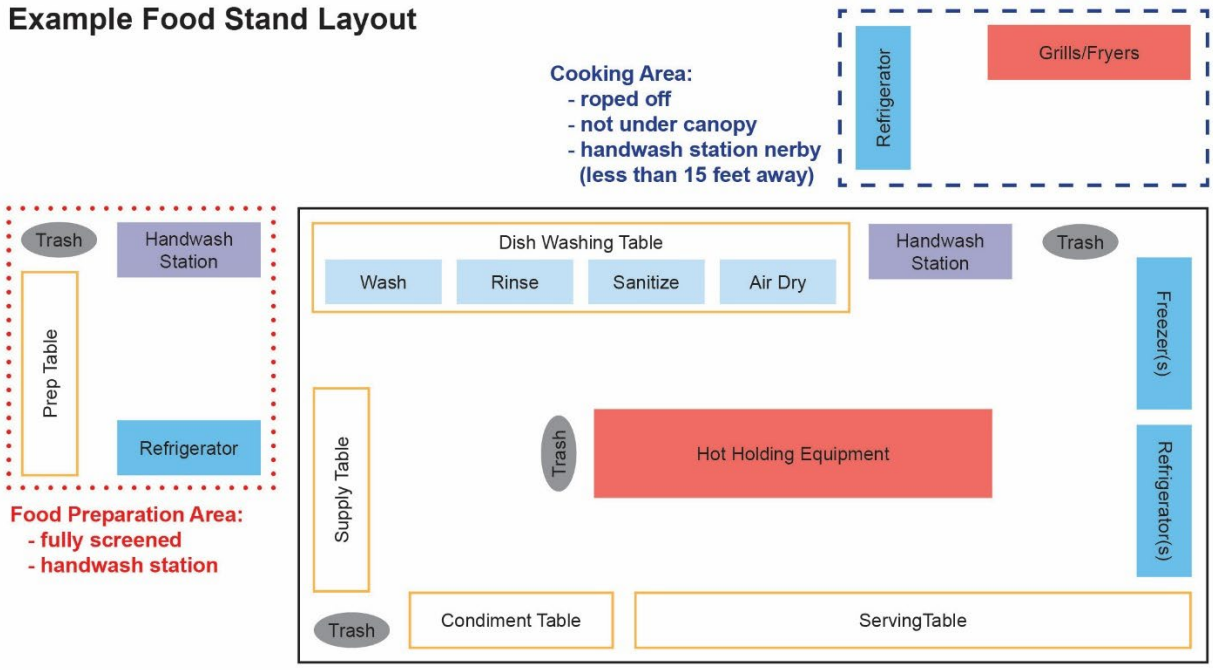
Transient Retail Food Establishment Operation Guidelines

The following is only a summary of the Wisconsin Food Code, Chapter 10 requirements. Access the complete code here: Wisconsin Legislature: Chapter ATCP 75 Appendix. The regulatory authority may limit food service operations and/or foods served to protect the health and safety of the public.

Construction

- ☐ At least 100 feet away from an enclosure housing animals or other sources of odors, pests or rodents.
- ☐ Constructed to protect food against weather, dust, debris and other environmental contaminants.
- ☐ Floors must be maintained in a sanitary condition. Dirt floors must be covered with approved material.
- ☐ Separate food preparation and warewashing areas from the public by enclosing, screening or other means.



Food and Water from an Approved Source

- ☐ All food and beverages must be obtained from an approved source. Home prepared and/or home-canned foods are NOT allowed. Any food preparation done off-site must be done at a licensed establishment.
- ☐ Water and ice must be obtained from an approved source such as Public or Municipal. Water from a private well shall be sampled and tested annually. Keep a copy of the most recent private well water sample report at transient food establishment.
- ☐ Water hoses used to carry water for food preparation and handwashing purposes must be approved for food use by the U.S. Department of Agriculture (USDA), Food and Drug Administration (FDA) or NSF International and protected with an approved backflow prevention device.
- ☐ Wastewater shall be disposed of through an approved sewage disposal system or through a container for liquid waste storage that is emptied into a public sewer. Wastewater may not be emptied onto the ground.

Person in Charge (PIC)

Transient food establishments are required to have a PIC present. When designating a PIC, there are several responsibilities that must be considered:

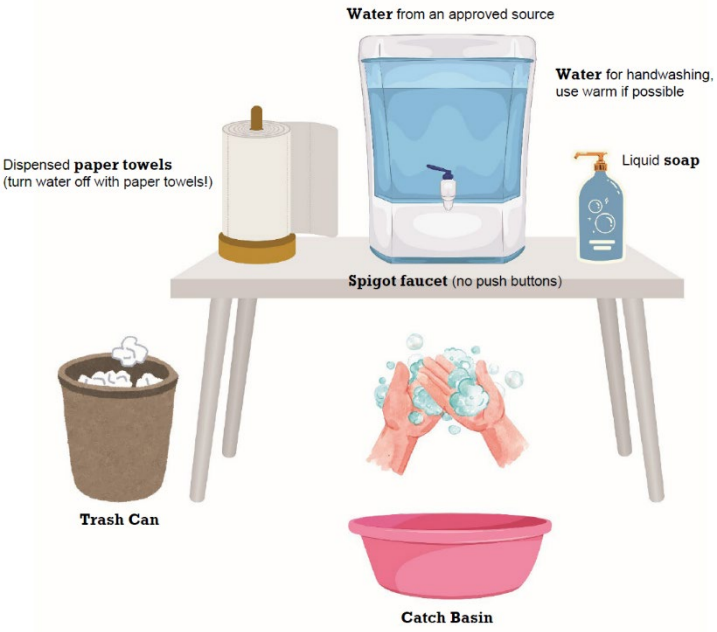
- Required during all hours of operation.
- Responsible for ensuring food safety and maintaining safe food handling practices.
- Must be able to demonstrate their knowledge of food safety.
- Ensure Employee Illness, Reporting, and Exclusion & Restriction Requirements are followed.
- Ensure good personal hygiene and proper eating and drinking practices for employees.

Do you think you have what it takes to be the PIC? Check out the Demonstration of Knowledge Fact Sheet.

Handwashing

☐ At least one hand washing facility shall be provided. If water under pressure is not available, handwashing facilities shall consist of a covered insulated container of at least five-gallon capacity with a non-self-closing spigot or valve that allows a continuous flow of water over the hands along with a catch basin for the waste water. Soap and paper towels must also be provided. Hand sanitizers may not be used in place of hand washing.

For more information check out this fact sheet on Temporary Handwashing Stations.



Cooking temperatures, Cold Holding, Hot Holding and Reheating

☐ Cold hold Time Temperature Control for Safety (TCS) foods at or below 41ºF.

- American National Standards Institute (ANSI) approved refrigeration. Provide an internal thermometer to monitor the equipment temperature.
- Approved insulated coolers with ice.

☐ Hot hold TCS foods at or above 135ºF.

- ANSI approved units such as Nesco roasters, steam tables. Sternos are not approved.

☐ Reheat TCS foods that have been cooked and cooled to 165ºF within 2 hours.

☐ Use a calibrated probe thermometer to check temperatures

Commercially Precooked foods, (precooked brats, hot dogs) Plant foods that will be hot held	135ºF
Whole Muscle Roasts, Seafood, Fish, Steaks, Pork Chops or Eggs for immediate service	145ºF
Ground Meats (hamburger, sausages); Injected or Mechanically Tenderized Beef, Pork, Seafood	155ºF
All Poultry, Stuffed Meats	165ºF

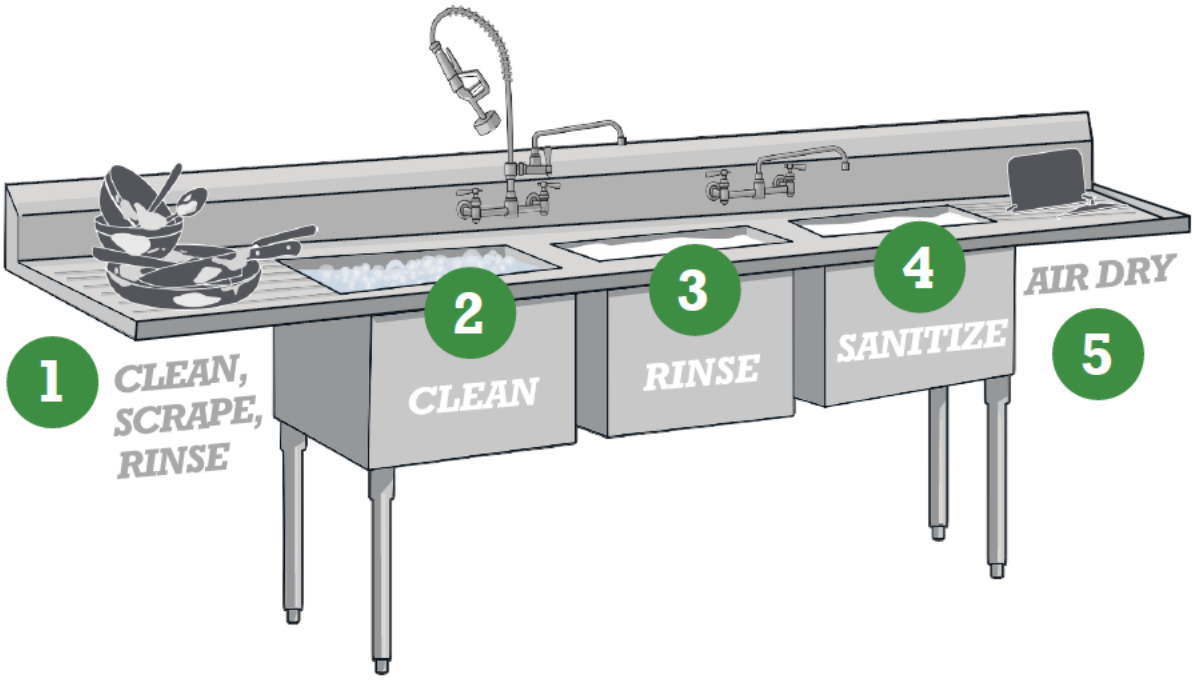
Additional information: Cooking Temperatures
If you cook your meat to order remember to provide a consumer advisory, Foods Served Raw or Undercooked.

Food Contact Surfaces Cleaning and Sanitizing

☐ Provide a 3-compartment sink or tubs for washing, rinsing and sanitizing

☐ Provide sanitizer (bleach, quaternary ammonia) with coordinating test strips.

☐ Use wiping cloths to wipe up food spills and store in sanitizer solution.



More information on Warewashing may be found: Sanitizing and Choosing an Approved Bleach and 3 Compartment Sink Set Up

More information on safe food handling may be found on our website at: https://datcp.wi.gov/Pages/Programs_Services/FoodCodeFactSheets.aspx

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