



The Nebraska Department of Agriculture's Food Safety and Consumer Protection (FSCP) focus area is responsible for food establishment inspections in Nebraska. We make routine inspections of the temporary food stands across the state. The Food Code, adopted in the Nebraska Pure Food Act, includes the sanitation requirements for temporary food stands. A copy of the Food Code may be obtained online [here](#).

A permit or waiver is required prior to operating. A waiver is issued if you will only operate at one event per year for no more than four days. The temporary food stand must comply with any applicable requirements. You may request to start the permitting, or waiver process by calling FSCP staff at (402)471-3422 or by emailing [agr.foodsafety@nebraska.gov](mailto:agr.foodsafety@nebraska.gov).

Some of the basic requirements include:

1. A hand sink provided with hot (85F) and cold running water, hand soap and disposable towels.
2. Multi-use utensils must be washed, rinsed, sanitized and air dried. A three-compartment sink, or an equivalent facility, provided with hot (110F) and cold water must be provided for utensil washing. The basins of the sinks must be large enough to accommodate the largest utensil or piece of equipment used. (see graphic below)
3. Sanitizing test strips required.
4. Food contact surfaces shall be smooth, easily cleanable, and non-absorbent, capable of repeated cleaning and sanitizing.
5. Non-food contact surfaces, including countertops, walls, floors and ceilings, shall be smooth, durable, cleanable and non-absorbent.
6. Time/temperature control for safety foods must be maintained at proper temperatures (i.e., hot foods at 135°F or above and cold foods at 41°F or less).
7. Refrigeration and hot-holding equipment must be capable of maintaining these required temperatures. Food products may be stored on ice provided the ice is draining and the containers are durable, smooth and easily cleanable.
8. All ice bins shall be continuously drained to prevent standing water. Ice shall be protected from contamination by being covered. Ice shall be dispensed with a suitable ice scoop.
9. A metal-stem, bi-therm product thermometer with a 0°F to 220°F range, or an appropriate digital thermometer and a sanitizer test kit must be provided for checking temperatures and sanitizer concentrations.
10. Waste-water shall be disposed of properly and not allowed to drain on the ground.
11. A food grade hose must be used for potable water.

12. Light bulbs in food preparation areas shall be protected against breaking. Shatterproof bulbs may be used.
13. Food, single services articles, utensils and linens shall be stored at least six inches above floor level.
14. Single-service cups shall be dispensed from cup dispensers or their original plastic packing sleeves to avoid unnecessary bare hand contact with lip-contact surfaces.
15. Food handlers shall keep their hair effectively restrained. Hats, nets, or caps are recommended.
16. All food prep areas must be covered by a canopy or tent to restrict potential overhead contamination.
17. If the ground has potential for mud or dust, smooth, easily cleanable ground cover, such as rubber mats, must be used to decrease this risk.
18. Only food from an approved source may be served.

## EXAMPLE OF UTENSIL WASHING SET-UP

