

About Us



The MDHD is a devoted group, made up of your fellow citizens, who are proud of the work they do and share your love and your concerns for our community. We are here to serve the community in a variety of capacities, including: Vital Records, Environmental Health, Health Education, Permitting of Food and Tattoo institutions, Public Health Nursing and All-Hazard Preparedness.



MADISON COUNTY HEALTH
DEPARTMENT

More Information :



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<https://www.madcohealth.org/>



Food Safety Supply Checklist

Handwashing

- Insulated 5-gallon water jug with spigot - filled with hot water
- 5 gallon catch bucket
- Soap
- Paper towels
- Trash can

Food Surface & Utensil Sanitizing

- 3 wash tubs to wash-rinse-sanitize
- Food surface sanitizer (NOT HAND SANITIZER)
- Food surface sanitizer test strips

Temperature Control

- Probe thermometer
- Insulated containers
- Hot \uparrow 135°
- Cold \downarrow 41°

Other items

- Overhead coverings
- Disposable gloves, serving utensils
- Sneeze Guards
- Copy of Food Permit

Guidelines and Onsite Requirements

Permits & Paperwork:

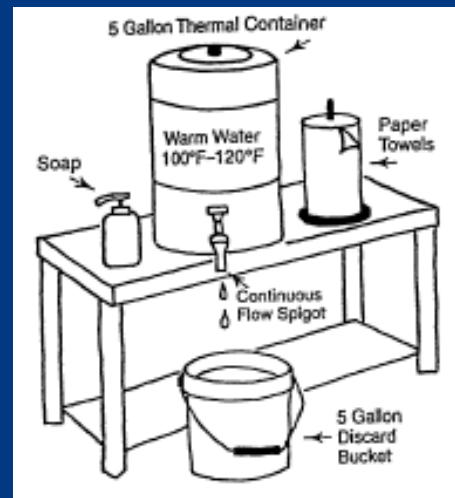
Check with the Health Dept. about local permitting requirements prior to the event. Be prepared to tell where the event will be held, what you plan to serve, where the food will come from, how it will be prepared and transported, and the precautions you will take to prevent contamination. A copy of your permit is also required to be onsite.

Not-for-Profit Organizations:

NFPs serving a limited menu may be exempt from permitting & fees, but they are not exempt from food safety requirements per 410 IAC 7-24. NFPs with an extensive menu must obtain a permit regardless of 501 status.

Handwashing:

Provide warm water, soap, and disposable towels for handwashing. Warm water may be provided under pressure or in a 5- gallon or larger container with a non-self-closing spigot or valve that allows a continuous flow of water over the hands and into a catch basin. **HAND SANITIZER DOES NOT REPLACE HANDWASHING!**



Guidelines and Onsite Requirements

Transportation of Food:

Protect food from contamination and use refrigerated trucks or insulated containers to keep hot food hot (above 135°F) and cold food cold (below 41°F). Temperature logs are recommended.

If obtaining food on the way to an event, have receipts available for the inspector.

Serving/Cooking/Grill Areas:

Overhead coverings are required for food prep areas. Provide handwashing for each cooking and serving area. Rope or fence off hot cooking equipment to protect the public from burns and to prevent exposure to food. Food Handling: There shall be no bare hand contact with ready-to-eat food. Use utensils, tissues, or gloves. Wash hands frequently while working and when changing gloves.

Cold Storage:

Foods that require refrigeration (or temperature control for safety) must be kept at 41°F or less. Thermometers must be in each unit.

Cooking:

Use a probe food thermometer to check temperatures of foods. Sanitize the thermometer between uses. Cook ground red meats to over 155°F, all poultry to over 165°F, and fish, beef, and pork to over 145°F.



Guidelines and Onsite Requirements

Reheating:

Heat quickly to an internal temperature of at least 165°F. Crock pots, steam tables, and sterno may NOT be used to reheat potentially hazardous foods.

Hot Holding: Hot holding units shall keep potentially hazardous food at 135°F or above.

Cleaning and Sanitizing:

Capacities for ware-washing must be available onsite. Use three tubs to wash, rinse, and sanitize all equipment and utensils. Wash in hot soapy water, rinse in clean water, immerse in warm approved sanitizer solution for 1 minute, and air dry. An approved test kit for the type of sanitizer used must be available to check the concentration of sanitizer solutions.

Chemicals/Sanitizers:

Label containers of sanitizers and poisonous or toxic materials with the commonly identified name and keep away from food.

Wiping Cloths:

Wet cloths used for wiping surfaces must be stored in a chemical sanitizing solution. A spray bottle and disposable towel may also be used for this purpose. Other approved food safe sanitizers may be used following label directions.

Sanitizer Concentrations:

Chlorine- 50-100 ppm
Quat Ammonia- 200-400ppm
Iodine-12.5-25 ppm

Guidelines and Onsite Requirements

Thawing:

Food must be thawed in a refrigerator, completely submerged under cool running water (70°F or below), or as part of the cooking process.

Cooling:

To cool foods quickly, use an ice water bath with frequent stirring, or place the food in shallow pans <2" deep and refrigerate. Do not put pans on top of each other. Leave covers off or ajar until completely cool. Check temperature periodically to see if cooling properly (135°F to 70°F in 2 hrs. and 70°F to 41°F in 4 hrs).

Ice:

Ice intended for human consumption must not be used for any other purpose (example: food storage for cold holding, soda bottles etc.) and should be dispensed with a scoop. The scoop should be stored in the ice with the handle extended, on a clean surface, or in a covered container. Ensure ice is stored properly, not on the ground.

Food Display:

All food must be protected from contamination using packaging, food shields, display cases, or other effective means.

Dry Storage:

All food, equipment, utensils, and single-service items must be stored 6 inches above the floor on pallets or shelving and protected from contamination.

Guidelines and Onsite Requirements

Single-Service Utensils:

All single-service cups or utensils should be stored in the original closed container or effectively protected from dust, insects, and other contamination. Eating utensils should be pre-wrapped or dispensed so only the handles are touched by employees and customers. Store cups and other single-service items upside down and covered.

Condiment Dispensing:

Condiments (sugar, cream, mustard, ketchup, etc.) must be served in individual packages or from easily cleanable, multi-service dispensers, unless dispensed by employees.



Other Things to Consider

Stand Construction:

Aside from the overhead covering, also consider floor coverings, sneezeguards, and other ways to prevent contamination.

Menu:

Keep your menu simple. All food ingredients must be from an approved source and be prepared at the temporary stand or a licensed facility. The sale of food prepared in a private home is not allowed.

Certified Food Manager:

Any vendor selling foods that require temperature control for safety (TCS foods) must have a Certified Food Manager. Visit the Indiana Department of Health website for a list of approved certifications.
www.in.gov/isdh/21059.htm

Other Things to Consider

Sampling:

Ensure sampling is done in a way that minimizes contamination, like using a single service utensil. For self-service sampling, use pre-portioned containers.

Garbage & Refuse:

Garbage must be kept in insect/rodent-proof containers that do not leak or absorb liquids. Garbage must be routinely removed from the area.

Employee Health:

Food workers may not have any open cuts, sores, or diseases transmittable by food. If a food worker has nausea, vomiting, or diarrhea, they are not allowed to work.

Other Things to Consider

Good Hygienic Practices:

Designate an area away from food preparation for workers to eat, drink, and use tobacco. Workers must wash hands before returning to work. They must have clean clothes, wear hair restraints, and wash hands frequently.

Water Supplies:

All water used for food preparation, utensil cleaning, and hand washing shall be from a safe approved source. An adequate supply of hot and cold water shall be available. Water must be stored in food grade containers with tight fitting covers. The containers must only be used only for storage of safe water. All water hoses used to carry water for food preparation and handwashing must be of food grade materials and be protected by an approved backflow prevention device.

Wastewater:

Wastewater must be disposed of in an approved municipal sewer or septic system.

Dumping wastewater onto the ground, into waterways or storm drains is **ILLEGAL** and you could be fined!

Wash Hands Frequently to Prevent Illness

Ensure all staff members are thoroughly instructed in the proper method of washing their hands. The following may serve as a guide:

Use soap and warm water. Rub your hands vigorously for 20 seconds.



Wash all surfaces, including:

- Back of hands
- Wrists
- Between fingers
- Under fingernails

Rinse your hands well. Dry with paper towel. Turn off the water using paper towel instead of bare hands. Dispose of paper towel in trashcan. Do not use cloth towel to dry hands.



Wash hands BEFORE:

- Engaging in food prep
- Working with exposed food
- Handling clean equipment & utensils
- Applying gloves

Wash hands AFTER:

- Using the restroom
- Handling raw food
- Coughing or sneezing
- Touching hair, face, or body
- Smoking, eating, or drinking
- Handling soiled items or garbage
- Using gloves
- Handling money or payment