

## Do you Need a License?

ORC 3717.42 (5) states that the following operations are exempt from licensure: "A church, school, fraternal or veterans' organization, volunteer fire organization, or volunteer emergency medical service organization preparing or serving food intended for individual portion service on its premises for not more than seven consecutive days or not more than fifty-two separate days during a licensing period."

## Who Needs a License?

Any outside vendor or mobile food service that is charging a fee or making a profit will need to obtain the proper food licenses. These outside vendors are exempt only if they do not charge for their services or all money collected is donated back to the event organizers.



If a license is required, contact Hamilton County Public Health at 946-7800 with any questions or to obtain license applications.

## FREE Food Safety Training




**Non-profit** organizations may attend Hamilton County Public Health's bi-monthly food safety classes at NO CHARGE. Classes occur on the first Tuesday of the month at 9 a.m. and the third Thursday of the month at 1:30 p.m. Call 513-946-7800 for more information or to register for classes.

## Fire Safety

**Contact** your fire and zoning departments to ensure your operation meets any requirements.



Contact us at  
**513-946-7800**

or on social media:     
@HamCoHealth

 **HAMILTON COUNTY PUBLIC HEALTH**  
PREVENT. PROMOTE. PROTECT.  
250 William Howard Taft Rd.  
2<sup>nd</sup> Floor  
Cincinnati, OH 45219  
513-946-7800  
[www.HamiltonCountyHealth.org](http://www.HamiltonCountyHealth.org)



Hamilton County Public Health  
**Church Festival Food Safety**  
Guidelines to help your congregation serve safe food to the public.

  
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## Safe Food

**Obtain** food from approved sources. Water used must be potable and safe to drink. Store in clean containers.



## Keep Foods Cold

**Keep** food items such as meats, dairy products and side dishes cold until ready for cooking. Keep under 41°F at all times. When using coolers, completely surround food products with ice. Monitor closely and change ice when needed.

## Keep Foods Hot

**When** holding hot foods, keep foods above 135°F. Otherwise, bacteria could grow in the food.

## Cooking

To kill bacteria, cook all food to the proper temperatures:

- Fish/Shrimp/Pork/Steak 145°F
- Hamburgers 155°F
- Chicken/Poultry 165°F
- Hot Dogs/Vegetables 140°F

Keep a food thermometer handy to monitor cooking temperatures.

## Safe Food Storage

**Keep** all food covered. Keep all food, trays, containers, plates, utensils, cups, napkins, etc. stored at least 6 inches off the floor. Have separate storage containers for raw foods and prepared/ready-to-eat foods.

## Hygiene >>>

- Set up a portable hand sink, water tank or cooler with a spigot to act as a handwashing station.
- Have soap and paper towels available.
- Wash hands often! Raw food juices contain harmful bacteria.
- Wear gloves when handling ready-to-eat food. Change gloves when they become contaminated or dirty.
- Food workers should wear hair restraints/hats.
- Hand sanitizer is NOT to be used as a substitute for handwashing.
- Do not smoke, eat, or drink while preparing or serving food.



## Trash Storage >>>

- Keep all trash cans covered.
- Store all trash away from food and food preparation areas.
- Dispose of all trash properly into a dumpster when cans become full.



## Location >>>

- All food preparation and service should be done indoors or under covered tents to protect against contamination.
- Material for counters and tables should be durable, smooth and easily cleanable.



## Utensils >>>

- Wash, rinse and sanitize utensils every 4 hours or when they become contaminated or dirty.
- Have spares available in case utensils are dropped on the ground or otherwise contaminated.