

Temporary Food

All temporary food vendors must have a permit to operate. Foods may be prepared and served in conjunction with gatherings or events such as fairs and festivals. Food items and methods of preparation may be restricted during these temporary events. All temporary food vendors must have a permit from the local health department prior to commencing operations. These permits are valid, if the establishment complies with regulations, for up to 14 days at one location.

Permit Fee Effective January 11, 2016:

- 1-3 days \$50.00
- 4-7 days \$75.00
- 8-14 days \$100.00

Steps to operate a temporary foodservice:

2. Required Equipment:

- Hand washing station (with free-flowing water wasting to a bucket). Water coolers with a spigot are ideal. Provide paper towels and hand soap.
- Three (3) containers of at least 2½ gallon size to **wash, rinse in plain water, and sanitize in bleach water.**
- Sanitizer- Bleach water should equal 50-200ppm, QUAT water should equal 200-400 ppm
- Proper test strips to test sanitizer residual.
- Metal stem thermometer to check internal temperature of food.
- Adequate refrigeration required (coolers with ice may be used)
- Thermometer in each refrigerated unit (cooler included)
- Waste holding tank if necessary
- Gloves or tongs
- Hair restraint
- Protection from insects and other pests. Screening or adequate enclosures for food preparation areas are required to minimize contamination from insects when prevalent

Points to remember:

- Temperatures- Cold food must be held at 41F or colder, hot foods at 135F or hotter. A metal stem thermometer (0-220 degrees) must be provided.
- No bare hand contact with ready-to-eat food is permitted
- Properly store all Food and Single Service articles six inches off the ground or floor.
- Potentially Hazardous leftovers at the end of the day cannot be saved, because of lack of quick cooling equipment
- Label food and toxic items
- Display permit in a conspicuous place
- All food must be prepared on site or at a permitted kitchen

PROHIBITED FOODS:

- Foods prepared from a home kitchen cannot be sold
- Wild Game or any meat not inspected by USDA or other official Governmental Regulatory Agency.
- Pastries filled with cream or synthetic cream, custards, and similar products.
- Other food items or ingredients, which may constitute a high risk in a temporary setting.

WORKER REQUIREMENTS:

- Workers shall wear clean clothing and aprons.
- Workers shall wear hair restraints.
- Children and infants shall be restricted from food preparation and service areas.
- Persons who are ill or exhibiting symptoms of illness shall not prepare or serve food.
- It is the responsibility of the permit holder to ensure food workers are free from illness.
- Food workers shall routinely wash their hands and have easy access to acceptable hand wash stations equipped with soap, water, and sanitary towels.

***Contact Codes and Regulations for city permit requirements**

Contact Information:

Department of Public Health and Wellness

400 E. Gray St.
Louisville, KY 40202
502-574-6550

www.louisvilleky.gov/health

Louisville Metro Codes and Regulations

444 S. 5th St.
Louisville, KY 40202
502-574-3321

www.louisvilleky.gov/ipl