FOOD SERVICE FACILITIES REGULATIONS

(Fairs, Carnivals, Festivals, Exhibitions)

The provisions of Part 14 of the New York State Sanitary Code and applicable local ordinances shall apply in the regulation of food facilities at fairs, carnivals, festivals, and exhibitions. A permit for each stand is required from the health unit having jurisdiction before operation.

A. The following items require particular attention:

1. Hot foods shall be maintained at 140°F or above and cold foods at 45°F or below.

2. Care must be observed in food storage – adequate refrigeration is important. Perishable potentially hazardous food shall be maintained at 45°F or below.

3. Food is not to be prepared at home and served for public consumption. Food must be prepared at the food booth or in an approved facility permitted by the Orleans County Health Department.

4. Food must be protected from contamination during transportation, including maintenance of hot or cold temperature requirements.

5. Foods must be from an approved source (i.e. meats from a USDA or NYS Ag and Mkts. Inspected facility).

6. Keep time between preparation and serving as short as possible.

7. Menu should be limited to avoid leftovers or waste.

8. Food shall not be handled unnecessarily during preparation; service shall be by ladle, tongs, or paper wrap. Keep hands clean.

9. Facilities shall be conveniently available for handwashing together with clean water, soap, and paper towels.

10. Convenient and adequate toilet and handwashing facilities shall be available. Handwashing signs shall be posted.

11. All food handlers shall be free from illness, boils, sores, and cuts and shall use hygienic food handling practices.

12. Menu should omit hazardous items such as creamed sauces, custards, and filled pastries.

13. Food handlers shall wear clean clothing.

14. Food and eating utensils are to be protected from dust, flies, and handling by customers.

15. Single service flatware and tableware is recommended and is required where satisfactory dish and utensil washing and sanitizing facilities are not available.
B. General Appearance Check list:

1. Counter surfaces, exterior panels and framing clean.
2. Shelving clean.
3. Food display surfaces clean.
4. Premises free from flies and vermin.
5. Garbage storage- clean cans; tight fitting covers.
6. If screening is used, to be in good repair.
7. Brushes, cloths and sponges clean.
8. Cleaning compounds properly stored – away from food and properly labeled.
9. Surface drainage prevents accumulation of puddles and wet spots.
10. Special attention given to frequent cleaning of:
   
   a. coffee equipment  
   b. milk dispensers  
   c. milk shake machines  
   d. soft ice cream machines  
   e. refrigerators & shelving  
   f. ice containers  
   g. work surfaces and cutting boards  
   h. food display units  
   i. steam tables  
   j. salad units  
   k. grills & griddles

C. The following items represent good public health practice.

1. Use of ice- only bagged cubed ice can be used in the manufacture of foods or be permitted to come in actual contact with food. Block ice for special uses, such as for preparing snow cones, requires extra surveillance.
2. Hats or hairnets - Food handlers to confine the hair shall use hats and hairnets.
3. Paper cups – All beverages that are dispensed must be in single service cups.
4. Bottled beverages – Beverages that are kept cool in ice water cannot be submerged above the caps. They can be stored in containers of chipped ice with the drain open.
5. Each concessionaire is responsible to police the area around his booth or area of operation.

D. The Agriculture and Market Law requires the posting of prices.

1. Any item that is offered for sale to the public must have a posted price that can be readable by anyone making the purchase. This includes all food items, novelties, rides, etc. Health personnel will check this item when making inspections.

E. The scoring of fairs to determine eligibility for fund allocation is a responsibility of the Department of Agriculture and Markets and will be performed by personnel of that department.

**Note:** Food places not in a clean and sanitary condition will be closed until inspection indicates they have been brought into compliance.