CHECKLIST

- FOOD SERVICE ESTABLISHMENT
- RETAIL ESTABLISHMENT
- MOBILE FOOD UNIT
- PUSHCART
- TEMPORARY FOOD STAND
- HOME BAKERY
- FARMER’S MARKET

- http://www.siouxlanddistricthealth.org/forms.html
Basic Requirements for a Food Establishment

1. Submit floor plans and anticipated menu to the Siouxland District Health Department for review and approval at least 30 days in advance.
2. Complete and submit the application and fee for a food establishment license to the Siouxland District Health Department.
3. Pre-operational inspection and approval is required before opening for business.
4. All food items must be obtained from a licensed or approved source.
5. All equipment must be properly constructed, located, and installed, and must be easily cleanable.
6. All cooling units/refrigerators used in the facility must be capable of maintaining 41°F or below.
7. Proper and approved equipment for cooking, storing, displaying, and serving hot foods.
8. Adequate lighting with shielded fixtures in food preparation, dishwashing, service and storage areas.
9. Bars and taverns need a three-compartment glasswashing sink, hot and cold running water, and a drainboard.
10. Kitchen areas must have a three-compartment warewashing sink or a properly equipped automatic dishmachine of an approved commercial type with either a booster heater or chemical rinse.
11. Handwashing sink with mixing faucet and hot and cold running water is required in food preparation areas and behind each bar area.
12. Utility/mop sink for mop and waste water equipped with hot and cold running water. A dual-use mop/handsink is not allowed.
13. Restrooms: required number, properly located and equipped, power vented and with self-closing doors is required.
15. Approved floor coverings: no carpet in the kitchen, food prep areas, behind bars, or in the restrooms.
16. Self-Serve operations must be provided with proper sneeze guards over the serving lines and all ice bins must be covered to prevent contamination.
17. All outer openings must be protected (screens) and all doors tightly closing (insect and rodent proof).
18. Outside garbage and storage areas must be properly located, equipped, and maintained.
19. Outside premises must be properly maintained at all times (no weeds, junk, litter, etc...).
20. Proper storage area for all toxic items (cleaning and caustic items, Insecticides, rodenticides, etc...).
21. Provide proper storage area for personal clothing, belongings, medicines, etc...
22. Provide proper storage area for maintenance and cleaning equipment (mops, brooms, mop bucket, etc...).
23. Provide storage facilities for clean and soiled linens, etc...
24. Comply with all building, electrical, and plumbing codes (air gaps, traps, vacuum breakers, etc...).
25. Provide accurate, conspicuously located thermometers in all refrigerated units.
26. Provide an adequate ventilation and exhaust system (hoods, canopies, make-up air, etc...).
27. Provide proper sanitizers and test strips for three-compartment sinks.
28. Provide proper sanitizer and container for storage of wiping cloths in use.
30. Food establishments shall be separated from any living or sleeping quarters by complete partitioning and solid, self-closing doors.
31. Each time a licensed operation changes ownership, the establishment must be brought into compliance with current regulations.
32. All licensed facilities must comply with State and Local Fire and Building Code regulations. If you have any questions, feel free to contact their office at 515-281-5821.

Siouxland District Health Department – Environmental Health Division
1014 Nebraska Street, Sioux City, IA 51105    712-279-6119
Mobile Units

"Mobile food unit" means a food establishment that is self-contained, with the exception of grills and smokers, and readily movable, which either operates up to three consecutive days at one location or returns to a home base of operation at the end of each day.

- Physical facilities for mobile units shall meet code requirements for floors, walls, and ceilings. This includes protection of outer openings.
- Unit must be self-contained except for grills or smokers. All equipment including dry, freezer, and refrigerated storage shall be on one unit.
- Water supply (if required) hot/cold shall be adequate for operation.
- Water pressure hot/cold shall be adequate for operation. Gravity feed systems are not excluded.
- Sinks (if required) shall meet code requirements for depth and fixtures.
- If clean in place is allowed then items to be cleaned shall be limited and process shall be demonstrated to be adequate.
- A water supply tank or a connection to an approved water supply with backflow protection could be approved. In the case of a connection to a water supply, being connected would be a limitation of the license and should be outlined on the report.
- Refrigeration (if required) shall be mechanical.
- Hot holding (if required) shall be done by mechanical means.
- A home base of operation is not required. Free of gross insanitary conditions. If water is supplied from home base then supply shall be public or tested of private. Waste water shall be disposed of by law. Any storage or handling of food at a home base would require a license.
- Restrooms: In the case of a temporary event the mass gathering criteria (IAC Chapter 19) can apply which would allow the use of port-a-potties. In the event of a mobile unit setting up at a fixed location a plumbed restroom shall be required. An agreement with a neighboring business would be acceptable.
- Enforcement: Mobile food units that are clearly operating outside the approved limitations of the license can and should purchase a Temporary Food License. This would include a unit that has inadequate refrigeration and must use coolers to provide adequate temperatures. This would also include an inadequate water supply. This would also include an operation that is preparing or serving food outside the enclosed unit with the exception of grills and smokers.
- Enforcement: For units that have been approved outside the guidelines, code violations must be marked out on the annual report and attempt to gain compliance. If the establishment disputes the violations they may apply for a waiver.
- Pre opening inspections shall include a menu and any limitations of the unit (refrigeration, water supply).
Pushcarts

"Pushcart" means a non-self-propelled vehicle food establishment limited to serving nonpotentially hazardous foods or commissary-wrapped foods maintained at proper temperatures, or precooked foods that require limited assembly such as frankfurters.

- Pushcarts are exempt from floors, walls, and ceilings requirements. Overhead protection may be required by environmental factors. The food shall be protected.
- The unit shall be self contained. One piece. All equipment shall be enclosed within the unit or mounted to the unit. Unit shall be readily movable.
- Water supply hot/cold (if required) shall be adequate for the operation. A general rule of thumb for a supply would be 2 gallons as defined in the temporary rules. A tank or an on demand system could be used for hot water.
- Water pressure hot/cold (if required) shall be adequate for the operation. Gravity fed systems are not excluded.
- Sinks (if required) shall meet code requirements for depth and fixtures.
- If clean in place is allowed then items to be cleaned shall be limited and process shall be demonstrated to be adequate.
- Cold holding (if required) shall be adequate. Non mechanical means of temperature control may be approved if items to be held are limited, time products are held is limited, adequate temperatures are maintained and unit remains self contained. This shall be evaluated at the time of pre opening and menu and scope on the operation including limitations shall be documented on the report.
- Hot holding (if required) shall be done by mechanical means. Steam tables may be used to reheat commercially processed foods if 135 can be achieved within 2 hours.
- A home base of operation needs to be adequate and shall include overhead protection. Free of gross insanitary conditions. If water is supplied from home base then supply shall be public or tested of private. Waste water shall be disposed of by law. Any storage or handling of food at a home base would require a license.
- Pushcarts are exempt from restroom requirements.
- Enforcement: Push carts that are clearly operating outside the approved limitations of the license can and should purchase a Temporary Food License. This would include a unit that has inadequate refrigeration or cold holding capacity. This would also include an inadequate water supply hot/cold.
- Enforcement: For units that have been approved outside the guidelines, code violations must be marked out on the annual report and attempts to gain compliance. If the establishment disputes the violations they may apply for a waiver.
- Pre opening inspections shall include a menu and any limitations of the unit (refrigeration/cold holding, water supply).
HANDWASHING STATION REQUIREMENTS

1. An accessible and functional handwashing facility with hot water shall be provided within any food stand in which unpackaged food or beverages are handled. This can include anything from dispensing ice for cream, pouring beverages, and preparing food. If only prepackaged food products are sold, handwashing facilities are not required, i.e., canned pop, bottled beverages, boxed cereal, prepackaged snack foods.

2. Handwashing facilities shall not be used for the cleaning of utensils, storage of emery cloths, or for dumping of liquid waste.

3. All foods, equipment, and utensils shall be protected from splashing and spillage caused by handwashing.

4. Disposable paper towels and soap shall be provided at each handwashing facility.

5. An easily accessible waste basket shall be provided for disposal of used paper towels.

6. Any one of the following setups can be used as a handwashing facility:
   - Portable commercial hand sinks that produce water flow within 10 seconds of activating a hand pump or operating a dispensing valve.
   - A minimum of 3/4 gallons of portable water shall be maintained in a container capable of dispensing water through a spigot or faucet. The faucet shall allow a constant flow of water when opened without having to continually hold it open or press a button.
   - The waste water shall be collected in a basin to be disposed of in a sanitary sewer.
   - A fully enclosed sink if available within the food stand.

7. An accessible and functioning hand sink will accompany any toilet utilized by food handlers. Soap and disposable towels shall be provided.

8. Handwashing facilities shall be maintained regularly for adequate soap, towels, and water.

HANDWASHING STATIONS AND SANITIZER BUCKETS WITH WIPING CLOTHS MUST BE SET UP AND USED PRIOR TO ANY FOOD HANDLING, PREPARATION, OR SALES.

Temporary Food Stand
Permitting and General Information

What is a “temporary food stand”? A temporary food stand is a food establishment that operates in one location for a period of no more than 14 consecutive days in conjunction with a single event or celebration. An “event or celebration” is a significant occurrence, such as a fair, carnival, or festival sponsored by a civic, business, educational, government, community, or veteran’s organization.

When is a license required to operate a food stand in Iowa?

- When handling or selling unpackaged food or beverages such as teas, burgers, bbq, cut watermelon, fountain pop, etc.
- When providing commercially prepackaged food or beverages that require temperature control for safety such as ice cream treats, milk, yogurt, prepackaged sandwiches, etc.

What can be sold without a license?

- Commercially prepared prepackaged foods and beverages that do not require temperature control for safety such as bottled soda, prepackaged candy, prepackaged chips, wrapped granite toes, etc.
- Whole, retail meats and vegetables

Who must be licensed?

- For profit organizations and individuals
- Non-profit organizations that do not meet the exemption requirements
- Iowa licensed Mobile Food Units that operate more than three consecutive days at an event
- Iowa licensed food establishments that operate away from their own licensed premises

Non-profit license exemptions:

- Non-profit organizations are exempt from licensing if they sell food only one day per week, not on two consecutive days, from their own premises.
- There are two additional exemptions for non-profit organizations:
  - Twice per calendar year—may serve to the public up to three consecutive days from their own premises.
  - Twice per year, the non-profit can use the premises of another non-profit organization to serve food for one day.

Siouxland District Health Department issues Temporary Food Stand licenses for the Iowa counties of Woodbury, Plymouth, Sioux, Lyon, Osceola, O’Brien, Cherokee, Clay, Dickinson, Emmet, and Palo Alto. It is recommended that license applications be reviewed by the department staff at least one week prior to the event. Applications received less than three business days before an event may not be reviewed and a license not issued. Applications are available to print on our website at www.siuoxlanddistricthealth.org, or you can contact our office.

Licenses must be displayed in the stand for the duration of the event.

IOWA TEMPORARY FOOD STAND REQUIREMENTS

Siouxland District Health Department
1014 Nebraska Street
Sioux City, Iowa 51105

712-279-6119
800-587-3005

www.siuoxlanddistricthealth.org

LICENSE FEE—$33.50
1. FOOD SUPPLIES
All food supplies, when and as obtained from a licensed commercial manufacturer or an approved source. All meat and poultry products must be either USDA or Iowa Department of Agriculture inspected products. The supplier to submit documentation of the source of any meat used at the stand, such as receipts, boxes, or labels. The use of canned foods that are not prepared in a licensed food processing establishment is prohibited. All fruits and vegetables must be washed before being sold or sold. All foods shall be prepared in a licensed kitchen or crockery at the stand, with the exception of prepackaged foods. Prepared items must be kept protected from contaminants and maintained at proper temperatures during transport.
Nonprofit organizations that operate a licensed temporary food stand shall sell non-potentially hazardous foods such as cookies, cakes, and pastries that have been commercially prepared in a private home or licensed kitchen.

2. PERSON IN CHARGE
At least one person shall be present in charge at the food stand during all hours of operation. All employees, including volunteers, shall be under the direction of the designated person in charge. The person in charge shall ensure that all food handlers are washing their hands, not handling ready-to-eat food with their bare hands, are cooking and holding foods at the proper temperatures, maintaining proper handwashing, and following the other Temporary Food Stand Regulations. Every employee and volunteer must sign a logbook with their name, address, telephone number, and the date and hours worked. This logbook must be maintained by the person in charge 5 days 60 days.

3. PERSONNEL
All food handlers shall be free of communicable or communicable diseases, vomiting and diarrhea, open sores, or cuticles. If a worker has a cut or any of his or her hands or feet is injured, he or she shall be covered with a bandage and a disposable glove. Employees shall be required to maintain neat appearance, wear clean clothes, and keep their hair properly restrained. Tobacco use of any kind is not permitted inside the stand or while attending guests outside the stand. Personal belongings shall be stored in a designated place adequately separated from food, food contact surfaces, and dishwashing areas. Any individuals who are not working should be kept out of the preparation area.

4. HANDWASHING
Hands must be washed at the designated handwashing station as frequently as necessary to maintain cleanliness. Start washing your hands before beginning work and after going to the restroom, eating, taking breaks, handling garbage, handling raw meat, handling cell phones, or using tobacco products. Convenient and adequate handwashing facilities as designated in the stand shall be provided in each stand. Hand sanitizers or signs to be not replace the need for hand washing.

5. FOOD PREPARATION AND HANDLING
Hands and contact with ready-to-eat food is strictly prohibited. Workers shall use one of the following methods when handling ready-to-eat food: disposable gloves, utensils, tongs, or other appropriate equipment. Hands must be washed before putting on gloves and again after removing gloves. Food shall be washed before preparing it. Food shall become contaminated and shall only be used for food preparation, and gloves must be changed when they come into contact with non-food items, who have changed from shopping. Food shall be trawled, returned, and reused using procedures approved in the Food Code.

6. COOKING TEMPERATURES
Minimum temperature for cooking poultry and poultry products shall be 165 °F or higher. Retracted or unwrapped items shall be 165 °F or higher. Minimum temperature for cooking beef shall be 145 °F or higher. Retracted or unwrapped items shall be 145 °F or higher. If raw or undercooked animal foods such as meats, eggs, or fish are served, a consumer advisory shall be issued by the Food Code. Take care of properly prepared and refrigerated if the meat. The intent of the consumer advisory is to ensure that all consumers are aware of food that are undercooked, and of the increased risk health to vulnerable populations of being raw and undercooked animal foods.

7. HOT AND COLD STORAGE TEMPERATURES
All potentially hazardous foods shall be refrigerated at 45 °F or below or held at 135 °F or higher. Refrigeration units must be turned on in advance as the proper temperatures are reached before food is placed inside. An insulated, large-diameter cooler with sufficient ice may be approved for storage of less hazardous foods or for events of short duration only if the stand is equipped with refrigeration units and is used to keep potentially hazardous food at 135 °F or above. Some cars are allowed to hold refrigeration units only if adequate storage temperature can be maintained throughout the product. Hot foods that are not used by the end of the day shall be discarded.

Potentially hazardous foods are those that require temperature control to limit the growth of bacteria. Examples include animal foods such as meat, dairy, and eggs, and all mixture, raw sprouts, cut melons, fish, cold-cut sandwiches, oysters, raw fish, and shellfish.

8. THERMOMETERS
All cold storage units must be equipped with an accurate, outside thermometer so that they meet air temperature conditions. All food contact surfaces are required to be placed or a food contact surface and should be monitored by the person in charge.

9. FOOD AND FOOD CONTACT ITEM STORAGE
All food items or food contact items shall be stored at least six inches off the ground, and shall be properly coated to protect from dust, rain or other contamination. Potentially hazardous foods shall be protected from exposure to contaminants that are not previously stored. Store raw foods such as meats and poultry separate from or before ready-to-eat foods.

10. FOOD AND CONDIMEN DISPLAY
All food items or food contact items shall be individually packaged and marked according to appropriate storage temperature. All food items ready to sell at the stand shall be in proper condition. The public shall not be served from open containers of food. Sugar, ketchup, mustard, and other condiments shall be individually packaged or dispensed from closed containers.

11. WATER SUPPLY AND STORAGE
A separate supply of clean water from an approved source must be provided for food preparation, utensils and equipment washing, drinking, and other contact. Water storage tanks and boxes must be made from Food Grade Materials and used only for potable water. Do not use containers that previously held toxic items. Water supply systems, including tanks, shall be protected against backflow or contamination.

12. EQUIPMENT AND UTENSILS
All food preparation and contact surfaces must be of a safe design with smooth, durable, and easy-to-clean surfaces. Use disposable single-use paper, plates, cups and utensils.

All equipment and utensils shall be maintained in a sanitary manner. Food contact surfaces shall be washed, rinsed, sanitized, and cleaned at least once a day. At least once a week, or when there is dirt, food contact surfaces shall be washed, rinsed, sanitized, and cleaned at least once a week or when there is dirt, food contact surfaces shall be washed, rinsed, sanitized, and cleaned at least once a week.

Sanitizers and Wiping Cloths
Chlorine bleach or another approved sanitizer shall be provided for sanitization following dispensing and for use with wiping cloths. Sanitizers shall be stored in an approved concentration, such as a solution of approximately 275 to 375 of a teaspoon of a bleach that mixes with gallons of water (100 ppm). If using chlorine bleach, only the standard type is acceptable. An appropriate test kit shall be provided to check the concentration of the sanitizer. Wiping cloths shall be provided for wiping countertops, tables, prep areas, and other food contact surfaces. Cloths shall be stored in a clean 100 ppm chlorine sanitizer solution or equivalent between uses. Sanitizing solution shall be changed as needed to maintain the solution in a clean condition.

13. WASTE WATER AND GAS SEPARATION
Waste water must be drained of an approved manner. Connect to an approved sewage collection system when available. Do not dump wastewater container into the ground. Do not dump grease into a storm sewer. Waste or melted fat shall not create a wet or muddy area around the stand. An adequate number of trash cans shall be placed both inside and outside each stand, and shall be emptied often to prevent flies, odors, and other nuisances.

14. STAND CONSTRUCTION
Construction shall be constructed to protect food and shall include overhead shelter. All cooking and serving areas shall be adequately protected from contamination. If necessary, side screening shall be provided to protect insects, dust, and weather. If required, there shall be constructed of right wood, approved nonporous materials to control dust, rain, and insects. Adequate lighting shall be provided, and lights above occupied food preparation area shall be shielded or dissipated. Grill and barbecue areas shall be properly or otherwise protected from the public.

15. CHEMICALS AND CLEANERS
Label all chemicals and cleaners clearly. Store these items separate from food and food contact surfaces to prevent them from contaminating food.

16. CONTROLING INSECTS
Adequate insect control must be provided. Use pesticides approved for use in food establishments and always follow the manufacturer’s instructions. Household pesticides are not approved for use in food stands. Screening is also a good method to control insects.
HOME BAKERY LICENSE APPLICATION

Siouxland District Health Department
1014 Nebraska Street
Sioux City, IA 51105
712-279-6119 • 800-587-3005
www.siuolandDistrictHealth.org

Application for home bakeries located in Woodbury, Plymouth, Sioux, Osceola, O'Brien, Cherokee, Clay, Dickinson, Palo Alto, and Emmet counties in Iowa. Note: A new application is required for a change in the business address or ownership.

<table>
<thead>
<tr>
<th>NAME OF BUSINESS:</th>
<th>OWNERSHIP TYPE:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Owner Name:</td>
<td>Business Phone Number:</td>
</tr>
<tr>
<td>Cell or Emergency Contact Number:</td>
<td>Business Email Address:</td>
</tr>
<tr>
<td>Business Physical Address:</td>
<td>Suite: County:</td>
</tr>
<tr>
<td>City: State: Zip Code:</td>
<td>Person-in-Charge (specify):</td>
</tr>
<tr>
<td>Person-in-Charge Phone:</td>
<td>Person-in-Charge Email:</td>
</tr>
</tbody>
</table>

Mailing address for all correspondence if different than above.

<table>
<thead>
<tr>
<th>Attention:</th>
<th>Telephone Number:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Street or Route:</td>
<td>Suite: City: State: Zip Code:</td>
</tr>
</tbody>
</table>

A Home Bakery is a licensed bakery located in a residence. A Home Bakery may prepare refrigerated or unrefrigerated baked goods for sale directly to household consumers or for off-premises consumption or to other retail outlets. Baked goods that do not require refrigeration may be sold directly from the residence or at a Farmer's Market without a Home Bakery license. Baked goods are defined as breads, cakes, doughnuts, pastries, buns, rolls, cookies, biscuits, and pies (except meat pies). Annual gross sales of a home bakery may not exceed $15,000.

<table>
<thead>
<tr>
<th>Sales Type:</th>
<th>Sales from residence</th>
<th>Farmer's Market</th>
<th>Internet</th>
<th>Retail Order</th>
<th>Other (specify)</th>
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<tbody>
<tr>
<td>Product Information:</td>
<td>Breads</td>
<td>Cakes</td>
<td>Pastries</td>
<td>Buns</td>
<td>Rolls</td>
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<tr>
<td>Water Source:</td>
<td>Public water supply</td>
<td>Private well</td>
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</table>

License Fee $33.75

Submit payment and complete application to Siouxland District Health Department
1014 Nebraska Street
Sioux City, IA 51105

Applicant Name (Print): _________________________ Applicant Signature: _________________________

Check 1: Paid Amount: $ _________________________ Received: __/__/__

Check 2: _________________________

Check 3: _________________________
# APPLICATION TO OPERATE A FARMER’S MARKET FOOD ESTABLISHMENT

SiouxBands District Health Department  
1640 Nebraska Street  
Sioux City, IA 51105  
712-279-4119 • 800-587-3005  
Anticipated opening date

A Farmer’s Market Food Establishment License is issued in the County for which it was issued during market time only. Applications not submitted at least three weeks before operating may not be reviewed.

Penalties will be assessed if application is not submitted and approval is not filed prior to operating.

**TYPE OR PRINT IN INK. Inter N/A where requested information does not apply. Leave no blank spaces.**

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## FOOD ESTABLISHMENT INFORMATION

<table>
<thead>
<tr>
<th>Name of Owner and Business Name:</th>
<th>Market Name:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mailing Address:</td>
<td>Location:</td>
</tr>
<tr>
<td>City/State/Zip Code:</td>
<td>Address:</td>
</tr>
<tr>
<td>Contact Information:</td>
<td></td>
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<tr>
<td>phone ( ) - cell phone ( ) - email</td>
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</tr>
<tr>
<td>City:</td>
<td>County the market is located:</td>
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<tr>
<td>Type of Organization:</td>
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<tr>
<td>For Profit □ Charitable = Not for Profit □</td>
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<tr>
<td>Market Date(s):</td>
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<td>Start Date:</td>
<td>End Date:</td>
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<td>Start Time:</td>
<td>End Time:</td>
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<td>Day(s) of the week:</td>
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<td>Hours of Operation:</td>
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<td>Market Master’s Name:</td>
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<td>cell phone ( ) - email</td>
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<tr>
<td>On-site (Person-in-Charge)</td>
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<tr>
<td>name:</td>
<td>Facility Type:</td>
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<td>phone ( ) - cell phone ( ) - email</td>
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<tr>
<td>Market Location:</td>
<td>Indoor □ Outdoor* □</td>
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<tr>
<td>Existing □ New □</td>
<td>Event will occur regardless of the weather conditions:</td>
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<tr>
<td>Secondary on-site (Person-in-Charge Contact)</td>
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<td>name:</td>
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<tr>
<td>cell phone ( ) - email</td>
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</tbody>
</table>

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## FOOD INFORMATION: LIST ALL FOOD/Beverage PRODUCTS THAT WILL BE PREPARED, SOLED OR GIVEN AWAY

<table>
<thead>
<tr>
<th>Item (attach list of more space is needed)</th>
<th>Source of Food</th>
<th>All preparation will be on site □</th>
<th>All preparation will be off site □</th>
<th>Location indicate at another location □</th>
<th>Location indicate what preparation will occur □</th>
</tr>
</thead>
<tbody>
<tr>
<td>Example: Cut Watermelon, Smith's Farm</td>
<td>Yes/No</td>
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<td>Yes/No</td>
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<td>Yes/No</td>
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**FOR FOOD ITEMS THAT WILL BE PREPARED AT ANOTHER LOCATION, PROVIDE THE FOLLOWING INFORMATION**

<table>
<thead>
<tr>
<th>Food Establishment Name</th>
<th>License #:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address and City</td>
<td>Name of License Holder</td>
</tr>
<tr>
<td>Date of Preparation</td>
<td>Phone Number</td>
</tr>
</tbody>
</table>
CHECKLIST

• Siouxland District Health Department
• Fire Code
• Electrical Code
• City ordinances
• Insurance
• Alcoholic Beverages Division
• Tax Information
Northwest Iowa Food Safety Taskforce
January 23, 2016

In this issue:
- 2015 Food Code
- How to
- Most Frequent Violations
- Helpful Tips

Inspections

During the 4th quarter, Buchanan County Health Department completed approximately 520 food service establishment inspections, 20 hotel inspections, 30 physical follow-ups, 140 letters of correction, and 25 other inspections (crime complaints, non-illness complaints, etc.)

2015 Food Code Changes

The State of Iowa, effective January 1, 2015, has moved from the 2009 to 2015 FDA Food Code. Numerous changes have been made to ensure consistency and provide clarification from the 2009 Food Code. Attached is a brief outline of some of the changes that may affect your establishment.

Helpful Tips for Compliance

Conduct your own daily inspection with Daily Self-Inspection found under Food Safety Information at www.buchanan.foodcode.cdc.gov/inspections.html.

Check these items off your daily list:

- All food that is prepared on-site, time/temperature control foods, ready to eat foods, or opened foods held under refrigeration shall be dated marked if held over 24 hours.
- Check the concentration of your sanitizing solution prior to cleaning any food contact surfaces.
- Floors, walls, and ceilings shall be smooth, durable, and easily washable.
- Label all cleaners, sanitizers, etc. other chemicals. Store all toxic substances away from food, single-service utensils, or food equipment.
- Raw animal foods shall not be stored or prepared near ready to eat foods. Store foods in succession of cooling temperatures from top to bottom: cold, warm, hot, ground, meats, poultry.

4 SIMPLE STEPS TO FOOD SAFETY

1. Cleaning: Foods are not cooled within 2 hours from 135° to 70° and within a total of 6 hours from 135° to 41° or less.
2. Food contact surfaces: Food contact surfaces are not clean to sight or touch, i.e. ice machine barriers.
3. Concentration of sanitizers. Two or Chlorine sanitizers are too high or too low.

How To

Read an Inspection Report:

- Inspections are a “snap shot” of the day and time of an establishment during operational hours.
- Inspections are an immediate tool to operating a new establishment, upon complaint, on a routine basis and follow-up to ensure compliance.
- The frequency in which an establishment is inspected is based on food type, food preparation and past history.

Inspection Reports are divided into two categories:

- Foodborne Illness Risk Factors
  - These are types of violations that can lead to foodborne illness if not corrected. Factors such as employee hygiene, holding temperatures, and ensuring food are supplied through approved sources all relate to the public’s health and safety. Violations should be corrected on site or within 10 days.
- Good Retail Practices
  - These violations are less important but have the potential to make someone sick. Violations should be corrected as soon as possible or within 30 days.

Most Frequent Violations

- Cleaning: Foods are not cooled within 2 hours from 135° to 70° and within a total of 6 hours from 135° to 41° or less.
- Food contact surfaces: Food contact surfaces are not clean to sight or touch, i.e. ice machine barriers.
- Concentration of sanitizers. Two or Chlorine sanitizers are too high or too low.
2013 FDA FOOD CODE
CHAPTER 1

• Packaged: “does not include wrapped or placed in a carry-out container to protect the food during service or delivery to the consumer, by a food employee, upon consumer request.”

• Time/Temperature Control for Safety Food (TCS): Removed “Potentially Hazardous Food”

• Shiga toxin-producing Escherichia coli (STEC)
2013 FDA FOOD CODE
CHAPTER 2

2-201: EMPLOYEE HEALTH
- ADDITION OF NONTYPHOIDAL SALMONELLA
- MOVED FROM BIG 5 TO BIG 6
- INCLUDED IN EMPLOYEE HEALTH FORM 1B

2-301.14 (H) WHEN TO WASH
- CLARIFIES GLOVE USE
- IF YOUR TASK DOES NOT REQUIRE HANDWASHING, THEN HANDWASHING IS NOT REQUIRED DURING A CHANGE OF GLOVES.
3-301.11 Preventing Contamination from Hands
• Heat treatment of RTE ingredients and bare hand contact
• Moved from 165° to 145°

3-304.11 Food Contact with Equipment and Utensils
• Clarification that food may contact surfaces of linens and napkins
• Napkins refers to cloth napkins
• Requires laundering between each use
2013 FDA FOOD CODE
CHAPTER 3

3-403.11 Reheating for Hot Holding
• Clarifies that commercially processed TCS foods is a RTE food
• Reheat for hot hold is 135°

3-501.13 Thawing
• Thawing of ROP’d fish
• Concerned of botulism due to vacuum packing; creates conditions for toxin formation
• Follow manufacturer's guidance
• Remove from Packaging
2013 FDA FOOD CODE
CHAPTER 3

3-602.11 Food Labels

• Clarification of what information must be included in the statement of ingredients.
• Shall include subset of ingredients
• i.e. milk chocolate
4-302.13 Temperature Measuring Devices, Manual and Mechanical Warewashing

• Requires the availability of an irreversible registering temperature indicator for high temperature warewashing.

• Plate simulator, Temperature strips

4-602.11 Equipment Food-Contact Surfaces and Utensils

• Limited cleaning exception for surfaces in contact with different raw animal foods or allergens
8-304.11 Responsibilities of the Permit Holder

• Public Notification
4-101.15 Galvanized Metal, Use Limitation

- Explains health effects from zinc ingestion

- Zinc may leach from food contact surfaces into foods with high water content. Leaching increases with acidic foods.

- Toxic in large quantities.
RESOURCES

Mike Nordos

• Changes to 2013 FDA Food Code