Northeast District Department of Health

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How to Pass a Health Department Inspection at the Fair

Northeast District Department of Health Inspectors will be at the Fair to conduct food booth inspections. You must meet the minimum requirements in order to qualify to receive your food permit. Please note that this list is not all-inclusive:

- Application submitted and fees paid
- Back Flow Prevention on water line (Bibb for threaded hoses)
- Thermometer for taking food temperatures
- Hand washing facilities with warm water, soap and disposable towels
- Bleach water solution at 50-100ppm and chlorine test strips or CT DPH approved alternate
- Adequate refrigeration equipment to maintain food at 45º F
- Adequate hot holding equipment to maintain food at 140º F
- Adequate food protection from dust, dirt and flies
- Clean outer clothing
- No open cuts, sores or diseases transmitted by food
- 3 bay sink or facilities to wash, rinse and sanitize
- Containers to hold wastewater or approved septic
- All food must come from an approved source

- **ALL COOKED FOODS MUST BE DISCARDED AT THE END OF EACH DAY**
- **All FOOD MUST BE THAWED UNDER REFRIGERATION**

PROTOCOL FOR CLOSURE OF A FOOD BOOTH

1. The Northeast District Department of Health will conduct an initial inspection of all food vendors located at the fair. At the completion of this inspection, if the vendor is in compliance with the Connecticut Public Health Code, the NDDH inspector will issue a permit.

2. In the event that the vendor does not pass the initial inspection, NDDH inspectors will make every effort to return within two hours for a second inspection. A Re-inspection fee of $50 will be charged.

3. After the 3rd inspection, if the vendor still does not comply with the Connecticut Public Health Code, NDDH inspectors will ask the Fair Manager and/or General Manager to accompany them to the food booth for closure. NDDH, in conjunction with Fair officials, will close the booth and no additional options will be given to the food vendor. The specified booth remains closed for the duration of the event.

SHORT EASY REMINDERS FOR HEALTHY FOOD SERVICE

WASH YOUR HANDS – Thoroughly wash your hands with warm water and soap before beginning work and after each break and as often as necessary.

KEEP COLD FOODS BELOW 45 DEGREES – Check refrigerator temperatures regularly and store all readily perishable foods under refrigeration.

KEEP HOT FOODS ABOVE 140 DEGREES – Check temperatures of foods in steam tables and hot display units regularly.

DO NOT WORK IF YOU ARE ILL – Report illness to your supervisor and stay away from food handling activities.

MINIMIZE HAND/FOOD CONTACT – Use utensils or single service paper for food handling whenever possible.

NO SMOKING – Absolutely no smoking in work areas. After smoking outside work areas, wash your hands before returning to work.

KEEP SERVICE OPENINGS SCREENED – Minimize the number of flies by keeping openings screened and doors closed at all times.

WEAR CLEAN CLOTHING – Wear clean clothing including aprons and garments. Store coats, etc. away from food areas.

WEAR HAIR RESTRAINTS – Confine hair to prevent contamination of food and utensils.

CLEAN ALL WORK AREAS –
REMEMBER…" If you have time to lean, you have time to clean!"

ARE YOU READY?

Use this guide as a checklist for plan review and pre-opening inspection

__ ***APPLICATION:*** Completed temporary food service application and submit according to event procedure.

FOOD & UTENSIL STORAGE & HANDLING

__ ***DRY STORAGE:*** All food, equipment, utensils and single-service items stored above the floor on pallets or shelving, and protected from contamination.

__ ***COLD STORAGE:*** Refrigeration units provided to keep potentially hazardous foods at 45º F or below. An effectively insulated container with sufficient coolant may be approved by the Sanitarian for storage of less hazardous foods, or use at events of short duration.

__ ***HOT STORAGE:*** Hot food storage units used where necessary to keep potentially hazardous foods at 140º or above.

__ ***THERMOMETERS:*** Numerically scaled thermometer in each refrigeration unit to accurately measure air temperature of the unit. Metal stem thermometer provided to check internal temperatures of both hold and cold food. Thermometers accurate to plus or minus 2ºF; minimum range of 40º to 165ºF.

__ ***BEVERAGE STORAGE:*** Coolers holding canned or bottled non-potentially hazardous beverages properly drained.

__ ***FOOD DISPLAY:*** All food protected from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers.

__ ***PREPARATION AREAS:*** All food prep, cooking and serving areas protected from contamination. Barbecue areas roped off or otherwise segregated from the public.

PERSONNEL

__ ***HANDWASHING:*** A minimum of a 5-gallon container with a spigot that is free flowing, and a basin, soap, and dispensed paper towels provided for hand washing. Thermal container filled with hot water. Stationary booths must have plumbed -in hot and cold running water.

__ ***HEALTH:*** Employees do not have any open cuts or sores or diseases transmitted by food.

__ ***HYGIENE:*** Employees are wearing clean outer garments and hair restraints.

CLEANING

__ ***DISHWASHING:*** A minimum of 3 basins, large enough for complete immersion of utensils and a means to heat water required to wash, rinse, and sanitize utensils or equipment that will be reused or used on a production basis.

__ ***BLEACH:*** Household bleach or other approved sanitizer provided for dishwashing sanitization and wiping cloths.

__ ***WIPING CLOTHS:*** Wiping cloths rinsed frequently in a clean 50-100 ppm chlorine solution. Chlorine test strips on site. Bleach and toxic solutions properly labeled.

WATER SUPPLY

__ ***WATER SUPPLY*:** An adequate supply of potable water is on-site and obtained from an approved source. Water storage at the booth in approved storage containers.

__ ***WASTE WATER DISPOSAL:*** Wastewater disposed in an approved wastewater disposal system. An adequate number of covered containers, labeled “Wastewater” provided in the booth.

PREMISES

__ ***FLOORS:*** Unless otherwise approved, floors will be constructed of tight wood, asphalt, or other cleanable material. Floors shall be finished so cleanable.

__ ***WALLS & CEILINGS:*** Walls and ceilings are of tight and sound construction to protect from the entrance of the elements and, where necessary, flying insects. Walls are finished so as to be cleanable.

__ ***LIGHTING:*** Adequate lighting by natural or artificial means. Bulbs are non-breakable or shielded.

__ ***COUNTERS/SHELVING:*** All food preparation surfaces are smooth, easily cleanable, durable, and free of seams and difficult-to-clean areas. All other surfaces shall be finished so as to be cleanable. Contact paper is not permitted.

__ ***GARBAGE:*** An adequate number of cleanable containers are provided inside and outside the booth.

__ ***RESTROOMS:*** An adequate number of approved toilet and hand washing facilities are provided at each event. These facilities shall be accessible for employee use.

__ ***CLOTHING:*** Personal clothing and belongings stored at a designated place in the booth, away from food preparation, food service and dishwashing areas.

FOOD SERVICE REQUIREMENTS
PREPARATION AND SERVICE OF UNCOOKED SAUSAGE PRODUCTS
AT TEMPORARY FOOD SERVICE EVENTS

Background: Commercially manufactured uncooked pork and beef sausage products are considered potentially hazardous foods and must be stored, prepared and served under specific conditions as outlined in both State and local regulations. In order to assist you in providing a safe food product to your customers, please follow the requirements outlined below.

- ***Procure sausage from approved sources.*** No home-made products are permitted.

- ***Where possible, procure frozen sausage products.*** This will allow you greater flexibility in maintaining proper temperatures in storage. Remember, a box of frozen sausage stored in a refrigerator for thawing can also help to better cool other food products in that unit. This is especially important during the summer months when refrigeration units may be operating under adverse conditions. You certainly can procure fresh sausage, but be aware that current regulations call for them to be stored at a temperature of below 45°*f* and this may be difficult if you have an extremely large amount of sausage to store. **Please note: NDDH will either require you to destroy a product or will embargo a product that has not been maintained at a proper storage temperature.**

- ***Cook all sausage products to an internal temperature of at least 165°f.*** You are required to have a stem-type thermometer to monitor product temperatures. NDDH can provide one for you at a nominal cost. If the juices in a cooked sausage run clear, it is a good indication that the product is cooked, but the thermometer is the most reliable way to determine "doneness."

- ***Store all cooked sausage products at 140°f or above.*** Cooked sausage should be stored directly on the grill in a single layer or in shallow covered pans in such a manner so as be maintained at 140°*f* or above. Storing cooked sausage in a large pile, either on the grill or in a container, can result in improper holding temperature and may cause those sausages to be ordered destroyed by the NDDH.

- ***Do not cook more sausage than you will need to meet your anticipated needs for any one day or extended period of time.*** NDDH prohibits the use of leftovers in any temporary food service event. If leftovers are found by NDDH staff during evaluations, they will be ordered destroyed or embargoed.

- ***All food service preparation shall be conducted in screened or enclosed areas.*** You are required to prepare/process all foods prior to the actual cooking in a screened or enclosed area. (e.g., a storage area such as a truck or trailer with a door that can be closed is acceptable.)

- ***Hot water under pressure shall be available at all times.*** You are required to have a supply of hot water under pressure available in your food preparation and service area. Liquid soap and paper towels are also required.

- ***Chemical sanitizers are required to be utilized for sanitizing food contact surfaces.*** Approved chemical sanitizers (typically Clorox and water) are required to be present and utilized for sanitizing food contact surfaces and wiping clothes. You may make a sanitizing solution by adding a capful of Clorox bleach to a standard spray bottle and filling the rest of the bottle with water. Or, you may add one to two capfuls of Clorox to a quart size plastic or metal container and fill the remainder of the container with water. You may then store your wiping cloths in this container.

This information is provided to you as general guidelines. Specific food storage/preparation issues can be addressed by calling the NDDH staff at (860) 774-7350.

BACK FLOW PROTECTION & DRINKING WATER HOSE REQUIREMENTS

Protect drinking water and soda from contamination that can cause illness!

1. Hose Bibb Vacuum breakers are required on all threaded faucets to prevent back flow into the water supply.

2. Only Non-toxic Drinking Water hoses may be attached to your booth or mobile unit. GARDEN HOSES ARE NOT ACCEPTED. Drinking water hoses are available at most hardware stores and all camper supply stores.

3. Carbonators for beverage dispensers must be equipped with a backflow preventer (BFP) that meets ASSE No. 1022, such as Conbraco CBBP and Watts No. SD-3.

Acceptable BFPs for Carbonators:

Approved on existing (pre-5/27/99) installations:

Watts 9BD

Carmun 77-6050

Chudnow 914

These meet ASSE 1022 use on machines installed after 5/27/99:

Conbraco CBBP

Watts SD-3

Wilkins 740

American Society of Sanitary Engineering (ASSE) Standard #1022 Backflow Preventer for Carbonated Beverage Machines ANSI Approved – 2003 ASSE Issued - 2003

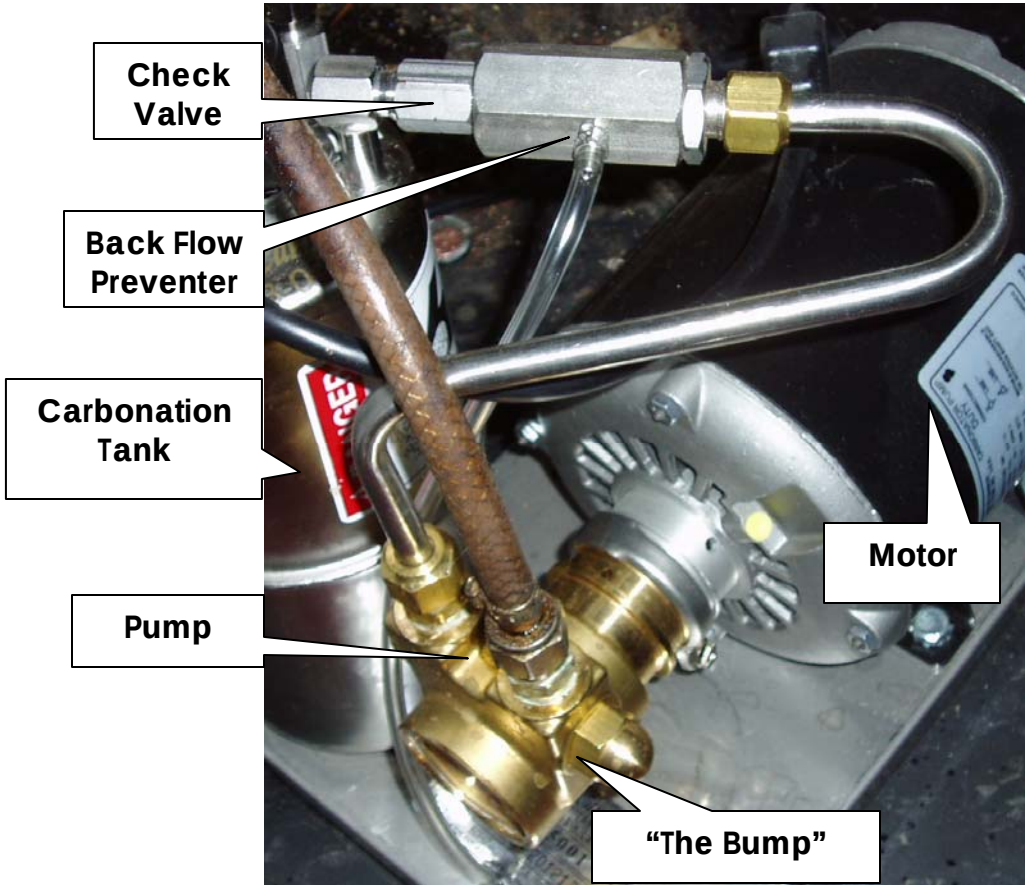
Anderson Brass Company
Revision: 2003
Model: ABF-1 & ANF-1SS
Size: 3/8" w/NPT & Compression Connections
Issued: 06/23/2004
Amended: 09/29/2004

Apollo Valves/Conbraco Industries, Inc.
Revision: 1996
Model: CBBP
Size 3/8" & ¼"
Issued: 10/20/1998

IMI Manufacturing de Mexico
Revision: 1996
Model: CI-BP2
Issued: 03/26/2001

Watts Regulator Company
Revision: 2003
Model: SD-3 with/without integral strainer
Size: ¼" & 3/8" (Flare and NPT adapters)
Modification to an existing product carrying the ASSE seal to remove the integral strainer – 10/20/2000
Issued: 01/06/1999
Amended: 10/07/2003; 09/27/2005

Wilkins Regulator
Revision: 1998
Model: 38-740
Size: 3/8"
Issued: 06/04/2001

Carbonators

Where the Back Flow Preventer goes: "Downstream from copper pipes and *immediately* downstream from removable inline mesh screen located in the water pump inlet"– Cross Connection Control Manual