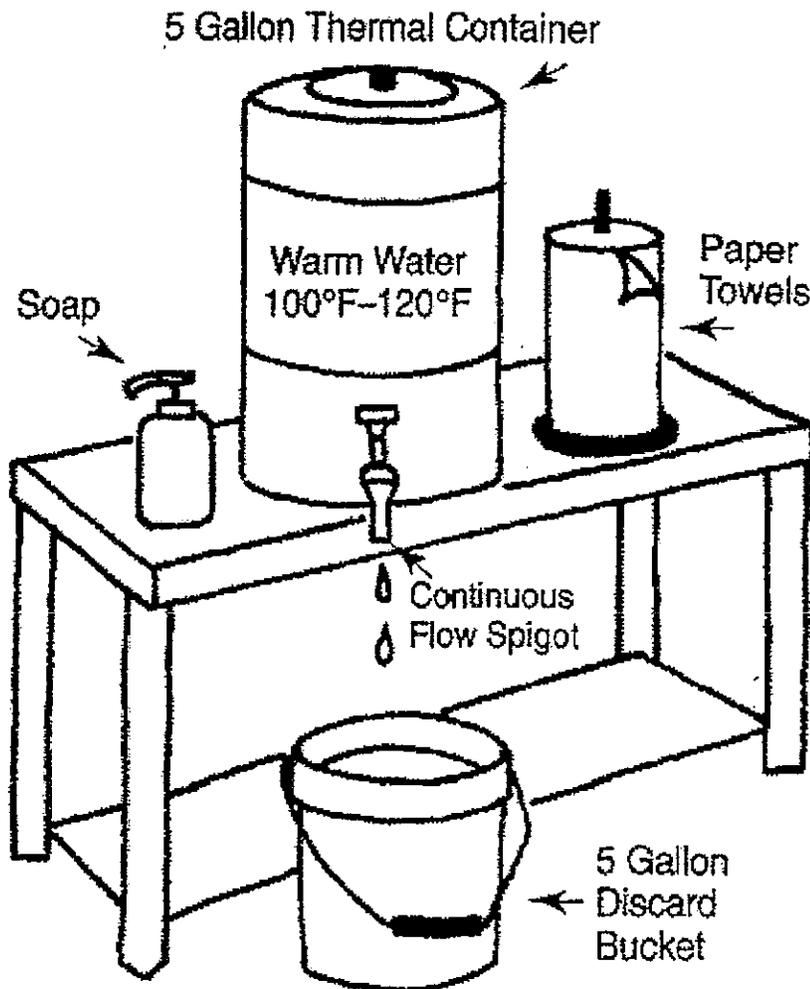


Temporary Hand Washing Station



The temporary hand washing station shall consist of at least a 5-gallon insulated container with spigot that provides a continuous flow of warm (100°F- 120°F) running water, soap, paper towels, reminder sign, and a 5-gallon bucket to collect the dirty water.

Exeter Health Department
20 Court Street
Exeter, NH 03833
603-773-6132

EXETER HEALTH DEPARTMENT

TEMPORARY FOOD PERMIT REQUIREMENTS

- ◆ Keep food items that contain meat, poultry, fish or dairy products below 40 degrees or above 140 degrees. Keep a thermometer in cold hold. Have a food thermometer for checking hot/cooked foods.
- ◆ Shield food and food contact surfaces from possible contamination/ TENT
- ◆ Store food items at least 18 inches off the ground. Must be on nonporous surface.
- ◆ Provide at least two garbage containers with tight fitting covers.
- ◆ Provide a hand wash station: plumbed sink or gravity flow container.
- ◆ Keep hands clean. Wash hands after using toilet facilities.
- ◆ Wear clean clothing that include a shirt or blouse with sleeves, hair restraints, and an apron. Hair can be restrained by using hairnet, cap or hat or by typing hair back. Hair must be off shoulders.
- ◆ Use plastic gloves or dispensing utensils when preparing or serving food products.
- ◆ No smoking or eating in the food preparation area.
- ◆ Food items are not to be stored in direct contact with ice. Ice must be draining.
- ◆ Must have wiping cloths in a sanitizer. 1 tsp chlorine/1gal water. Change every 2 hours
- ◆ Food items NOT prepared on site must be prepared in an approved licensing facility.

The Health Officer/Sanitarian shall impose additional requirements to protect against health hazard related to the conduct of the temporary food service establishment, prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, modify requirements of these regulations when warranted.