

TEMPORARY FOOD RULES FACT SHEET

Before you may sell food for a fee or “a required donation” (i.e. a posted price) to the public, you must first have your food service facility inspected and licensed by a Logan County Health District sanitarian to be certain that it complies with all applicable Ohio rules. One exemption from licensing exists for “cottage foods” sold directly from the home where they were made or at a Farmers Market. They must be non-potentially hazardous foods such as bakery products, jams, jellies, candy, and fruit butter. Pies such as cream, custard, and pumpkin, and cheesecakes are examples of potentially hazardous baked goods that require an Ohio Department of Agriculture (ODA) home bakery license to be sold. All cottage foods are required to be individually labeled with the following:

1. The name and address of the business of the “Cottage Food Production Operation.”
2. The name of the food product.
3. The ingredients of the food product, in descending order of predominance by weight.
4. The net weight (in ounces and grams) or the net volume of the food product contained in the packaging.
5. **“This Product is Home Produced”** in ten-point type.

Steps necessary to obtain a temporary food service operation or retail food establishment license:

1. Make contact with a Logan County Health District sanitarian, at 310 S. Main St., Bellefontaine, Ohio, between 8:30 am and 4:30 pm, weekdays at least ten (10) days prior to the anticipated serving date.
2. Discuss your proposed operation and obtain a temporary food service application.
3. Create a diagram drawn relatively to scale of the layout of the operation as viewed from above. Include information about the following:
 - a. Location of the proposed operation.
 - b. Kinds and approved sources of all foods to be served.
 - c. Equipment to be used, including all support facilities used for food preparation or storage.
 - d. Type and dimensions of any structures.
 - e. Facilities available including water supply, waste water disposal, and toilet accessibility.
4. Review your plan with the sanitarian and answer any final questions. Submit the completed application and prepay the license fee of **\$39.00 per event** (up to a maximum of 5 days, except during the Logan County Fair).
5. Arrange to have your food service operation inspected by the sanitarian approximately one-half hour before serving.
6. Pass the inspection of the operation’s final set up.
7. Receive and post the license to begin selling food to the public.

The following minimum requirements are necessary for a temporary food license:

1. A “self-contained” food operation. **All foods intended for sale must either be exempt from licensing, offered for donation only, prepared in the temporary food operation or brought from another licensed food facility.** Potentially hazardous baked goods prepared at homes without ODA home bakery licenses or in kitchens that do not have food licenses may not be offered for sale.
2. Enough equipment to properly cook, cool and maintain the holding temperatures for perishable foods. A 0°F to 220°F bi-metal or digital stem-type, food thermometer must be provided to confirm that required temperatures are being met.
Cold Hold - at or below 41°F (cold food must be stored in ice that drains or with ice packs)
Hot Hold/cooking pre-cooked food - at or above 135°F (raw meat-145°F, raw ground meat-155°F, raw poultry-165°F)
3. A safe and adequate water supply.
4. Hand washing facilities consisting of at least warm, running (pump or gravity system) water, soap and paper towels.
5. A four-step, manual cleaning method for utensils and food equipment using a three-compartment system of plastic tubs or buckets. The following procedure must be met:
 - a. Wash in a warm detergent solution.
 - b. Rinse in clean water.
 - c. Sanitize by soaking in an approved sanitizing solution (such as ten (10) seconds in a 50 to 200 ppm chlorine solution made from approximately one capful (tablespoon) of regular (5.25%) household bleach per gallon of water). Appropriate testing papers should be obtained to be able to check for the proper sanitizer strength.
 - d. Air dry all washed items.
6. Adequate waste water disposal in covered, portable containers to avoid creating a nuisance condition.
7. Toilet facilities conveniently located and accessible to workers at all times.
8. Proper storage (protected and above the floor or ground) for food and utensils (have all handles toward the users).
9. Adequately covered, washable trash containers.
10. At least 50 foot candles of light on all working surfaces.
11. **NO SMOKING** during food preparation and serving.
12. Hair of people working with food must be restrained by a hat, visor, hair net, bandana or scarf (or tied back if long enough).
13. No bare hand contact of any ready-to-eat foods or food contact surfaces. Items such as gloves, spoons, scoops, tongs, napkins, or deli paper must be used when handling food that won’t be cooked further before being eaten.