

Other Food Safety Basics

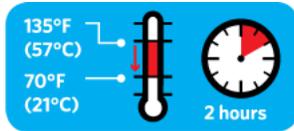
Cooking: Raw meats and eggs must be cooked to the right temperature.

Pork, fish, & eggs	145°F
Ground beef.....	155°F
Chicken/turkey	165°F

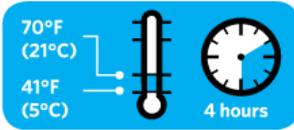
Thawing: Defrost food under cool, running water or in the refrigerator.

Cooling: Food should be thrown away after an event. If preparing foods before an event, make sure you are cooling correctly. Contact a Sanitarian for help with this.

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Reheating: Foods that you cooled should be reheated to 165°F within 2 hours. If you open food from a can or package, it needs to be reheated to 135°F within 2 hours.

Bare hand contact: Do not touch food with bare hands, unless it is a raw meat or shell eggs. Use tongs, spatulas, scoops, deli tissues, gloves, or other utensils.



Storage: Food must be stored off the floor or ground, so that flies, mice, or other pests don't get to it. It also helps keep things clean.

Personal hygiene: Do not come to work if you have signs of illness, which includes: vomiting, diarrhea, sore throat with a fever, open cuts, sores or wound infections.

Do not smoke, eat, or drink while handling food. Employee drinks need to be covered with a lid and stored away from where food is being made or served.

Make sure your clothes are clean and hair can not get into the food (cap, hair tie).

Additional Requirements

- You must have enough trash cans available. Trash should be picked up often enough so that the event is kept clean and free of pests.
- Water must be clean, safe and drinkable. Proper disposal of wastewater is required. **If well water will be used, a current water test must be provided.** Waste water disposal must go down a sewer system, such as a toilet or an RV dump.
- If you need electrical power, make sure you have a back-up supply (such as a generator).

Any Registered Sanitarian may request additional information from you. Please provide information at their request.



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Guidelines for Temporary Food Vendors in Yellowstone County



WHAT

“Temporary Food Establishment” means food service to the public that:

- Operates at the same place for no more than 21 days for a single event. (Example: Strawberry Fest)
- OR**
- Uses the same menu and operates within one county at a repeating event for no more than 45 days. (Example: Farmer’s Market)

WHY

Montana Food Rules have specific requirements for Temporary Food Service vendors providing food to the public (with or without fee) in conjunction with special events.

Registered Sanitarians at RiverStone Health are responsible for making sure that the state rules are met and to help Temporary Food Establishments provide safe food.

HOW

Temporary Food Vendor Application

Temporary Food Service vendors must complete and turn in a Plan Review Application to RiverStone Health for approval **before** they can serve food for the first time. No plan review will be required for future events unless there is a significant change to food operations or menu.

COST

- Temporary Event Application.....\$35
- Temporary Permit fee (per event).....\$20

Operators with a Retail Food License in Montana and non-profit organizations are exempt from paying a fee.

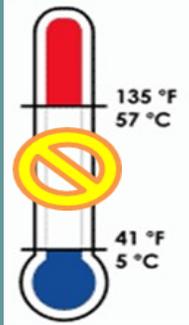
Who does not need a Temporary Permit?

- Anyone selling unopened, commercially-packaged snacks/drinks or whole, uncut fruit.
- Local Montana restaurant with a **catering endorsement** on their food license.
- Licensed Montana food truck operating out of their truck.
- Licensed Montana food manufacturers who are providing free samples for marketing purposes.
- Cottage Food operators registered in Montana who are selling their approved foods.
- Non-profit organizations who sell food for no more than 4 days per calendar year.

Foods must be from an Approved Source

- All food items must be purchased from grocery stores (Albertson’s, Wal-Mart) or a licensed food distributor (Sysco, FSA).
- All food must be prepared at the event with the proper equipment OR in an approved licensed kitchen before the event.
- Food prepared before the event should be transported so that it is kept cold.

Keep food at the right temperature



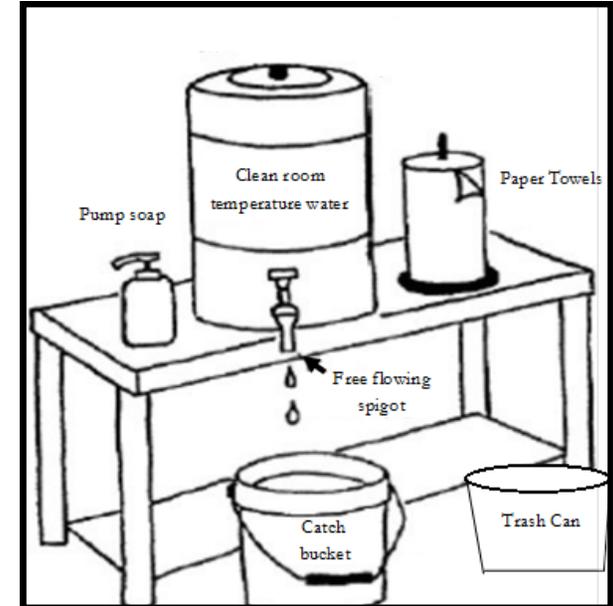
Keep Hot Foods Hot:
135°F or hotter

Keep Cold Foods Cold:
41°F or lower

Throw out food that has been out of temperature for more than **4 hours**. Use a food thermometer to check temperatures.

Required Temporary Set-ups

Hand Washing



Sanitizing

100 PPM Chlorine or 200 PPM Quaternary ammonium. Use test strips to check concentration.



Dishwashing

After proper washing, dishes need to be air dried and kept clean.

