



Rhode Island Department of Health Office of Food Protection

Temporary Food Service Requirements

License Requirement:

- Each participant must have a license and facility approval
 - Mobile Foodservice (Truck, Temporary Event)
 - Retail Peddler
 - Nonprofit
- No home food preparation is allowed

Employee Health:

- Ill workers should be excluded
- Workers with open sores, infected cuts, or burns should be excluded

Hand washing:

- Hand washing facilities must be convenient and readily available for workers. Water, hand soap and paper towels need to be supplied.

Examples of hand washing set ups...



No Bare Hand Contact:

- **No bare hand contact is allowed with ready to eat foods (foods that will not be cooked or receive further cooking)**
- **Nonlatex gloves can be worn or deli tissue, tongs, or other utensils used**

Personnel Hygiene:

- **Workers must wear hats or hair restraints and clean clothing**
- **Employees must not eat or drink from open containers around exposed food**

Food Preparation:

- **Cooking and serving food to order on the premises is safest (no advanced preparation)**
- **Food should be transferred to the site either hot (≥ 135 F) or cold (≤ 41 F)**
- **If food is cooked and cooled in advance, a licensed approved facility must be used and cooling records kept and available to the inspector**
- **Reheated prepared foods must reach ≥ 165 F**
- **Food should be held hot (≥ 135 F) or cold (≤ 41 F), use plenty of ice if mechanical refrigerator is not used for cold items**
- **Minimize the time food is out of temperature during preparation, prepare food in small batches**

Cross Contamination:

- **Food should be stored to prevent raw foods from contaminating other items.**
- **Separate utensils and cutting boards should be used for raw food and washed, rinsed, and sanitized between uses.**
- **Food should be covered and protected from the consumer. If self-service is allowed, a sneeze guard is required.**

Equipment:

- **Bring thermometer with 0-220 F range and monitor temperatures**
- **Bring extra utensils or have a method to wash, rinse, sanitize**
- **The minimum requirement would be three basins**
 - **Wash with detergent**
 - **Rinse thoroughly**
 - **Sanitize with chlorine or quats using test strips to get correct concentration**

Protection from the Environment

- **Food, single service utensils, cooking utensils should be stored off the ground**
- **Food should have overhead protection to prevent contamination from the elements**

Attachments:

- **No Bare Hand Contact Fact Sheet**
- **Hand sink and 3 Compartment Sink Setup**
- **Hazardous Food Temperatures**

» Time/Temperature Control for Safety (TCS) Food

TCS food, also called potentially hazardous food, includes:

- Food of animal origin that is raw or heat-treated
- Food of plant origin that is heat-treated or includes raw seed sprouts
- Cut melons
- Garlic and oil mixtures

Cooking temperatures

All temperatures given in Fahrenheit

165°	Poultry
	Stuffed meats, poultry, fish, and pasta
	Stuffing made with meat, fish, or poultry
155°	Ground beef and other meats that have been chopped, ground, minced, and/or reformed (includes gyros and sausage)
	Unpasteurized eggs to be held for service
145°	Solid portions of fish, meat, and beef (for cooking times and temperatures for whole meat roasts, see Rhode Island Food Code 3-401)
	Unpasteurized shell eggs prepared for immediate service

Hot holding temperature

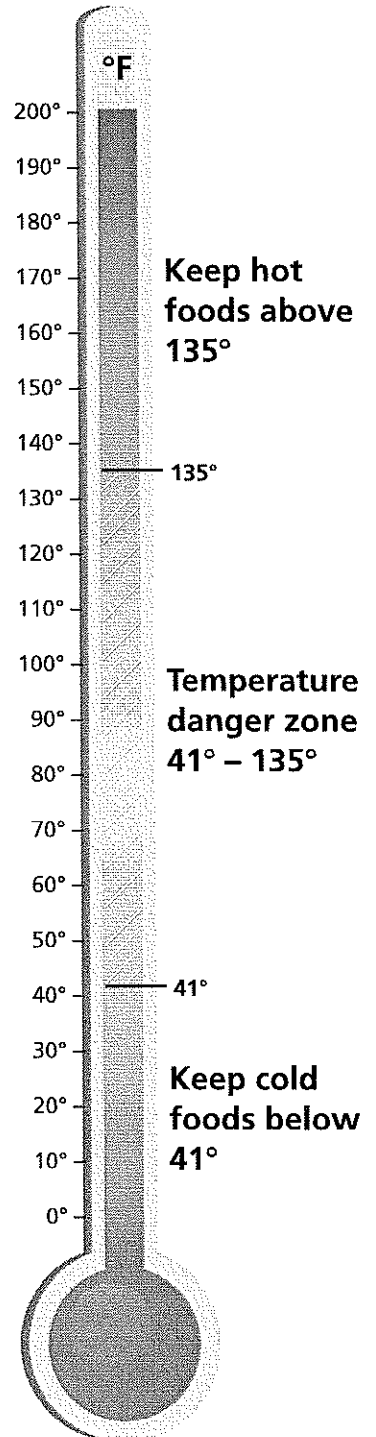
135°	All TCS foods
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Reheating temperatures (for hot holding)

165°	All foods that have been cooked and cooled
135°	Commercially processed and packaged foods and vegetables

Cold holding temperature

41°	All TCS foods
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To learn more, read Chapter 3 of the [Rhode Island Food Code](#)

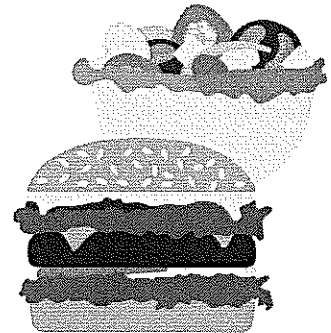


Rhode Island Department of Health, Center for Food Protection
For more information call (401) 222-2750

MAY 2017

» No Bare Hand Contact

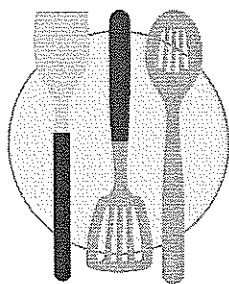
The Rhode Island Food Code (3-301.11) does **not** allow bare hand contact with ready-to-eat (RTE) food. RTE food is served without extra preparation, such as cooking to make it safe. RTE food includes sandwiches, salads and bread. By law, food service workers **must** use suitable utensils when handling RTE food.



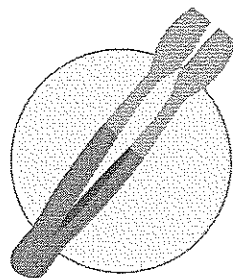
Suitable utensils include:



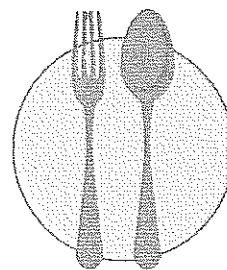
Deli tissue



Spatulas



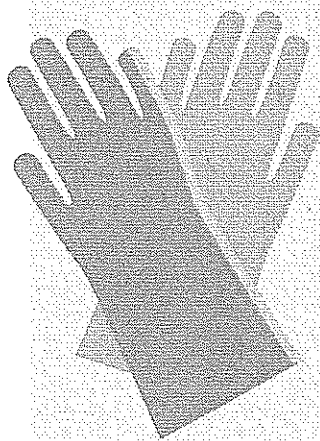
Tongs



Forks and other serving utensils



Single-use, non-latex gloves



Single-use glove guidelines

- Do not use gloves instead of washing your hands!
- Wash hands before putting on gloves
- Use gloves for one task only, such as handling RTE foods
- Wash hands between glove changes
- Throw gloves away if they become torn or soiled
- Do not use fabric or re-usable gloves to handle RTE foods



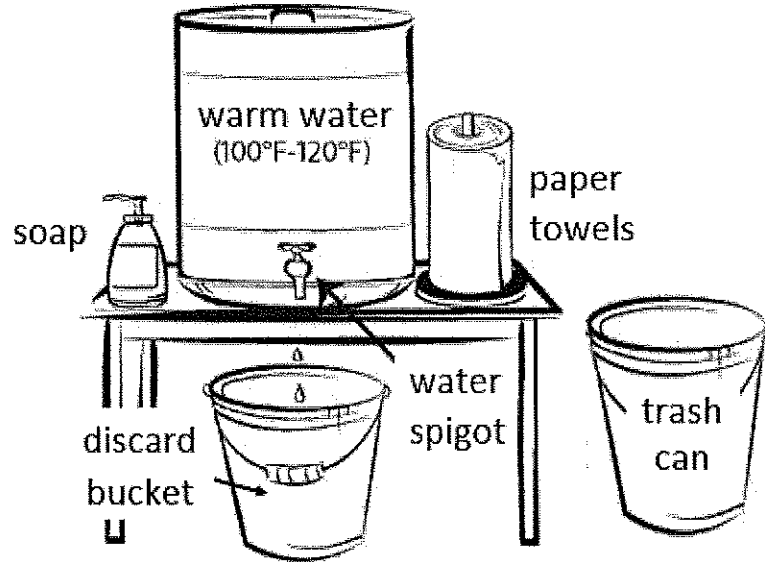
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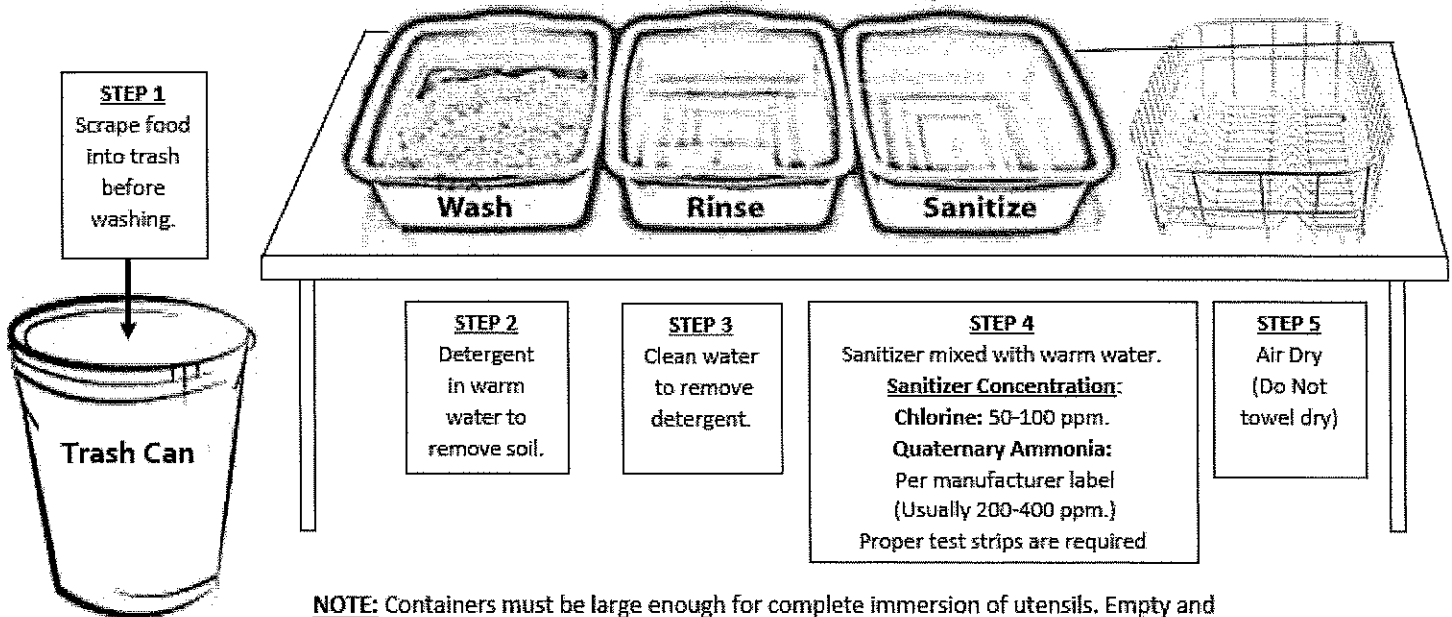
Temporary Handwashing Sink

2 gallon (minimum)
Insulated container



Temporary 3-Bay Sink Set-up

Wash, Rinse, Sanitize and Air Dry



NOTE: Containers must be large enough for complete immersion of utensils. Empty and refill containers as often as needed to keep the water clean.

Created: 5/16/16