

COMPLIANCE REQUIREMENTS

A Temporary Food Service Establishment shall comply with the requirements of the Lexington-Fayette County Food Service Regulation #19.

Temporary concessions that operate for one-three (1-3) days will be charged a \$25 permit fee. Those that operate for one-fourteen (1-14) days will be charged a \$30 permit. These operations are subject to inspection and enforcement by health department inspectors. The only exception from fees will be for non-profit organizations with documentation of 501(c)(3) status. The permit fee is payable to Lexington-Fayette County Health Department (LFCHD).



Only those potentially hazardous foods requiring limited preparation shall be prepared or served unless specifically approved by LFCHD.

A permit application and list of foods to be offered shall be submitted to LFCHD prior to the operation of any temporary food concession.

Temporary food service can be set up at an address for two calendar weeks, and then once those two weeks are up, that address must be vacated for a minimum of one month.



CONTACT US

Environmental Health and Protection
Lexington-Fayette County
Health Department
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Lexington, KY 40508

Phone:
859-231-9791

Fax:
859-231-9459

Hours:
8 a.m.-4:30 p.m. Monday-Friday



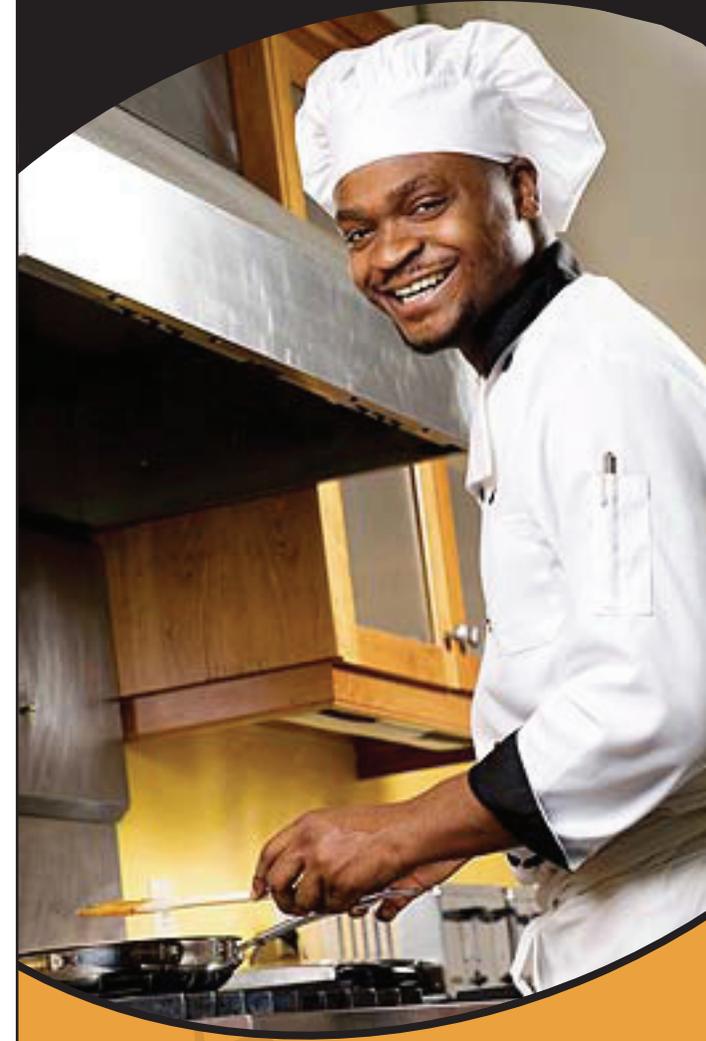
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www.lexingtonhealthdepartment.org

QUICK PREP



A Guide to Temporary Food Service

Lexington-Fayette County
Health Department

TEMPORARY FOOD SERVICE GUIDELINES

FOODS:

- Foods shall be whole-some and obtained from an approved source.

- No home canned foods or shellfish.

- THE PREPARATION OF FOODS IN A HOME KITCHEN OR ESTABLISHMENT NOT SUBJECT TO HEALTH DEPARTMENT INSPECTION IS PROHIBITED.



FOOD PROTECTION:

- Store prepackaged food and drinks in drained ice.

- Prepare and serve foods from an enclosed (minimum of three walls and overhead protection) booth.

- Screening and fly fans are effective against the entry of flies. Keep screens closed.

- Foods may be grilled outside, but must be returned to booth for storage/service.

- Keep hot, potentially hazardous foods at 140 degrees or above, and cold foods at 45 degrees or below.

- A metal stem meat thermometer is required.

- Condiments must be provided in individual packages or approved dispensers.

- Do not display relish, onions, etc. for customer self-service.

- Cover all foods to protect from contamination (flies, sneezes, dust, overhead contamination).

- Store food, utensils and single service articles (cups, straws, napkins) at least four inches off the floor/ground.

FOOD EQUIPMENT:

- Use utensils and scoops with handles for food/ice.

- Don't store food meant for consumption in ice.

- All equipment, utensils and food preparation surfaces must be clean and in good repair.

- Ice cream scoops shall not be rinsed in standing water (prior approval of dipper well system needed).

PERSONNEL:

- Effective hair restraints shall be worn by all workers.

- One person responsible on duty shall have a food handler card (may be obtained 8:30 a.m. to 4 p.m. Monday through Friday, \$10 fee, valid for three years).

- No smoking, eating or drinking allowed in booths.

HANDWASHING:

- Provide adequate clean water, soap and paper towels at all times.

- A covered container with a spigot and a catch basin is required.

UTENSIL WASHING:

- Provide three containers (dish pans, buckets) for washing and sanitizing utensils, with the first containing clean water and dish detergent, the second containing clean water only and the third containing clean water and sanitizer. Change water often.

OTHER:

- Provide washable trash containers; no boxes/paper bags permitted.

- Store poisonous compounds (bleach, detergent, etc.) in properly labeled containers, away from food, single-service articles and utensils.

- All light fixtures (exception: heat lamps) shall be shielded.

SHOPPING LIST

Get prepared by using this simple checklist to make sure you have the following items to operate:

- Metal stem meat thermometer
- Thermometers for refrigeration units
- Hand soap
- Paper towels
- Sanitizer (bleach or sanitabs) and appropriate test strips
- Dish detergent
- Extra serving utensils
- Trash can
- Hair restraints

- Food Handler cards
- Health Department permit

