Public Health
Prevent. Promote. Protect.

Boone County Health Department

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The mission of the Boone County Health Department is to serve our community by preventing the spread of disease, promoting equitable wellness & protecting the public's health.

	Certified Food Protection Manager (CFPM) and a Person-in-Charge (PIC) to demonstrate knowledge and perform duties.
	Hand-washing setup provided with a **closed container** and a **"hands-free" or "free-flowing" spigot**. A separate bucket to collect wastewater, **pump hand soap**, **paper towels**, and a trash can are also required.
	Ware-washing setup with **3 separate sinks, pails, or basins** for washing, rinsing, and sanitizing utensils and equipment. A **separate sink, pail, or basin** for sanitizer water and wiping cloth storage. **Dish soap** and **food-grade sanitizer** are also required. **Test strips** for the chemical sanitizer must be provided and used. The sanitizer before use and often to ensure proper concentration. Approved food-grade sanitizer includes chlorine, iodine, or quaternary ammonia.
	Enough **potable water** for food preparation, ware-washing, and hand-washing. **Hoses** used to obtain municipal water must be food-grade. **Hot water** must be provided for ware-washing and hand-washing.
	Provide a **metal-stemmed thermometer** (accurate to +/- 2º F and reads 0º F to 220º F) for checking food temperatures. Provide a **thermometer** in all refrigeration and/or freezer equipment (accurate to +/-2 º F and reads -20 º F to 80 º F).
	Mechanical refrigeration must be provided to maintain cold PHF/TCS food at **41°F or below** must be used for the storing PHF/TCS food.
	All equipment, utensils, and other items must be in good condition (no chips, pitting, rust etc.) and cleaned and sanitized before operating.
	Mechanical hot-holding equipment is preferred. All hot-holding equipment must be provided to maintain hot PHF/TCS foods at **135º F or above**.
	All food must be from an **approved source** and prepared in a licensed commercial kitchen/facility or at the event. **No home prepared foods are allowed**.
	All food not in its original container must be **labeled with the name and the made/opened date or the use/discard by date**.
	A **3-sided and covered food stand** (compliant with State Fire Code and provide proper ventilation if cooking inside) must be provided to prevent contamination of food and surfaces. All **flooring must be smooth, durable, and cleanable**. Cardboard may only be used if it is changed daily and when visibly soiled.
	All food, utensils and food equipment **stored at 6" off and above the ground.**
	Only **single service articles** (plates, flatware, etc.) used for the customers. All equipment and utensils stored correctly (handle up, not submerged).
	Effective hair and beard restraints for all employees.
	Durable and easily cleanable **containers for all garbage** and refuse provided.
	Toxic chemicals stored in a separately away from food and preparations areas.
	Post a "consumer Advisory" if serving any raw or undercooked animal foods (eggs, beef, fish, lamb, pork, poultry) or shellfish. **The advisory sign and a reminder are required**. Undercooked items on your menu must be designated by a disclosure asterisk (*). The sign must state the following: *Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.*

*All food operations must be followed per the FDA Food Code 2017 in Boone County.