

Using Approved Sources

All food must be from an approved source. Water and ice must be from a safe source. Home-prepared and home-canned foods are NOT allowed.

Proper Equipment

For Cold Holding...

- ANSI approved commercial refrigeration
- Approved insulated coolers with ice
- Any type of freezer

For Hot Holding...

- Nesco
- Steam table
- NOT sternos



Questions? Contact Us

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Scan here to see all of this information as a PDF!



Proper Temperatures

Failure to cook and store food at temperatures determined by the FDA makes food unsafe to eat.

Minimum Cook Temperatures

Poultry	165F
Stuffed Meats	165F
Ground Meats	155F
Pork	145F
Seafood	145F
Other Potentially Hazardous Foods	145F
Commercially Precooked Foods (e.g. hot dogs)	135F

Remember...

- Keep cold foods below 41F
- Keep hot foods above 135F
- Reheat cold food to 165F within 2 hours
- Cool hot foods from 135F to 70F within 2 hours and to 41F within 6 hours

You MUST have and use a thermometer for measuring food temperatures.



Transient Retail Food Establishments

Key Safety Points

Sheboygan County
Division of Public Health
June 2023



Stand Set-Up

- Food Preparation and utensil washing areas must be effectively enclosed or screened.
- Cooking/Serving areas must be protected from contamination.
- Cooking/grill areas must be roped off or otherwise segregated from the public.
- Floors must be maintained in sanitary condition. Dirt floors must be covered with approved material.
- All food must be protected from consumer contamination by the use of packaging, food shields, display cases, etc.
- Food, equipment and single service items must be stored above the floor and be protected from contamination.
- There must be a place to dispose of waste water (NOT on ground, ask event coordinator for the best disposal area).
- Food stands must be 100 feet away from animals.

Need help remembering what to pack? Scan for a list!

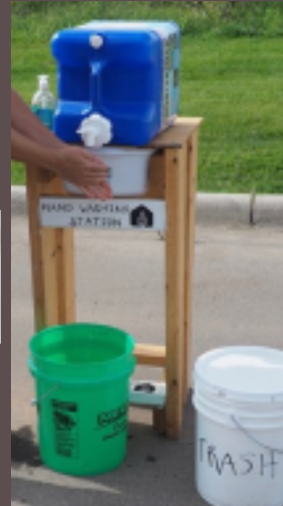


Clean Hands

Failure to provide proper handwashing stations may result in stand closure. Hand sanitizer or hand wipes may NOT be used in place of handwashing. A proper handwashing station includes...

- Warm water
- Catch bucket for water waste
- 5+ gallon food grade container
- Free flow spigot
- Hand soap
- Paper towels
- Trash bin

This is a proper spigot. Those with push buttons are NOT allowed.



Gloves are required when handling ready-to-eat foods. Always wash hands BEFORE putting on new gloves and discard gloves after...

- Changing activities or station
- Handling raw meat, poultry, or seafood
- Touching hair or face
- Sneezing or coughing into hands
- Tearing or contaminating gloves

Cleaning and Sanitizing

In order to properly clean your food-contact surfaces, you must have the following...

- Sanitizer buckets or spray bottles containing bleach or quaternary ammonia
- Test strips to check sanitizer concentrations
- Wiping cloths used ONLY for food spills
- Wet cloths stored in sanitizer

A proper dish washing station must have three separate bins:



A wash bin with warm water & soap
A rinse bin with clean water
A sanitize bin with water & bleach

Everything must air dry. Do NOT dry dishes with a towel.

