

**Jackson County
Environmental Health**
34900 E. Old U.S. 40 Hwy.
Oak Grove, Missouri
64075

816-847-7073

jacksongov.org/ehpermits

**Proper Food
Handling Procedures**

- Wear gloves or use utensils to prevent bare hand contact with ready to eat food
- No eating, drinking or using tobacco in food preparation areas
- Prevent cross contamination of cooked food with raw foods
- Single-service items shall not be re-used
- All food products shall be covered to protect from contamination
- All food shall be stored at least 6 inches off the ground floor
- Anybody who has a communicable disease shall not work in the food facility



Are You Inspection Ready?

- Overhead protection for all food preparation & storage areas
- 3 Compartment Sink (wash, rinse, & sanitize)
- Sanitizer & Test Strips
- Handwashing Station (with soap & paper towels)
- Thermometer to check food temperatures
- Hot Food 135° F or above
- Cold Food 41° F or below
- Pre-cooked food reheated to 165° F
- Gloves used (no bare hand contact with ready to eat food)
- Utensils used (to minimize bare hand contact with food)
- Raw food & cooked food separated
- Food stored off of floor or ground
- Food covered to prevent contamination
- No eating or drinking while working with food
- No tobacco use in food preparation and service areas
- Water available from an approved source (minimum of five gallons)
- Waste container used that is leak proof with a tight-fitting lid
- Wastewater disposed of in a sanitary sewer
- Toilet facilities available

Foods prepared in a private home or unpermitted facility may not be used or sold at a temporary event (3-201.11).

For additional information, please contact us at
jacksongov.org/ehpermits
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**Temporary Food
Facilities**
Jackson County
Environmental Health

Permits

A fee of \$50 will be charged for a temporary food establishment permit. Permits may not exceed 14 days. A separate permit is required for each event in which a temporary food establishment participates. A \$25 late fee will be charged for applications not submitted 48 hours prior to the event.

Hand Washing

Hand washing stations shall include soap, towels, and clean water drawn from a container with a spigot.

Proper hand washing method

- Use soap and water
- Wash all surfaces of hands
- Rinse hands well

Wash hands before you begin work and after performing these activities:

- Using rest room
- Handling raw food
- Smoking
- Coughing or sneezing
- Touching hair or face
- Before putting on gloves or changing gloves



Temperature Control of Foods

All Potentially Hazardous Foods (PHF) must be kept below 41°F or above 135°F at all times.

If ice is used for temperature control it shall not be used for human consumption. Food must not be in direct contact with ice. Containers with ice must be drained to prevent water accumulation.

Pre-cooked food must be reheated to 165°F before serving.

Required internal cooking temperatures:

- Poultry – 165°F
- Ground Beef – 155°F
- Pork, Beef, Fish - 145°F

Thermometers shall be provided to monitor food temperatures.

Cleaning and Sanitizing Equipment

Facilities must be set up for cleaning and sanitizing food contact surfaces.

Three labeled containers shall be set up in the following manner:

- Wash – Hot, Soapy water
- Rinse – Clean water
- Sanitize – Sanitizer and water

An approved sanitizer and test strips to test the concentration must be on site for use.



Wiping cloths – Rinse and store wiping cloths in a bucket of sanitizer with a capful of bleach for every two gallons of water. Change solution every two hours.

Wastewater

Wastewater must be disposed of in a sanitary sewer. No dumping in the street or grass.

Adequate rest rooms must be provided.

Temporary food facilities shall have overhead protection for all food preparation and food storage areas.