

# Steubenville Health Department



## **Temporary Food Service Operation Guidelines**

Steubenville Health Department  
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04112005T-FSO

On A Table  
**Cold Foods On Ice in  
Plastic Cooler at Least  
6 inches off Ground**

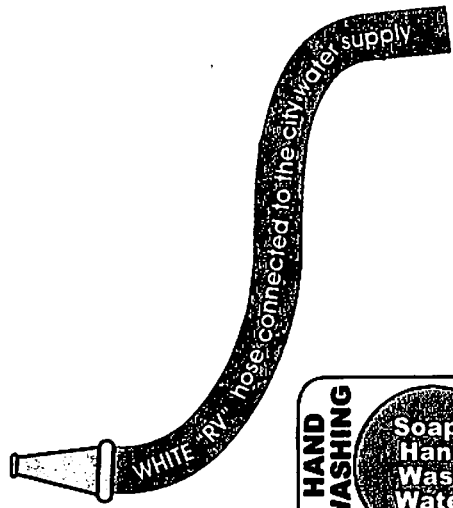
On A Table  
**Cold Foods On Ice in  
Plastic Cooler at Least  
6 inches off Ground**

**Raw Food  
On Ice  
In Plastic  
Cooler  
at Least  
6 inches  
Off Ground**

On A Table

**Raw Food  
On Ice  
In Plastic  
Cooler  
at Least  
6 inches  
Off Ground**

On A Table



**Grill**

**SAMPLE  
Temp Food  
Service Operation  
LAYOUT**

**Seving Table**

**HAND WASHING**

**SOAPY HAND WASH WATER**

**WARM BLEACH SANITIZE WATER**

**WARM RINSE WATER**

**WASH WARM SOAPY WASH WATER**

**HOT WATER**

**30 Cup Coffee Urn Plugged In**

“On A Table”



**DRAW THE LAYOUT OF YOUR FOOD STAND  
REMEMBER TO ANSWER ALL THE QUESTIONS BELOW**

**YOU MUST USE A RULER!**

Name the stores where food ingredients will be purchased? \_\_\_\_\_

How will you prevent bare hand contact with food? \_\_\_\_\_

How will food be kept COLD? \_\_\_\_\_

How will food be kept HOT? \_\_\_\_\_

How will you provide WATER? \_\_\_\_\_

How will you protect foods from BAD WEATHER? \_\_\_\_\_

How will you store TRASH? \_\_\_\_\_

How and where will you dispose of your TRASH? \_\_\_\_\_

How will you DISPOSE OF WASTE WATER? \_\_\_\_\_

Are TOILET FACILITIES available?    YES                    NO                    If, YES where? \_\_\_\_\_