within the perimeter of any business involved in the sale of food. Grill areas that are separate from other food handling areas should have a separate handwashing station. If only pre-packaged food products are sold, handwashing facilities are not required, i.e., canned pop, boxed candy, packaged snack foods.
2. Handwashing facilities shall not be used for the cleaning of equipment, storage of wiping cloths, or the disposal of liquid waste.
3. All food products, cooking equipment and serving utensils shall be protected from splash or spillage caused by handwashing.
4. Disposable paper towels shall be provided with each handwashing facility, and will be properly disposed of after being used.
5. Any one of the following set-ups can be used as a handwashing facility in a temporary stand setup:
 - Portable commercial hand sinks that produce water flow within 10 seconds of activating a hand pump or opening a dispensing valve. Soap from a sanitary dispenser and paper towels shall be provided.
 - Minimum of 5 gallons of potable water will be maintained in a container capable of dispensing water through a valve or spout. This valve or spout shall enable a constant flow of water when opened. The waste water shall be collected in another container and disposed of in a sanitary sewer. Soap from a sanitary dispenser and paper towels shall be provided.
6. An accessible hand sink shall accompany any toilet utilized by food handlers. Soap from a sanitary dispenser and disposable single-use towels shall be provided. The sink shall be used for handwashing only. Handwashing facilities shall be checked regularly for adequate soap, towels, and water



ILL FOOD HANDLERS

- Cover lesions on the hands or wrist with an impermeable finger cot or stall and with a single-use glove.
- Exclude employees with a diagnosed foodborne illness (such as Norovirus, Salmonella, Shigella, E. coli 0157:H7 or Hepatitis A) or sudden onset of vomiting or diarrhea, from the establishment.
- Exclude or Restrict employees from working with exposed food or clean equipment, utensils, linen, and unwrapped single service and single-use articles when the following symptoms are present:
 - 1) Vomiting
 - 2) Diarrhea
 - 3) Jaundice
 - 4) Sore throat with fever
 - 5) Open/draining lesions



FOOD PREPARATION AND FOOD HANDLING

- Bare hand contact with ready-to-eat food is prohibited. Food handlers should limit direct hand contact with all foods as much as possible with the use of tongs, deli tissues, gloves, and other utensils.
- All food preparation and contact surfaces must be of a safe design with durable, smooth, and easily-cleanable surfaces.
- Food must be thawed, reheated, and cooled using procedures approved in the Food Code.

COOKING AND STORAGE TEMPERATURES

All potentially hazardous foods shall be refrigerated at 41°F or less or held at 135°F or higher. All cooling units must be equipped with an accurate, easily-visible thermometer. An accurate metal stem food thermometer must be provided to check storage and cooking temperatures. Cooking temperatures for meat products and reheating must be as follows:

Poultry and ground poultry	165°F or higher
All other ground meats	155°F or higher
Pork and fish	145°F or higher
Whole Muscle Beef	145°F or higher
Steaks and Roasts	
Reheated or microwaved items	165°F or higher
Hot Holding	135°F or higher
Cold Holding	41°F or lower



*If raw or undercooked animal foods such as meat, eggs, or fish are served, a consumer advisory as required by the Food Code must be conspicuously posted or included in the menu.



FOOD AND FOOD CONTACT ITEM STORAGE

- All food supplies and food contact items shall be stored off of the ground, and shall be properly covered to be protected from dust, rain or other contamination.
- Potentially hazardous foods must meet temperature requirements as previously stated.
- Leftover cooked food must be discarded at the end of each day and cannot be reused.

FOOD AND CONDIMENT DISPLAY

- Condiment stations must be located in an area where they may be constantly monitored.
- All foods on display shall be covered or individually packaged and meet appropriate temperature requirements.
- All food must be protected from customer handling, coughing or sneezing, and other contamination by wrapping, sneeze guards, or other effective means.
- The public is not allowed to serve itself from opened and uncovered containers of food.
- Sugar, ketchup, mustard and other condiments must be individually packaged or dispensed from closed squeeze, pour, or pump type dispensers.



ICE



- Ice shall be obtained from an approved source.
- Food that is not sealed in packaging shall not be stored in contact with water or ice.
- Packaged food or canned and bottled beverages may be stored in ice bins that are continuously drained.
- Ice that has been used for cooling or keeping food or beverage containers cold may not be reused in beverages provided to customers.
- Beverage ice shall be stored in the bag in which it is purchased or in clean, properly constructed ice storage units which are easily cleanable, and kept drained.
- Ice shall be dispensed with scoops, tongs, or other utensils with a handle, *not with hands or drink cups*.



WATER SUPPLY AND STORAGE

- An adequate supply of clean water from an approved source must be provided for food preparation, utensil and equipment washing, wiping cloths, and hand washing.
- Water storage units and hoses must be made from food grade material and used only for potable water.
- Water supply systems shall be protected against backflow or contamination.

EATING AND DRINKING UTENSILS



- Use disposable single-service plates, cups and utensils.
- If approved, reusable eating or drinking utensils (such as commemorative cups) must be washed, rinsed, sanitized and air dried using clean hot water and three basins large enough for immersion of the dishes.

COOKING, PREPARATION AND SERVICE UTENSILS

- All equipment and cooking utensils must be maintained in a sanitary manner.
- A three compartment operation may be required for washing, rinsing and sanitizing. This requirement may be waived depending on the menu and the number of utensils being utilized by the operator.

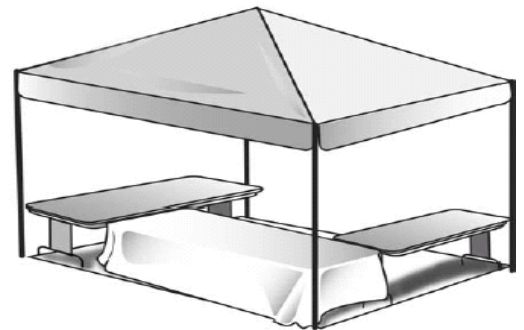
WASTE WATER AND GARBAGE DISPOSAL

- Waste water must be disposed of in an approved manner.
- Water or melting ice shall not create a wet or muddy area around the stand.
- An adequate number of covered trash containers shall be provided at each stand.
- It shall be the responsibility of the food stand operator to keep the area around their stand free of food scraps, paper and other trash.



STAND CONSTRUCTION

- Stands shall be constructed to include overhead shelter to protect food.
- If required, side screening shall be provided to protect from insects, dust, and weather.
- If required, floors shall be constructed of wood, asphalt, rubber or plastic matting to control dust, mud, and insects.
- Adequate lighting shall be provided, and lights above exposed food preparation areas must be shielded or shatterproof.



OPERATING A TEMPORARY FOOD STAND WITHOUT A LICENSE

- A Temporary Food License must be obtained prior to set up and serving food at a temporary event.
- Food vendors that are operating without proper licensure will be required to stop serving food while a temporary food license application is filled out and an inspection is conducted at the food stand.
- A double license fee will be collected for each food stand operating without an appropriate license.

QUESTIONS??

For questions- contact your Regulatory Authority (listed by county)

<https://dia.iowa.gov/food-and-consumer-safety-bureau>

ADDITIONAL RESOURCES:

[Temporary Event Coordinator Questionnaire](#) (to be submitted to your inspector)

[Temporary Food Vendor Checklist](#) (to be used by Vendors)

[Temporary Food Handwashing](#)

[Iowa Administrative Rules for Temporary Food Establishments](#)