



Jakqueline Murphy hangs on to the back of Buck, the mule, as her partner, Hayle Phillips, races toward the finish line Saturday during the Monkey in a Tree competition during the Fun Mule Show last year.



JOE ALDRIDGE TRAILER SALES

Hwy 1389 Next to the Fairgrounds Hawesville

270-927-6628 — Joe Aldridge



Food Booths require service permit and meet sanitation guidelines

Organizations serving food or food products at the Hancock County Fair need to have a representative of group apply for a food service permit from the Hancock County Health Center. They must display this permit and also post the Concessionaires Food Sanitation Guidelines in the booth at the fair.

A 2 day permit is \$25. For 3 or more days the permit is \$30. Checks should be made out to the Green River District Health Department.

The Hancock County Health Center is located at 175 Harrison Street in Hawesville. For permits see Matt Goetz Mon., Wed, Thurs., Fri. from 8:00-9:30.

Concessionaires Food Sanitation Guidelines - All food must be cooked on site with the exception of baked goods.

Food Protection

- Keep potentially hazardous foods (meats, poultry, seafoods, milk, eggs, coffee creamers - both dairy and non-dairy type, or any foods containing such products at 45 degrees F or below or 140 degrees F or above during storage, display, and transportation. (Item 3)

- Provide adequate facilities for maintaining foods at safe temperatures during preparation, storage, display, service, and transportation. (Item 4)

Provide visible thermometers in all hot and cold food units (including freezers) and metal-stemmed thermometers for monitoring internal temperatures

of potentially hazardous foods during storage, service, preparation, and display. (Item 5)

Store containers of foods off or above the floor, preferably a minimum of 6 inches. (Item 8)

- Store coffee creamers (both dairy and non-dairy type) and other packaged foods refrigerated or, in drained ice; do not allow them to rest in the water. (Items 3 & 8)

To prevent contamination provide counter protector devices, cabinet cases, containers, or other protective equipment where unwrapped food is placed on display. (Item 8)

To prevent contamination from dust, flies, coughs, sneezes, overhead drippings, ect. Cover food during preparation, storage, display, service and transportation. Uncover only when actually preparing or serving to customers. (Item 8)

Provide and use scoops for handling edible ice, store scoop with handle out of ice. Do not store containers of foods in edible (Items 9 & 10)

Personnel

- No smoking is allowed in food preparation, serving, and utensil washing areas. (Item 12)

All persons engaged in the preparation of foods, and utensil washing must wear effective hair nets or hats. (Item 13)

Food Equipment & Utensils

For easy cleanability food contact surfaces of utensils must be smooth, in good repair, not chipped or cracked. Enamelware and graniteware

are not acceptable. (Item 14)

Food contact and non-food contact surfaces of equipment must be smooth, not worn, in good repair, and of approved material. Do not use towels, foil, linoleum, oil cloths, etc. to cover such surface. (Items 14 & 15)

Non-food contact surfaces (stoves, refrigerators, shelves, tables, counters, deep fat fryers, etc.) must be kept clean. (Item 23)

Ice contact surfaces must be smooth, easily cleanable. Do not use Styrofoam or similar containers for ice or food storage. (Item 14)

Single service articles (cups, forks, spoons, straws etc.) must be stored, dispensed, and handled so that they are protected from contamination. (Item 25)

Cleaning/Sanitizing Facilities: Three (3) containers, approved sanitizer, and detergent must be provided. (Item 16)

Chemical Test Kit Provided: A testing kit or device shall be provided that accurately measures the parts per million (ppm) concentration of sanitizing solution. (Item 17)

Cleaned and sanitized utensils and equipment must be stored so that there is no danger of becoming contaminated. Do not towel dry utensils. (Item 24)

Handwashing

- Provide water in separate containers for handwashing~ and utensil washing Do not use the same container for both purposes. (Item 12 & 31)

- Provide insulated cooler with spigot and 95 degree F water for handwashing.

- Provide and use hand cleansers and approved sanitary towels for handwashing. (Item 32)

Garbage & Refuse

Store garbage and rubbish in durable, wash-

able containers. Do not use boxes, paper bags, or similar absorbent material. Empty containers so that they do not overflow. (Item 33)

Keep all garbage and rubbish containers covered with lids when not in actual use. (Item 33)

Dispose of liquid and solid waste in designated areas only. Do not create a nuisance by disposing of such waste adjacent to food service establishments. (Item 28)

Fly & Insect Control

- Prevent the entrance of flies by use of effective screening or similar material. KEEP FLIES OUT. (Item 35)

Poisons & Toxic Items

- Store poisonous compounds (insect spray, oven cleaner, polishes, etc.) and bactericides and cleaning compounds (bleach, cleansers, soaps, detergents, etc.) so that there is no danger of contaminating food, food contact surfaces or utensils. Do not store insecticides near bactericides, cleaning compounds, or toxins. (Item 41)

Floor Clean

Floors must be kept free of dirt, grease, and other soil Do not use sawdust on floors. (Item 36)

Light Shields

Shield all lighting fixtures located over, by, or within food storage, preparation, and display facilities to protect against broken glass falling into food; provided that recessed heat lamps or approved "Tuff Skin" bulbs may be considered acceptable. (Item 38)

Item numbers refer to the item numbers of the inspection sheet, DFS-208

- Critical items requiring immediate correction

If you have any questions pertaining to these requirements, ask now by calling Matt Goetz, Health Environmentalist at (270) 927-8803.