VILLAGE OF SCHAUMBURG
PROGRESS THROUGH THOUGHTFUL PLANNING

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TEMPORARY FOOD SERVICE GUIDELINES

These guidelines are intended to help operators comply with the Village of Schaumburg Ordinance and Illinois Food Code requirements pertaining to temporary food service operations at special events. All temporary food service operations must be reviewed and approved by the Environmental Health Division, prior to their operation. Depending upon the location of the event and complexity of the food operation, a health inspection may be conducted prior to and during food service operations.

FOOD SOURCE

- **Food items cannot be stored or prepared in a home.** All food must be purchased and prepared onsite the same day or prepared in a licensed food establishment. Food stored offsite or prepared in advance of the event must be stored and prepared in a licensed food establishment.
- All pre-packaged items must be labeled with ingredients list, net weight, and manufacturers information.
- Licensed food establishments (including mobile food vendors) operating outside the Village of Schaumburg, must provide a copy of the following:
    - Certified Food Protection Manager certificate for the designated person in charge.
    - Copy of food permit or food license.
    - Copy of the most recent health inspection report for licensed facility.
    - Copy of commissary agreement

HOLDING TEMPERATURES FOR TIME/TEMPERATURE CONTROLLED FOR SAFETY (TCS) FOOD

TCS foods, consist of animal products including dairy products, eggs, meat, poultry, fish or shellfish, cooked vegetables, soups, potato salad, cut melon, cut tomatoes, cream and custard pies, etc.

- TCS foods must be held cold at 41°F or less, or hot at 135°F or above.
- Mechanical refrigeration, capable of keeping TCS foods at or below 41°F must be provided. Ice and/or ice coolers may not be used to hold TCS foods without prior approval.
- Adequate hot holding equipment must be provided to maintain TCS foods at 135°F or above after cooking.

COOKING TEMPERATURES FOR TCS FOODS

- TCS foods must be cooked to the following internal temperatures:
    - Fruits and vegetables for hot holding: 135°F
    - Fish, intact meat including beef and pork: 145°F for 15 seconds.
    - Tenderized, mechanically injected, or ground fish or meats: 155°F for 17 seconds.
    - Poultry, stuffed poultry, fish, meat, or pasta: 165°F
- If food is being transported to the event, hot food must arrive at an internal temperature of 135°F or above and cold food must arrive at an internal temperature of 41°F or below.
- TCS foods previously cooked at a licensed food establishment must be rapidly reheated to at least 165°F for 15 seconds.

STORAGE OF FOOD, UTENSILS AND RELATED ITEMS

- All food and food items must be stored 6” off the ground.
- Food and food items must be protected during preparation, storage, and display. This includes protection from pests by using lids, screening, or other effective means.
- Wet storage (non-drained ice) of food is prohibited, except for cans of soft drinks, bottled water, and beer may be stored in non-drained ice. The water must contain at least 50 ppm chlorine and be changed as needed.
- Condiments must be individually packaged or offered in containers that are self-closing or enclosed.
- Single service articles (forks, knives, spoons, plates, and cups) must be provided to customers.

WORKER HEALTH AND PERSONAL HYGIENE

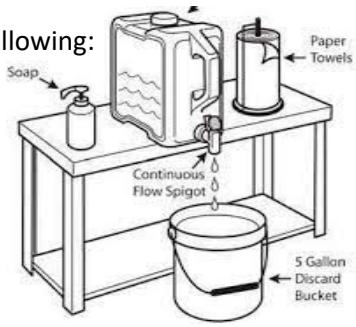
- Gloves, deli tissue, utensils, etc. must be provided to prevent bare hand contact with ready to eat foods**.**
- All food booth operators must wear effective hair restraints (i.e. hairnet, cap, and visor).
- Smoking, drinking, and eating are prohibited in the food booth.
- Workers who are sick or have vomiting, diarrhea, jaundice, or sore throat with fever are prohibited from working, which includes preparing for or setting up the event.

CLEANING AND SANITIZING

- A sanitizer bucket or spray bottle of sanitizer (quaternary ammonia or chlorine bleach) must be provided for sanitizing food contact surfaces. Corresponding sanitizer test strips are required.
- Dish washing onsite is not required, however the operator must provide enough clean utensils to use for the duration of the event.

HANDWASHING FACILITIES

- Handwashing facilities must be provided in each food booth and must include the following:
    - Container of water with a free-flowing spigot
    - Liquid hand soap
    - Paper towels
    - A bucket to catch wastewater
    - Garbage can/wastepaper basket



WATER SUPPLY AND WASTE DISPOSAL

- Water must be from an approve source – public or commercially bottled.
- Hoses used to provide water shall be food grade quality, and backflow and back siphonage devices shall be provided to protect the water supply.
- All sewage, including liquid waste, must be disposed of in an approved sewage system or holding tank but not onto the ground.
- Trash shall be maintained in a manner that does not create a nuisance.

BOOTH LAYOUT AND EQUIPMENT

- Overhead protection (tent, canopy, mobile unit, enclosed trailer) must be provided.
- Floor construction must be a hard surface or canvas.
- A means of pest control must be provided (screens, fans, food covers, etc.)
- Physical barriers (tables, enclosed trailer, etc.) must separate the food prep area from customers.
- Accurate thermometers are required in all refrigeration units.
- Metal stem type thermometers must be used to monitor food temperatures.

ADDITIONAL INFORMATION

Failure to adequately comply with any of the requirements may result in suspension of temporary food service operations and/or subsequent removal from the special event. For questions or concerns, please contact the Village of Schaumburg Community Development department/Environmental Health Division at envhealth@schaumburg.com or 847-923-3700.