

Food Establishments at the Ozark Empire Fair

Springfield-Greene County Health Department

320 E. Central, Springfield, MO 65802

(417)864-1424

www.springfieldmo.gov/health

The Springfield-Greene County Health Department has adopted the 1999 Missouri Food Code, and will be using this code when inspecting food concessions at the Ozark Empire Fair. Permits are required before any food preparation can begin. Please read over the enclosed letter outlining permit fees. This is the first year that fees are being charged for **food establishments** including: **temporaries and mobile trailers**. The definition of a Food Establishment is: an operation that stores, prepares, serves or otherwise provides food for human consumption. The ordinance **exempts civil and fraternal organizations, religious groups and schools** from paying fees. A permit to operate is still required.

The items listed below are included to help food concessionaires in planning for compliance with these regulations and to avoid last minute delays in permitting their establishments.

Food Establishments will not be permitted to open until a permit has been issued.

1. Fill out the application for a temporary or mobile food establishment.
2. Permit fee must be paid, if applicable.
3. An appointment must be made with a health inspector to conduct an inspection.
4. A permit will be issued when the food establishment is found to be in compliance with the 1999 Missouri Food Code.
5. Routine inspections will be conducted throughout the fair to monitor compliance.

Food Establishment Requirements

1. A 3-vat sink and a separate hand washing sink. The 3-vat sink should be large enough to immerse the largest utensil.
2. Test strips must be provided for testing sanitizing solutions.
3. Waste water must be held in an approved holding tank or directly routed to the sanitary sewer. Storm sewer waste flows directly out into open drainage areas and is not further treated so waste water containing soap or other chemicals and food debris must be disposed of in the sanitary sewer system.
4. A hot and cold water supply under pressure is required.
5. All windows that are open must be screened or have properly designed and installed air curtains. This is due to the amount of livestock at this event
6. Refrigeration is required to maintain food temperatures of 41 F+/- 2 degrees. Hot holding equipment is required to hold food at 135 F+/- 2 degrees or more.

7. Inside lights are required to be shielded and provide sufficient lighting at all work surfaces.
8. The structure must be fly tight, free of roof leaks, and water proof. All walls, floors and ceilings shall be smooth, nonporous and easily cleanable.
9. All paper goods and food products must be stored off the floor.
10. All drink ice is required to be self-draining. Drink ice must be stored in an easily cleanable container, or the original bag, with a lid and an ice scoop. Beverage tubing and cold-plate beverage cooling devices may not be installed in contact with stored ice. This section does not apply to cold plates that are constructed integrally with an ice storage bin.
11. Single service cups shall be dispensed from a dispenser or left in the plastic sleeve and opened from the bottom.
12. Condiments cannot be left outside the fly protection of the food establishment.(unless individual packets)
13. At least one metal stem food thermometer must be available for checking the internal temperature of potentially hazardous foods. The thermometer should be scaled from 0-220 degrees F.

Person-In-Charge

There must be a designated person in charge at all times of the operation. The person in charge must be able to answer questions concerning food safety as they pertain to their specific operation. A permit will not be issued until there is a person in charge who can demonstrate food safety knowledge.

Required Food Handling Procedures

1. Hand washing is required after entering the food establishment and before preparing any food and any time during the operation when foods may have been contaminated.
2. No bare hand contact is allowed with ready-to-eat foods. Pastry papers, utensils and disposable gloves are all suitable utensils to use in direct contact with food. Because it is difficult to put on disposable gloves without touching them, hands must first be washed.
3. All food must come from an approved source. If food is prepared in another jurisdiction, then proof of inspection must be presented to this department before approval will be given.
4. Food must be cooked to the appropriate temperatures. Refer to the "Safe Food, Healthy Customer" booklet on our website for specific cooking temperatures of various foods.
5. It is not recommended that hot held potentially hazardous foods left at the end of the day be cooled and reheated as this incorporates more opportunities for food borne illness to occur and cooling equipment is generally limited at this type of event. If food is saved to be cooled and reused, strict guidelines must be followed to ensure it

- is done properly. Refer to the "Safe Food, Healthy Customer" booklet on our website for specific times and temperatures.
6. Serving utensils may be stored in a variety of ways between use: 1. In the hot or cold food, 2. On a clean, sanitized surface for up to 4 hours and then washed and sanitized or switched out 3. In a container of water maintained at 135 degrees F or greater. 4. In a running water dipper well.

Personal Hygiene Issues

1. No rings or watches or other jewelry on the wrists and fingers, exception being one plain band ring allowed.
2. No fingernail polish or artificial nails.
3. Hair covering must be worn in food preparation area.
4. Smoking and eating by employees must be outside the food preparation area.
5. If drinks are present in the food preparation area they must be covered and have a straw or cover and have a handle. (object is to keep your fingers away from the mouth contact surface of the cup)
6. Employees are not allowed to work around food if they have any of the following symptoms: diarrhea, vomiting, jaundice, sore throat with fever, infected cuts or wounds or lesions containing pus on the hand, wrist.