



Begun May 1971

COUNTRY FAIR
NONPROFIT VOLUNTEER BASED FUNDRAISING EVENT

HEALTH & SAFETY COMPLIANCE

published for **October 2023**



REQUIRED WHERE APPLICABLE
INCLUDING OPEN FOOD AND SAMPLES



- ◆ Easily cleanable, nonabrasive countertops (no bare wood) must be used to prepare food (and samples) on site. This can be as simple as oil cloth or vinyl, or as elaborate as stainless steel.
- ◆ Wiping cloths shall be kept in a container of sanitizing solution, consisting of 2 teaspoons of household bleach per gallon of water. This solution shall be changed as often as necessary.
- ◆ All cleaning supplies shall be kept separate from foods and food preparation areas.
- ◆ Equipment must be cleaned and sanitized at least daily.
- ◆ Dirt floors must be covered with tar paper where food prep occurs.
- ◆ Tobacco use is not allowed within food preparation and service areas.
- ◆ Pump Style Hand Sanitizer provided by the exhibitor is to be available, placed where visible and marked to indicate public use.
- ◆ **NOTE:** Public Hand Washing Stations with 'city' water are located at the port-o-lets near Cotton Gin and planned for the side room of the Store.
- ◆ Food Booth and those with open flame are required to have at least one (1) charged and working **Fire Extinguisher** rated to potential fire hazards. *The Fire Department will be checking that each booth complies.*
- ◆ All extension cords must be of outdoor quality, 25 foot or less in length and of Medium, Heavy or Extra Heavy Duty. The Fire Department will be checking that exhibitors comply to these requirements. See chart below.

- ◆ All foods, including ice, shall be in sound condition, free from spoilage, filth, or other contamination, and shall be safe for human consumption.
- ◆ Chilled samples and refrigerated food must be maintained at 45° F or below. At least one thermometer must be available to regularly check chilled samples.
- ◆ Hot foods must maintain a temperature of 140° or above. All booths serving meat products must have **Meat Thermometers**.
- ◆ Food/samples will be protected from contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, drainage, and overhead leakage during transportation, preparation and serving.
- ◆ Hand washing facility must be provided for workers. Compliance is easily achieved by providing a 5 gallon Igloo-type container filled with warm water, draining into a large trash can and liquid antibacterial soap for cleaning. Paper towels are satisfactory for hand drying.
- ◆ Water dispensers shall have a spigot that can be turned on and off. Not a push button type you must hold with one hand.

LIABILITY INSURANCE REQUIRED: Required if you come into contact with the public in anyway, both inside and out. This includes amusements, food prepared on site and open samples. Prater's Mill must be provided with proof of liability insurance certificate reflecting coverage in an amount of no less than \$1,000,000.00 naming "Prater's Mill Foundation, Inc." as additional insured no later than August 25.

----- THREE WIRE GROUNDED -----		
14 GAUGE	12 GAUGE	10 GAUGE
MEDIUM DUTY 14/3	HEAVY DUTY 12/3	EXTRA HEAVY DUTY 10/3
13 AMPS MAX @ 25'	15 AMPS MAX @ 25'	20 AMPS MAX @ 25'
USAGE GUIDE		
LIGHTS CASH REGISTER PHONE CHARGER	COFFEE POT FOOD WARMER HOT PLATE	REFRIGERATOR FREEZER REACH ONE BOOTH OVER

BOOTH No 132

BAGGED HARD ICE FOR SALE
10 POUND BAG FOR ONLY \$5.00
FROZEN LOWER TEMPERATURE HARD ICE STAYS COLDER LONGER - UNLIKE VENDED ICE FROZEN AT 32°F

