

Village of Niles

"Where People Count"

1000 Civic Center Drive, Niles, Illinois 60714

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DEPARTMENT OF CODE ENFORCEMENT – HEALTH DIVISION

Guidelines for Temporary Food Service

1. Limit foods to the least potentially hazardous, such as frankfurters and hamburgers, prepackaged chips and snack foods from approved sources. If other foods are to be served contact your health inspector.
2. Refrigeration must be available for potentially hazardous foods – 41 degrees or lower. If foods are kept hot in a steam table or by other means, they must be 135 degrees or higher.
3. Protect foods by use of sneeze guards, display counters, tents, storage trucks, locking refrigerators, etc.
4. Servicing area must be kept clean and neat.
5. Store cleaners, bleach and other toxics away from food preparation and food storage.
6. Condiments must be served prepackaged or with hand pumps or squeeze bottles.
7. Use bagged ice. Use as needed and use ice scoops. Cover ice in ice storage bins.
8. Don't eat or smoke in food preparation area.
9. Use aprons, hats or effective hair restraints. Remove aprons when using restroom facilities.
10. Provide hand washing facilities. Provide pump liquid soap, water and paper hand towels.
11. Provide a sufficient number of lined garbage containers, preferably covered to minimize insect activity.
12. Provide vacuum breakers on hose bib for water.
13. Provide at least 3 sets of clean utensils where utensil washing facilities are not available.
14. Use single service items only, such as plastic knives, forks and spoons, paper napkins, paper plates, cups, etc.
15. Wiping cloths stored in bleach water 50-200 ppm or ½ ounce of household bleach per gallon of water shall be used for wiping non-food contact surfaces of equipment. A separate bucket of bleach sanitizer shall be used for food contact surfaces of equipment and utensils.
16. Provide adequate number of restrooms conveniently located throughout event area.
17. Recommend fans for flying insect control in areas where food is being cut, prepared or assembled.
18. Dunnage racks or pallets to store supplies off the ground or pavement.
19. When water is needed for popcorn, ice cream, or other stationary trailer or if water is used to prepare any food for consumption, a food grade hose shall be required.
20. Liquid waste shall be discarded in an approved manner.