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SKOKIE HEALTH DEPARTMENT

REQUIREMENTS FOR TEMPORARY FOOD HANDLING EVENTS

- 1) All workers are to be free from illness (i.e. colds, diarrhea, boils and infected wounds).
- 2) Hands must be washed before handling food and without fail after using washroom, smoking, eating, touching something other than food or between handling different types of food.
- 3) All food preparation areas are to be provided with hand washing facilities, including dispensed soap and paper towels (i.e. portable camp sinks or a water holding device with spigot).
- 4) All potentially hazardous foods (e.g. meats, dairy products, poultry, fish, etc.) must be handled carefully and kept at 41° and below or at 135° and above. Potentially hazardous foods that are precooked must be reheated to a temperature of 165°.
- 5) Sufficient mechanical refrigeration/freezer must be provided to maintain all potentially hazardous foods at 41° and below or frozen.
- 6) All food products must be obtained from an approved source. Food products prepared at private homes are not approved.
- 7) All food preparation areas must be provided with a three step washing station for washing utensils on site. The proper procedure is soapy wash water, clear rinse water, sanitizing rinse water 50 to 100-ppm bleach, and air dry. Provide separate sanitizing bucket for storage of wiping cloths.
- 8) Food product on display must be stored protected (e.g. covered or wrapped). Condiments must be served prepackaged or with squeeze or pump bottles
- 9) All workers must wear aprons and hair restraints.
- 10) No smoking is allowed in food preparation and food service areas.
- 11) Crock pot units are not allowed for heating food products but may be used to hold foods hot. All foods must be heated to proper temperature of 145°, hamburger/ground meat and pork to 155°, poultry to 165°) then held at 135°.
- 12) All food preparation (or prepared foods) must be done in small quantities so as to maintain product temperature.
- 13) Provide plywood as flooring in stand and all food products must be stored off the ground 6 inches.
- 14) All operators must provide a metal stem probe type thermometer for monitoring food product temperature.
- 15) If ice water is used to cool canned soda, one of the following practices must be followed:
 - A) Maintain a 50-ppm concentration of bleach solution in ice water.
 - B) The container must be provided with a drained.
- 16) Provide scoops (dispensing utensils) for handling food products (e.g. ice, popcorn, pizza, etc.). Plastic gloves may be used but must be changed whenever handling non-food items.
- 17) All water supplies must be properly protected to prevent back siphonage into the potable water supply. Food grade hose must be utilized to supply water.
- 18) All wastewater must drain to an approved sewage disposal system. Directing discharge onto the ground is unapproved.
- 19) Provide a sufficient number of lined garbage containers for disposal of all refuse.

Please provide the Skokie Health Department with information on menu items and preparation as soon as possible. Additional requirements may be needed depending on the food product being prepared and served.