

Criteria for Temporary Food Stands

The Pyramid Lake Paiute Tribe is concerned for the health of the people who purchase food from temporary food stands. Because the Tribe takes food safety seriously, the Tribe needs to communicate certain standards food vendors must meet prior to serving food to the public. Tribal experience shows that there are inherent challenges to serving food from temporary stands. Ensuring that food vendors meet minimum standards is our primary responsibility. The food stand operator must show proof of the following items before they will be allowed to serve food to the public.

1. Hand Washing Facilities: All food stands should have a place to wash hands. A hand washing facility is easy to set up. Use an igloo-type container full of water, a bucket to catch the water, liquid soap and individual paper towels. Hands should be washed frequently particularly when switching jobs such as working with raw foods and cooked foods. Unfortunately, the same bucket used for hand washing cannot be used for dishwashing to prevent cross contamination.
2. Adequate Refrigeration: Potentially Hazardous Foods such as hamburger, fish, chicken or milk should be kept refrigerated at all times at a temperature less than 41 degrees Fahrenheit. A thermometer should be kept in the refrigerator to determine that potentially hazardous foods are being kept below 41 degrees Fahrenheit. If your refrigerator is not able to maintain 41 degrees or less, use dry ice. If you are using ice chests, make sure to have an adequate supply of ice at all times to make sure that potentially hazardous foods are never left in the temperature danger zone (41 degrees Fahrenheit to 140 degrees Fahrenheit).
3. Single Service Items: Only single-service cups, plates and utensils should be used for serving food and drinks. Single service items should be protected from dust and insects and should be used only once.
4. Adequate Dishwashing: Since you will be using single-service items, most likely the cookware is the only thing that should be washed. For dishwashing you will need three containers each large enough to hold approximately three or four gallons of water (something about 5 inches deep and 18 inches long). Place soap and water in the first container. Place water only in the second container. In the final container, mix bleach and water for sanitizing at a strength of one tablespoon per gallon of water or $\frac{1}{4}$ cup of bleach per five gallons of water. Cookware must be air-dried not towel-dried to prevent cross contamination.
5. Food Temperature Maintenance: Cook and reheat foods quickly. An internal temperature of 165 degrees to 180 degrees Fahrenheit should be obtained before serving. Cooked food being held on the stove must be kept at 140 degrees Fahrenheit. This is where a good meat thermometer plays an important role.

Temperatures should be taken during the cooking process to ensure that temperatures are hot enough to kill bacteria and viruses of public health concern.

6. Gloves and Tongs: It is important that bare hands never touch ready-to-eat food or food that will not undergo a final cooking stage. Examples of ready-to-eat food would be cooked hamburgers, cooked french fries, cooked Indian tacos, cooked pizza and cookies. It is acceptable to touch foods waiting to be cooked such as raw hamburger meat since the heat from the cooking will destroy any bacteria. Ready-to-eat foods must be handled with gloves or tongs. Please have an adequate supply of disposable plastic gloves on hand along with tongs to ensure that bare hands never come in contact with food served to the customer.

7. Sanitizing Cloth: A wiping cloth must be kept in a sanitizing solution between uses. Use Clorox solution at one tablespoon per gallon of water. Change the bleach often since the chlorine will dissipate over time. Continuous sanitizing of environmental surfaces such as tables and countertops will reduce the likelihood of cross contamination.

8. Garbage Disposal: Garbage should be disposed in a plastic trashcan or one constructed with an easily cleanable surface with a tight fitting lid. Waste materials or empty product containers are unsanitary and can attract insects and rodents.

9. Current Food Handler's Card: At least one individual working in the food stand should have a current food handler's card issued by the Pyramid Lake Paiute Tribe or another jurisdiction (i.e., Indian Health Service, county, city, etc).