



Joplin Health Department Temporary Event Requirements

- Handwashing setup (hot water, soap, paper towels) if handling unpackaged food
- No smoking, eating in areas of food preparation (covered drink is approved*)
- Clean clothes and hands, hair off the shoulders for food workers
- Gloves, deli paper, utensils or other method to prevent bare hand food contact
- Food and single use articles stored off the ground or by another means of protection (such as tall totes, coolers)
- Food from an approved source
- Foods covered and protected during transport, preparation, display, holding
- Food and drinks stored on ice that is drained
- Sufficient hot and cold holding (cold foods 41°F or less, hot foods 135°F or more)
- Foods thoroughly cooked to required temperatures (poultry - 165°F, ground beef - 155°F, Pork, fish- 145°F, hot dogs- 135°F)
- Extra utensils available to replace dropped or soiled items
- Thermometers for food and equipment (use appropriate types of thermometers)
- Smooth, cleanable food-contact surfaces (no table cloths)
- Sanitizer test papers (know what kind of sanitizer you use and have correct test strips)
- Sanitizer and wiping cloths for surfaces (spray bottles and paper towels, approved sanitizer wipes, wiping cloths in solution)
- 3 compartment sink or approved alternative* (soapy water, water, and bleach/water)
- Trash cans covered in facility
- Restroom facilities available
- Sufficient potable water for cooking and cleaning
- Water tight overhead covering that spans entire food prep and storage area
- Shielded lights or shatter proof bulbs
- Liquid waste collected and disposed of in sanitary sewer (not storm sewer or on ground)
- + Correct permits (Joplin Finance Department -- 417-624-0820, ext. 242)
- + Correct fire extinguisher (Joplin Fire Department -- 417-624-0820, ext. 261)

***Contact the Joplin Health Department for approvals as necessary.**

Note: Some temporary food events may be exempt from regulatory inspections. The Joplin Health Department will make additional requirements or limit food preparation as necessary. Contact JHD for more information in advance of the event at 417-623-6122.