

Chapter H 98

**TEMPORARY EATING PLACES AT FAIRS,
CARNIVALS, PARKS, STREET OR OTHER
CELEBRATIONS OUTSIDE OF PER-
MANENT BUILDINGS**

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DEFINITIONS

H 98.01 Utensils. Utensils shall include any kitchenware, tableware, glassware, cutlery, containers or other equipment with which food or drink comes in contact during storage, preparation or serving.

PERMITS

H 98.06 Permit required. No temporary eating place coming under the rules and regulations of the state board of health may be conducted before being granted a permit by the state board of health. Permits cannot be transferred from one person to another.

CONSTRUCTION

H 98.07 Roof and sidewalls. No temporary eating place shall be operated without a suitable cover or roof, and suitable sidewalls to be used when deemed necessary.

H 98.08 Location compared to other stands. No temporary stand with a seating capacity in or out may be located within four feet of any other stand or building except where exits are provided at both front and rear of stand.

H 98.09 Condition of floor. Floors must be maintained in a sanitary condition.

H 98.10 Enclosure of kitchen. All kitchens maintained in connection with temporary eating places must be enclosed or screened, with necessary exits or opening for service from kitchen to dining room.

H 98.11 Hand washing. Facilities for properly washing and drying hands must be provided.

UTENSILS AND EQUIPMENT

H 98.34 Enclosure of stove and griddle. All stoves and griddles at counters, not properly enclosed, must be equipped with a glass or metal shield covering front, ends and a portion of the top.

H 98.35 Dishes, glassware and utensils. The use of cracked dishes, glassware or worn out cooking utensils is prohibited.

H 98.48 Storage. Utensils shall be stored in a clean, dry place protected from flies, splash, dust, overhead leakage and condensation and other contamination. Wherever practicable, utensils shall be covered or inverted.

SANITIZATION

H 98.50 Utensils sanitized. All multi-use eating and drinking utensils shall be thoroughly cleaned and effectively sanitized after each usage.

H 98.51 Prewashing of utensils—recommendation It is recommended that prewashing be made an integral part of both manual and mechanical utensil washing operation.

(Note: The term "prewash" is applied to the process of water scraping of utensils prior to washing. Better washing and sanitizing can be done with any utensil washing setup, either manual or mechanical, if prewashing is practiced.)

H 98.52 Manual cleaning. (1) **SINKS FOR HAND DISHWASHING—RECOMMENDATION.** It is recommended that a three-compartment sink be provided for all new installations.

(2) **WASH WATER—HAND DISHWASHING.** The utensils shall be washed in hot water (temperature suggested 110° to 120° F.) containing an adequate amount of an effective soap or detergent. Water shall be kept clean by changing frequently.

(3) **RINSE—RECOMMENDATION.** It is recommended that all utensils following the washing operation be subjected to a hot water rinse (minimum temperature suggested 110° F.) to remove soap or detergent.

(4) **SANITIZING—HAND DISHWASHING.** After cleaning and rinsing all utensils shall be effectively sanitized by either of the following methods or by other approved means:

(a) Submergence for 30 seconds in clean water maintained at a temperature of at least 170° F.

(b) Submergence for 2 minutes in a hypochlorite solution. This solution shall be made up with a chlorine concentration of at least 100 parts per million. Caustic compound shall not be added to the hypochlorite solution. It is recommended that utensils be racked in baskets so that all surfaces will be wetted during submergence. It is recommended that silverware and plastic dishes be sanitized only in hot water as stated in H 98.52 (4) (a).

(Note: Examples of caustic compounds are soaps, water softeners and washing compounds.)

H 98.53 Drying of utensils—recommendation. It is recommended that utensils be allowed to drain and air dry in racks or baskets. Drying cloths, if used, shall be clean and shall be used for no other purpose.

H 98.54 Sanitizing of washing aids. Brushes, dish mops, dishcloths, drying cloths and other hand aids used in dishwashing operation shall be sanitized after each period of use.

REFRIGERATION

H 98.60 Handling and refrigeration of foods. All readily perishable food and drink except when being prepared or served shall be kept in a refrigerator which shall have a temperature maintained at or below 50° F. This shall include all custard-filled and cream-filled pastries, milk and milk products, meat, fish, shellfish, gravy, poultry stuffing and sauces, dressings, and salads containing meat, fish, eggs, milk or milk products. The use of tainted or spoiled foods is prohibited. All foods, including vegetables, served raw shall be thoroughly washed in clean, safe water.

H 98.61 Insulation of ice boxes. Ice boxes or chests must be properly insulated. No food should come in contact with ice.

WHOLESOMENESS OF FOOD AND DRINK

H 98.63 Proper handling of hamburger. Using hands for rolling hamburger balls or patties is prohibited.

H 98.64 Display of foods. All foods being prepared or on display must be protected against flies, insects and other unsanitary conditions. The use of perishable foods to "flash the stand" is prohibited.

DISPOSAL OF WASTE

H 98.72 Garbage containers. Watertight garbage containers with covers must be provided and contents removed daily or oftener if necessary.

H 98.73 Container for single service utensils. Every eating place using discardable dishes shall have a container for discarded paper dishes, napkins, etc.

COMMUNICABLE DISEASE CONTROL

H 98.80 Restrictions on employment; wearing apparel and habits of employes. No person suffering from a communicable disease shall be employed in any capacity. Employes must keep clean, wear clean clothing and refrain from using tobacco while on duty. Cooks, kitchen helpers and waitresses must wear caps or hair nets while on duty.