

POLICY NUMBER: 222.91
DIVISION: Environmental Public Health
POLICY TITLE: Additional Sanitation Regulations and Standards No. 2006-01:
Temporary Food Servers
AGENCY (ies): Lincoln-Lancaster County Health Department
AUTHORITY: Board of Health
DRAFTED: 09-01-06
APPROVED: 06-12-07
REVISED:
REVIEWED:

POLICY STATEMENT:

The Board of Health has authority under LMC 8.20.060 Additional Sanitation Regulations and Standards; Publication, to reasonably apply the Lincoln Food Code by adopting sanitation standards for specific issues, including temporary food establishment and food handlers. The Board of Health recognizes that food handler permit requirements of LMC 8.20 Lincoln Food Code are vital to assuring safe food handling in licensed food establishments and protecting the public's health. However, the Board of Health has reviewed the public health necessity of requiring food handler permits for certain volunteers and/or temporary workers, working under the direction of a Level IV Food Manager, that perform very limited food duties at certain temporary events. The Board of Health has determined that, with certain safeguards as prescribed in this Additional Sanitation Regulation and Standard, the historic practice of requiring all such persons to hold food handler permits is not necessary to protect public health. This policy reflects the intent of the Board of Health to adopt regulations and standards which shall apply to these unique events.

PROCEDURES:

The following requirements shall apply only to temporary food establishments.

- I. Definition. "Temporary Food Server" shall mean a person who serves food at a temporary food establishment.
- II. Working Conditions. Under the following conditions, a temporary food server may work at a temporary food establishment without having a food handler permit.
 - A. A person holding a Level IV Food Manager Permit issued by the Health Director shall be designated to be the person in charge (herein referred to as the Food Manager), and be responsible for training and supervision of temporary food servers prior to each event.
 - B. All regulations adopted pursuant to this policy shall be followed.
 - C. Food preparation shall be conducted only by persons holding a Level IV Food Manager, Level III Food Handler, or Level II Food Handler Permit as defined in LMC 8.20. A temporary food server shall not:
 1. Prepare or cook potentially hazardous food, whether raw or cooked.
 2. Handle ready to eat food with bare hands. Gloves or utensils shall be used.
 3. Work at the event if they have been ill with diarrhea or vomiting in the 48 hours prior to their work shift.

- D. A temporary food server shall be required to be trained by the food manager prior to working in any capacity at the temporary food establishment. Training must be pre-approved as required in section IV of this policy. The food manager shall maintain a roster (Exhibit 1) of all temporary food servers that have received training. The roster shall be available to LLCHD upon request.
- E. A temporary food server may:
 - 1. Plate and serve potentially hazardous foods, but must do so with no bare hand contact.
 - 2. Handle non-potentially hazardous foods such as filling cups with ice and beverages, or filling popcorn bags/boxes, but there must be no bare hand contact with the food or lip contact surface of serving container/cup.
 - 3. Handle the cash box/drawer.
 - 4. Clean non-food contact surfaces and equipment such as table tops.
- III. Mandatory No Bare Hand Contact. If the Health Director observes bare hand contact with food served at a temporary food establishment, the food shall be considered adulterated and shall be destroyed.
- IV. Training Requirements for Temporary Food Server
 - A. Each temporary food server shall:
 - 1. Meet food handler requirements of LMC. 8.20; or
 - 2. Be trained by the Level IV Food Manager Permit holder prior to working in any capacity at the temporary food establishment.
 - B. The food manager shall submit an outline of the proposed training program to the Health Director for review 30 days prior to the temporary event.
 - 1. The Health Director shall have 5 days to approve or deny such program.
 - 2. If the Health Director denies the proposed training program, specific comments shall be provided to the Food Manager as to why it was denied.
 - 3. The food manager may then submit a modified plan, but must do so within 5 days.
 - 4. If this plan is denied by the Health Director, all workers that serve food at the temporary food establishment shall be required to have at minimum a Level II Food Handler Permit.
- V. Exclusion Due to Recent Illness for Temporary Food Server.

- A. The food manager shall be responsible to screen each temporary food server for illness prior to allowing them to serve or handle food in any capacity.
 - 1. Each temporary food server shall be asked if they have been ill with diarrhea or vomiting in the past 48 hours.
 - 2. Each temporary food service worker must sign a form (Exhibit 2) affirming that they have not been ill with diarrhea or vomiting in the past 48 hours.
- B. Any temporary food server that has been ill with diarrhea or vomiting in the past 48 hours shall be excluded and may not work in any capacity.

Required Illness Affirmation for Temporary Food Servers

Temporary Food Event _____

Food Manager _____ Date: ____/____/____

The Food Manager shall be responsible to screen each temporary food server for illness prior to allowing them to serve food by asking if they have been ill with diarrhea or vomiting in the past 48 hours. Each temporary food server must sign a form affirming that they have not been ill with diarrhea or vomiting in the past 48 hours. Any temporary food server that has been ill with diarrhea or vomiting in the past 48 hours shall be excluded and may not work in any capacity.

I, (print name) _____ have not had vomiting and/or diarrhea (2 or more loose stools) within the last 48 hours (two days) prior to working at this temporary food establishment.

Signature: _____ Date: ____/____/____

I, (print name) _____ have not had vomiting and/or diarrhea (2 or more loose stools) within the last 48 hours (two days) prior to working at this temporary food establishment.

Signature: _____ Date: ____/____/____

I, (print name) _____ have not had vomiting and/or diarrhea (2 or more loose stools) within the last 48 hours (two days) prior to working at this temporary food establishment.

Signature: _____ Date: ____/____/____

I, (print name) _____ have not had vomiting and/or diarrhea (2 or more loose stools) within the last 48 hours (two days) prior to working at this temporary food establishment.

Signature: _____ Date: ____/____/____
