

Concessionaire Health Requirements

Restricted Foods

Only those foods requiring limited preparation (hot dogs, corn dogs, and other fast food items) shall be prepared on site. Other potentially hazardous foods are prohibited unless prepared in an approved facility meeting all standard health regulations. No food products can be prepared in private homes for public consumption.

Temperature Control

All potentially hazardous foods must be stored, transported and displayed under proper temperature controls. Adequate equipment must be provided to maintain all perishable food at 41 F or less or 140 F or above. An approved products thermometer shall be provided for temperature checks.

Water

Must have enough potable water and facilities for cleaning and sanitizing utensils and equipment including a three compartment sink with hot and cold water. Food booths will provide a container no less than 3 gallons in capacity, filled with a chlorine rinse of 100 ppm for cleaning and sanitizing utensils during operation. A backflow prevention valve must be supplied by concessionaire for all water hook-ups.

Hand Washing – Restrooms

Hand washing facilities and restrooms are available on fairgrounds for all food service operations and public.

Waste Removal

All liquid waste will be disposed of in a sanitary sewer or held in storage tank. Grease should be disposed of in grease barrels provided by State Fair. Up to 2 hours before Fair opens or after Fair closes at night, garbage should be bagged and placed near street. State Fair personnel will collect and dispose of garbage. During open hours of Fair, garbage should be held behind booth or put in dumpsters. Boxes must always be broken down.

Ice

Only ice from approved sources, properly labeled and delivered in original containers will be used. Ice must be protected and handled with approved scoops. Ice used for refrigeration will be self draining to prevent submerging of food products and will not be for public consumption.

Shields

Food displays, food preparation areas and equipment must be protected from contamination by dust, splash and insects and shielded from the public by adequate shields and covered containers.

Food Products

All food supplies will be clean, wholesome, and from approved sources with proper labels. Any food suspected of being contaminated, adulterated, improperly refrigerated, unlabeled or from unapproved sources will be subject to seizure and destruction.

Propane/Butane

All propane bottles must be secured to concession trailer/tent to prevent tip-overs.

Fire Extinguishers

All concessionaires that cook with oil or grease are required to have a Class K fire extinguisher that is approved by the local fire department.

Tents

All concessionaires that cook in a tent or stick joint type set up must have a fire rated tent approved by the local fire department.

***Must be able to pass inspection from local Health Department!**