



Rhode Island Department of Health Office of Food Protection

Temporary Food Service Vendor Requirements

License Requirement:

- **Each participant must have a RIDOH license and facility approval**
 - **Mobile Foodservice (Truck, Temporary Event)**
-license number begins with FSV
 - **Retail Peddler**
-license number begins with MRK
 - **Nonprofit**
-license number begins with FSV
- **No home food preparation is allowed**

Employee Health:

- **Ill workers should be excluded**
- **Workers with open sores, infected cuts, or burns should be excluded**

Hand washing:

- **Hand washing set-up must be convenient and readily available for workers. Water, hand soap and paper towels need to be supplied.**
- **Each vendor is responsible for having their own hand washing set-up whether it be on a truck or a temporary set up.**
- **Examples of hand washing set ups...**



No Bare Hand Contact:

- **No bare hand contact is allowed with ready to eat foods (foods that will not be cooked or receive further cooking)**
- **Nonlatex gloves can be worn or deli tissue, tongs, or other utensils used**

Personnel Hygiene:

- **Workers must wear hats or hair restraints and clean clothing**
- **Employees must not eat or drink from open containers around exposed food**

Food Preparation:

- **Cooking and serving food to order on the premises is safest (no advanced preparation)**
- **Food should be transferred to the site either hot (≥ 135 F) or cold (≤ 41 F)**
- **If food is cooked and cooled in advance, a licensed approved facility must be used and cooling records kept and available to the inspector**
- **Reheated prepared foods must reach ≥ 165 F**
- **Food should be held hot (≥ 135 F) or cold (≤ 41 F), use plenty of ice if mechanical refrigerator is not used for cold items**
- **Minimize the time food is out of temperature during preparation, prepare food in small batches**

Cross Contamination:

- **Food should be stored to prevent raw foods from contaminating other items.**
- **Separate utensils and cutting boards should be used for raw food and washed, rinsed, and sanitized between uses.**
- **Food should be covered and protected from the consumer. If self service is allowed, a sneeze guard is required.**

Equipment:

- **Bring thermometer with 0-220 F range and monitor temperatures**
- **Bring extra utensils or have a method to wash, rinse, sanitize**
- **The minimum requirement would be three basins**
 - **Wash with detergent**
 - **Rinse thoroughly**
 - **Sanitize with chlorine or quats using test strips to get correct concentration**

Protection from the Environment

- **Food, single service utensils, cooking utensils should be stored off the ground**
- **Food should have overhead protection to prevent contamination from the elements**

Attachments:

- **No Bare Hand Contact Fact Sheet**
- **Hand sink and 3 Compartment Sink Setup**
- **Hazardous Food Temperatures**



Time/Temperature Control for Safety (TCS) Food

TCS food, also called potentially hazardous food, includes:

- Food of animal origin that is raw or heat-treated
- Food of plant origin that is heat-treated or includes raw seed sprouts
- Cut melons
- Garlic and oil mixtures

Cooking temperatures

All temperatures given in Fahrenheit

165°	Poultry
	Stuffed meats, poultry, fish, and pasta
	Stuffing made with meat, fish, or poultry
155°	Ground beef and other meats that have been chopped, ground, minced, and/or reformed (includes gyros and sausage)
	Unpasteurized eggs to be held for service
145°	Solid portions of fish, meat, and beef (for cooking times and temperatures for whole meat roasts, see Rhode Island Food Code 3-401)
	Unpasteurized shell eggs prepared for immediate service

Hot holding temperature

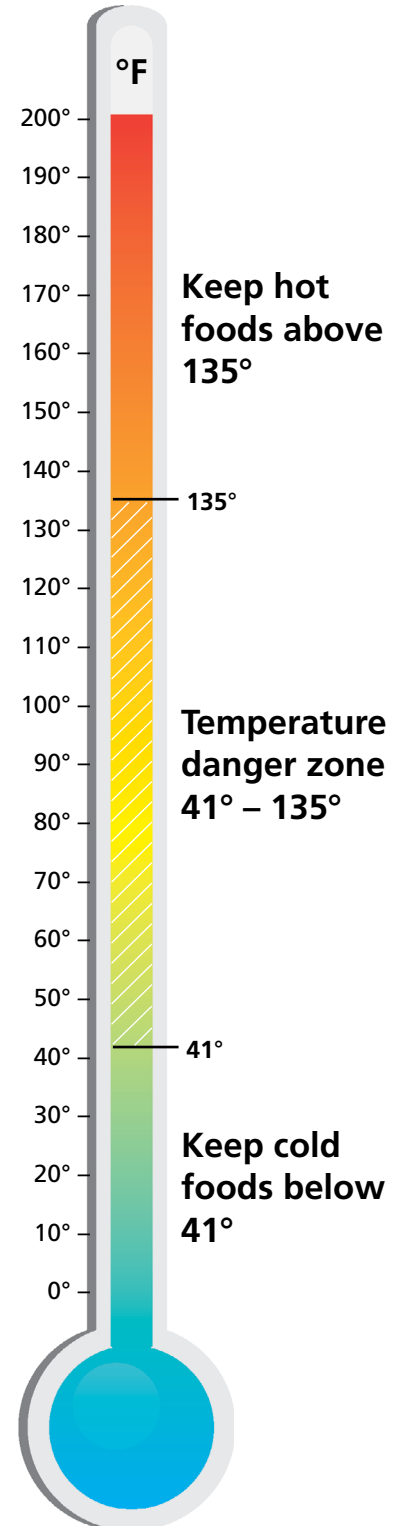
135°	All TCS foods
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Reheating temperatures (for hot holding)

165°	All foods that have been cooked and cooled
135°	Commercially processed and packaged foods and vegetables

Cold holding temperature

41°	All TCS foods
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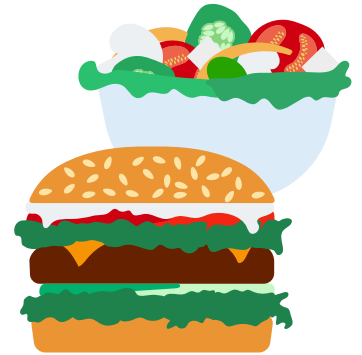


To learn more, read Chapter 3 of the [Rhode Island Food Code](#)



» No Bare Hand Contact

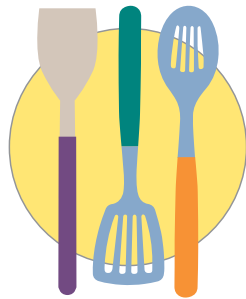
The Food Code (3-301.11) does **not** allow bare hand contact with ready-to-eat (RTE) food. RTE food is served without extra preparation, such as cooking to make it safe. RTE food includes sandwiches, salads and bread. By law, food service workers **must** use suitable utensils when handling RTE food.



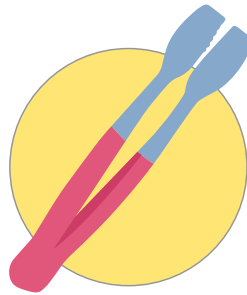
Suitable utensils include:



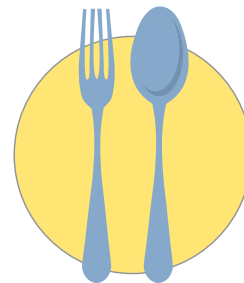
Deli tissue



Spatulas



Tongs



Forks and other serving utensils



Single-use, non-latex gloves



Single-use glove guidelines

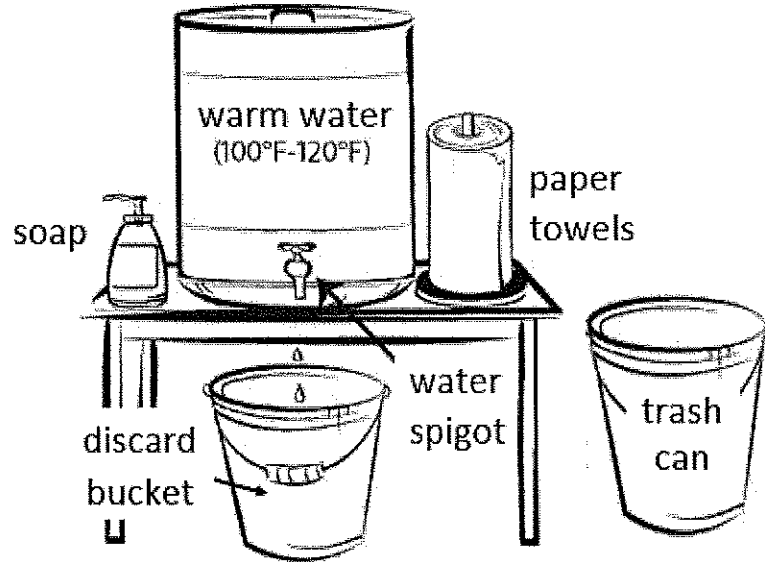
- Do not use gloves instead of washing your hands!
- Wash hands before putting on gloves
- Use gloves for one task only, such as handling RTE foods
- Wash hands between glove changes
- Throw gloves away if they become torn or soiled
- Do not use fabric or re-usable gloves to handle RTE foods





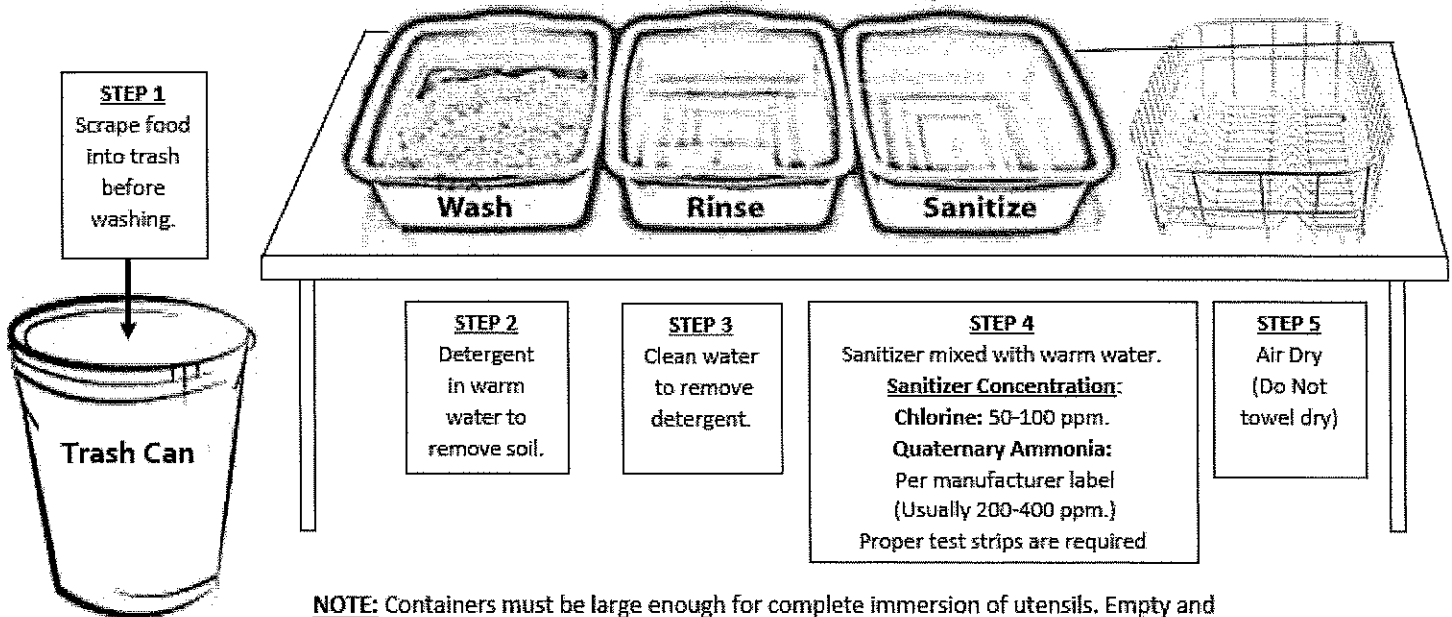
Temporary Handwashing Sink

2 gallon (minimum)
Insulated container



Temporary 3-Bay Sink Set-up

Wash, Rinse, Sanitize and Air Dry



NOTE: Containers must be large enough for complete immersion of utensils. Empty and refill containers as often as needed to keep the water clean.

Created: 5/16/16