

# CLALKFEST 2018

**Booth Setup:** October 19, Noon - 4:00 P.M. & October 20, 7:00 A.M. – 9:00 PM

**Booth Day:** October 20, 10:00 A.M - 9:00 P.M.

Dear Booth Operator

This letter contains a simple **4 STEP** Booth Application Form for the 2018 ClarkFest. Please note food booth fee is a refundable \$250.00 for 10' x 10' space. Fees will be reimbursed to vendors who operate the day of the event. The fee is relinquished for no shows or partial participation. Payments must be received no later than October 5, 2018.

ClarkFest this year begins with a pre-scheduled setup on Friday, Oct. 19, 2018.

Official Booth Day Schedule is:

Saturday, Oct. 20, - 10:00 A.M. to 9:00 P.M.

Here are some simple tips to help us help you:

1. Print and fully complete the application and return promptly.
2. Include all applicable contact information.
3. If your booth is a trailer/or trailer used for product, please indicate so we can schedule your setup time properly.
4. Please indicate if you cook with propane fuel.
5. There is no electric provided. If you need electric, you will have to supply your own generator. Generators will be inspected by the Building Commissioner and Fire Marshal
6. Read all booth rules and sign STEPs 2/3 as shown. Failure to do so will invalidate your application.
7. Include full payment with your application. (See STEP 4.)

The Booth Committee is dedicated to providing a booth area that our community and booth operators will enjoy.

**If you have questions, please email them to: [rbarr@townofclarksville.com](mailto:rbarr@townofclarksville.com)**

**Booth committee will evaluate applications and you will be notified of acceptance, booth placement, etc. in early September.**

We look forward to working with you.

# CLARKFEST FOOD BOOTH APPLICATION

Booth# \_\_\_\_\_  
Date Paid \_\_\_\_\_  
Amount \_\_\_\_\_  
Check# \_\_\_\_\_

FOR STAFF USE ONLY

Date of Application \_\_\_\_\_

## 3 Step Application Form

### Step 1: Information

Contact Name \_\_\_\_\_

Organization Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_ Cell \_\_\_\_\_

Fax: \_\_\_\_\_ Email: \_\_\_\_\_

**Describe your booth:** What type of food will you be serving, will it be cooked on-site, expected hours of operation, will you be using a generator or propane.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Description:** (Note: Please be specific - we use your description for evaluation and advertising)

Number of Booth Spaces Requested (10' x 10') \_\_\_\_\_

Amount enclosed for spaces \$ \_\_\_\_\_  Check or  Cash

Tax ID# \_\_\_\_\_ or Social Security# \_\_\_\_\_

**Organization Status:**

Profit  Non Profit

**Type of Booth**

Civic  Church  Business  Social Service

**Booth Set-up:**

School  Charitable

Free Standing  Trailer

Rented From: \_\_\_\_\_

Booth committee will review any special request.

\*Sign and return keeping copy for your records!

# CLABKFEST BOOTH RULES

IT IS IMPORTANT THAT YOU READ THESE RULES CAREFULLY, ESPECIALLY THOSE THAT ARE BOLD. IT IS YOUR RESPONSIBILITY TO SEE THAT THE RULES ARE OBEYED.

1. Each booth space is 10' X 10'.
2. **Booth Rental is A REFUNDABLE FEE OF \$250.00 per space. Your payment for booth rental must be postmarked by October 5. Payment for booth rental must include your completed signed booth application and a signed copy of these rules.**
3. Booth Set-Up starts on Friday October 19, 2018 at Noon. **Booth Fire and Health Inspections take place 3:00 on Friday) and 10:00 am Saturday.** A booth representative must be available during these hours. Each booth will be given an approved inspection ticket that must be visibly displayed during booth days. You are responsible for the safety and security of your booth area.
4. All booths must be operated and attended during the scheduled hours. Booths officially open on Saturday at 10:00 A.M. - 9:00 P.M., Booths will ONLY be dismantled at the allocated time you receive with your confirmation information.
5. **The State of Indiana has adopted the Federal Fire Code for Festivals and Fairs. The Indiana Fire Marshal will enforce this code. It is IMPERATIVE to read and implement the attached Clarksville Fire Code, which reflects these regulations.**
6. **Food Booths selling any type of food must obtain a permit from the Clark County Health Department. Permits will be issued through October 9th. An application will be provided with this letter for vendors to obtain their permit by mail.**  
**An application and Health Department regulations are attached to these rules.**
7. All booths must visibly display name of booth, sponsoring organizations and booth number!
8. The following items are not allowed in booth area: alcohol, glass bottles, disruptive speakers, radios, sound systems, music, and bullhorns. In addition, no slides, posters, movies, or materials that may be considered offensive will be allowed.
9. Booths/tents must have a roof, 40# per tent leg, and comply with Indiana Fire Code regulations.
10. ClarkFest reserves the right to move booth locations, and set the placement of booths within the permitted area. In addition, we reserve the right to refuse or reject any booth any time for rules violation or questionable operations.
11. Remove all vehicles from the booth area before opening time each day. If restocking is necessary, it may be done before or after operation hours or may be carried into booth location.
12. No booth location may be sublet.
13. Booths operators are required to stay within the boundaries of contracted booth space. Booth operators may not sell or distribute materials from the back of their booth or outside of booth.
14. Booth operators must provide their own trash container appropriate for the needs of their operation.
15. Do not place any liquids and/or grease into gutters, grates, around trees, sewers, or onto sidewalk or street. A special depository is provided for this type of disposal requirement.
16. ClarkFest trash containers located in the booth area are not to be used by booth operators.
17. Booth operators must confine operations to their assigned booth space. No storage or seating allowed outside of booth space.
18. ClarkFest officials reserve the right to close or delay hours of booth operation in the event of inclement weather.

**\*Please note the attached State & Local Fire Code/Electric Code priority which will be considered as a part of these rules**

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

## Step 2: Rules (continued)

**Booth Day, October 20, 2018**

**\*Sign and return keeping copy for your records!**

### **CLARKFEST BOOTH-ELECTRIC PRIORITY NATIONAL ELECTRIC CODE**

1. Booth rental space **DOES NOT** include electric.
2. Booth operators requiring electric must supply their own generator and a 12/3 factory sealed cord from their booth space to the generator.
3. Booth operators must provide a means to turn power on/off within their booth space; this can be a power strip with an on/off switch. This is the minimum allowed by the state inspectors.
4. Your **booth number** needs to be **VISIBLE** at all times for inspectors and ClarkFest officials.
5. Booth operators must be present in booth for inspections at 9am Saturday morning.
6. Generators will be inspected by the Building Commissioner and the Fire Marshal

ALL CANOPY OR TENT BOOTHS MUST BE IN COMPLIANCE with CURRENTLY ADOPTED INDIANA FIRE CODES. The booth operator shall have proof by an approved testing laboratory, certifying that the tent or canopy and tension membrane structures, sidewalls, drops, and tops of temporary membrane structures, canopies, tarpaulins, floor coverings buntings, combustible decorative materials and effects shall be composed of flame resistant material in accordance with NFPA 701. This code will be enforced with tent booths using electric devices to keep food or beverage warm. Examples: crock pots, coffee pots, etc.

## **CLARKFEST FIRE CODE**

### **CLARKFEST FOOD BOOTH**

1. ALL CANOPY OR TENT BOOTHS MUST BE IN COMPLIANCE with CURRENTLY ADOPTED INDIANA FIRE CODES. The booth operator shall have proof by an approved testing laboratory, certifying that the tent or canopy and tension membrane structures, sidewalls, drops, and tops of temporary membrane structures, canopies, tarpaulins, floor coverings buntings, combustible decorative materials and effects shall be composed of flame resistant material in accordance with NFPA 701. This code will be enforced with tent booths using electric devices to keep food or beverage warm. Examples: crock pots, coffee pots, etc.
2. **All tents in booth area must meet current fire codes for Indiana.**
3. Tents or canopies may use steam tables or sterno candles if they have proper containment receptacles; Fire Inspector will have final approval. **ALL BOOTHS COOKING FOOD WITH PROPANE WILL BE REQUIRED TO BE IN A WOOD BOOTH OR AND APPROVED FOOD CONCESSION MOBILE BOOTH.**
4. Wood booths will be classified as a Class I structure and shall have permanent wiring. In addition, all wood booths that have open flames, grills, deep fat fryers, or any other vapor producing cookers that produce flammable or nonflammable gases shall have a hood suppression cover with a ventilation system. Any compressed gas cylinder tank must be separate from wood booth. The separation distance is based on tank size. A maximum sized 125-gallon tank or less must have 5ft. separation from wood booth and any other permanent structure. Booths using compressed gas cylinders, flammable or nonflammable gases, will have the container marked with the name of the gas contained. All cylinders in service or storage must be secured to prevent from falling over or being knocked over; Helium tanks are included.
5. All booths, except food preparation booths, shall have a portable fire extinguisher with a minimum rating of 2A-IOB-C. One-5 pound multi-purpose dry chemical or Two- 2 ½ pound multi-purpose dry chemical extinguishers are acceptable.
6. All Booths preparing food shall have a sodium bicarbonate or potassium bicarbonate dry- chemical type portable fire extinguisher with a minimum rating of 40B-C or Type K Extinguisher. \*\* (Note: Multi-purpose dry chemical extinguishers will NOT meet this requirement.)
7. The Fire Inspector has indicated that all booths MAY NOT operate until inspection and appropriate Certification. This inspection will take place Thursday mornings of booth days. Booth days open at 12:00; HOWEVER, BOOTH OPERATORS/OWNER MUST BE IN THEIR BOOTH BY 9AM FOR ALL FIRE AND ELECTRICAL INSPECTIONS BEFORE OPENING THEIR BOOTH.
8. NO SMOKING SIGNS AND BOOTH NUMBER SHALL BE POSTED IN EACH BOOTH.
9. No gas, electric or any cooking appliance will below allowed on sidewalk behind booth space.

Signature

Date

# Step 3: Authorization

**Booth Days, October 19-20, 2018**

**\*Sign and return keeping copy for your records!**

I, the undersigned, certify the information provided on my application to be true and factual to the best of my knowledge. Please read and initial the following two points:

- I have read and understand the rules of operation, and I will see that they are obeyed at all times. (Copy of rules on website or enclosed if application mailed)
- I also accept the responsibility for the safety and security of my booth.

## Check or money order must accompany this Application!

**Make check payable for \$250.00 per 10'x10' space if submitted by October 5, 2018 of application date. Make check or money order payable to ClarkFest.**

**Mail to: ClarkFest Food Booth Committee, 2000 Broadway St., Clarksville, IN 47129**

Note: The booth committee will not guarantee any booth space location.

1. ClarkFest grants to Vendor the use/rental of booth space at the ClarkFest festival in Clarksville, Indiana for the festival period specified.
2. At all times relevant to this Agreement, Vendor agrees to comply with any and all applicable federal, state, county and city laws, ordinances, rules and regulations (the "Laws"), and also any and all rules and regulations and policies adopted by Clarksville or its designated committee (the "Rules"), whether now existing or subsequently adopted.
3. This Agreement shall be subject to termination by ClarkFest without notice or hearing upon any violation of the Laws and/or Rules by Vendor, or its agents, employees or other designees.
4. Vendor hereby indemnified, defends and hold harmless ClarkFest, its officers, agents, contractors, and employees from any and all claims, demands, actions, causes of action, suit or proceeding for loss or damage incurred, either in whole or in part, by the negligence or willful misconduct of Vendor, its officers, agents, contractors and employees.
5. Vendor, for itself and its officers, agents, contractors, and employees, their respective successors, assigns, heirs and/or personal representatives, hereby releases Clarksville, its officers, agents, contractors, and employees from any and all liability for any claims, demands, actions, causes of action, suit or proceeding for any loss or damage suffered by Vendor, its officers, agents, contractors, and employees, arising out of Vendor's participation in the Clarkfest Festival.

Authorized Signature \_\_\_\_\_

Printed Signature \_\_\_\_\_ Date \_\_\_\_\_

Send any inquiries and all correspondence to:

ClarkFest  
Attn: Food Booth Chairman  
2000 Braodway St.  
Clarksville, Indiana 47129

# Clark County Health Department

phone (812) 282-7521 fax (812) 288-2711 www.clarkhealth.net

## Application for Temporary Food Service Establishment

Date Issued: \_\_\_\_\_

Permit No: \_\_\_\_\_

### STORE INFORMATION [Please print]

Temporary Food Establishment shall mean any food establishment operating in connection with any transitory gathering not to exceed two (2) weeks; including but not limited to, any such establishment connected with a fair, carnival, circus, or public exhibition; It shall not include any food-service establishments, mobile food-service establishments, or mobile food-dispensing units.

Name of Sponsoring Organization: \_\_\_\_\_

Address of Organization: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ Phone: \_\_\_\_\_

Person In Charge: \_\_\_\_\_ Email: \_\_\_\_\_

Certified Food Handler #: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ Phone: \_\_\_\_\_

Event: \_\_\_\_\_ Date: \_\_\_\_\_

Location of Stand (Booth Number): \_\_\_\_\_ Time: \_\_\_\_\_

Signature of Applicant: \_\_\_\_\_

<b>Food Being Prepared</b>	<b>Where Food is Prepared</b>

A Permit is Valid for a maximum of two (2) weeks as established in Clark County Sanitary Code 10-3-1(G)

### **Fee**

1 Day..... \$20.00

2 to 14 Days..... \$40.00

TAX EXEMPT's (Print your Exempt Number) \_\_\_\_\_ (No Charge)

Please send CHECK or MONEY ORDER for the entire amount to:

Clark County Health Department  
Food Division  
1320 Duncan Avenue, Jeffersonville, IN 47130

Office Use Only: Date \_\_\_\_\_

Receipt#: \_\_\_\_\_

# TEMPORARY FOOD ESTABLISHMENT CHECKLIST

CLARK COUNTY HEALTH DEPT. 1320 DUNCAN AVE., JEFFERSONVILLE, IN 47130

Phone: (812) 282-7521 fax@ (812) 288-2711 [www.clarkhealth.net](http://www.clarkhealth.net)

**\*\* Use this Temporary Food Establishment Checklist to ensure your facility will have all of the necessary equipment and supplies in order to properly operate at the intended event(s). Compliance with all applicable sections of 410/AC 7-24 is required, but the following has been highlighted for your assistance.\*\***

## ADMINISTRATIVE INFORMATION:

- Temporary Food Establishment permit applications and fees must be submitted to the Clark County Health Department at least { 7 } day(s) prior to any date of operation (and they must be received during normal business hours).
- Proper floor plans and menus must be submitted for review and approval by the Clark County Health Department at least { 7 } days prior to any date of operation. (Sec. 106, 110, and 111)
- Your Temporary Food Establishment permit, once issued, must be displayed in view of the public at all times during the event for which it was issued
- Although not required by food law, the event organizer should submit a site map of the event area detailing vendor locations, toilet facilities, trash facilities, water hook-up and all requirements stated in the Clark County Food Ordinance.
- Certified food handler: If more than one (1) food establishment operated by the same individual is located on the same property or on contiguous properties, only one (1) certified food handler is required for the food establishment. The name and proof of certification must be made available upon request. If the establishment is exempt from 410 IAC 7-22, then all requirements in 410 IAC 7-24 Section 118 must be met.

## FOOD and WATER SOURCES:

- All food and water must be obtained from sources complying with applicable state and local laws and regulations. If requested, paperwork must be provided indicating the source(s) for all food and water products. If well water is utilized, proper paperwork, regarding testing must be provided. ( Sec. 142-160 and 320-328)
- All food must be safe, unadulterated, honestly presented, and properly labeled as applicable. (Sec. 140, 139 and 146)
- No homemade or home-canned foods or foods that have been stored in a home are allowed to be used. (Sec. 142)
- All foods requiring preparation/processing, must be prepared/processed on-site unless they have been prepared in another licensed establishment and properly transported.

## FOOD PREPARATION and HANDLING:

- All potentially hazardous foods requiring refrigeration must be held at 41°F or below (or 45°F or below as detailed in Section 187) at all times. Stored frozen foods shall be maintained frozen and should be stored at 0°F. (Sec. 197)
- All potentially hazardous food requiring hot holding must be held at 135°F or above at all times. (Sec. 187)
- All potentially hazardous food requiring cooling must be cooled from 135°F down to 70°F within two (2) hours and from 70°F down to 41°F or below (or 45°F or below as detailed in Section 187) within an additional four (4) hours. The entire cooling process must be completed within six (6) continuous hours. (Sec. 189 and 190)
- All potentially hazardous food requiring reheating must be rapidly reheated to 165°F within two (2) hours. (Sec. 188)
- All potentially hazardous food requiring thawing must be thawed in accordance with Section 199.
- All food products must be cooked to the proper internal food temperatures as detailed in Sections 182-197.
- Proper cooking equipment must be used to reheat foods. Hot-holding equipment cannot be used for this purpose.
- A properly calibrated stem-type thermometer must be provided for monitoring internal food temperatures. (Sec. 235, 254 and 257)

## FOOD PROTECTION:

- Proper utensils (such as spoons, forks, tongs, spatulas, single-use gloves, deli tissue, etc.) must be used to handle open ready-to-eat food products. Bare hand contact with these foods is not permitted. ("Ready-to-eat" means no further washing, cooking, or additional preparation steps will take place before it is served.) (Sec. 171)
- Food products must be protected from potential contamination by consumers (or the environment) during all times of storage, preparation, and service. (Sec. 179, 181, 203 and 204)
- Overhead protection must be provided over all food and beverage service, preparation, storage, warewashing and handwashing areas. With regard to whether overhead protection is required above cooking/grilling units, local and/or state fire codes should be applied. (Sec. 179, 204, 427)
  - All food and beverage products, ice, utensils, single-service and single-use items, dishes, equipment, and handwashing and warewashing facilities must be stored up off the floor/ground at least six (6) inches at all times. (Sec. 177, 239 and 244)
- Condiments must be protected from contamination by being kept in dispensers that are designed to provide protection, protected food displays provided with proper utensils, original containers designed for dispensing, or individual packages or portions. Proper temperatures must be maintained at all times. (Sec. 179-180, 187)



**UTENSILS / DISHWARE:**

- D The consumer may provide only single-service/use eating and drinking utensils/dishware for use. No re-use of these items is permitted. (Sec. 249)
- O The single-service/use utensils must be placed in a container with the handles facing up and the eating surface protected from touching or contamination - or they must be individually packaged. (Sec. 250)
- O Straws and toothpicks must either be individually wrapped or individually dispensed. (Sec. 250)

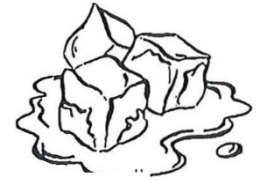
**INSECT CONTROL, TRASH & REFUSE, LIGHTING, and FACILITY SURFACES:**

- O If pests are present, effective air curtains, screening, fans, and/or tight-fitting & self-closing entry doors must be provided and used for insect control in/at each unit. (Sec. 412-413, 415-416)
- O Adequate trash/refuse/garbage facilities must be provided at the event and emptied at an adequate frequency. Grease must be disposed in a manner approved by law. (Sec. 381-386 and 388-398)
- O Adequate lighting must be provided and kept properly shielded / protected. (Sec. 410-411)
- O Floors, walls, and ceilings must meet the minimum requirements described in Sections 362 and 364.

**POISONOUS/TOXIC MATERIALS:**

- O Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label. (Sec. 437)
- O Working Containers used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually identified with the common name of the material. (Sec. 438)
- O Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. (Sec. 439)
- O Poisonous or toxic materials shall be used according to the manufacturer's labeling instructions that state that use is allowed in a retail food establishment. (Sec. 441)
- O A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food. (Sec. 442)

For complete information regarding ice usage, hair restraints, hygienic practices, and general practices, see 410 IAC 7-24.



## ICE USAGE

### • FOR CONSUMPTION

- Ice which is to be consumed must come from an approved source.
- Ice must be kept in closed/covered containers and must be dispensed with an approved utensil that is properly stored and used.
- Ice for consumption may not be used for storage of food or beverage products or other foreign articles.

### FOR USE AS A REFRIGERANT

- Storage of open food products in contact with ice is prohibited.
- Packaged foods that are subject to the entry of water because of the nature of packaging, wrapping, or container, cannot be stored in contact with water.
- If ice is the principle means of refrigeration, it must be done in such a way so that the ice is constantly draining (into a proper area; not onto the ground).
- Commercial-type freeze packs or dry ice may also be used to maintain temperature if mechanical refrigeration cannot be provided or there is a loss of power.

## HAIR RESTRAINS

Proper and effective hair restraints must be provided and worn by all persons handling exposed food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles. Acceptable hair restraints include hairnets, hats, scarves, etc. Beards should also be restrained with a beard snood or other means.

## HYGIENCE PRACTICES

- No smoking, eating or drinking is permitted in any food preparation or service areas. (Covered employee beverage containers are allowed if they are stored and used properly.)
- Clothing must be kept clean and not used to wipe hands.
- 

## GENERAL PROTECTION

### FOOD HANDLING:

- If open food is to be handled, proper utensils (such as tongs, spoons, single-use gloves, deli tissue) must be provided and used. Bare hand contact with ready-to-eat open foods is prohibited. ("Ready-to-eat" means no further washing, cooking or additional preparation steps will take place before it is consumed.)

### PROTECTION FROM CONTAMINATION:

- Food products must be kept shielded and protected from contamination by consumers at all times during storage, preparation, and service.
- Overhead protection must be provided over ALL food and beverage service, preparation, storage, warewashing and handwashing areas to guard against environmental and consumer contamination.

### INSECT CONTROL:

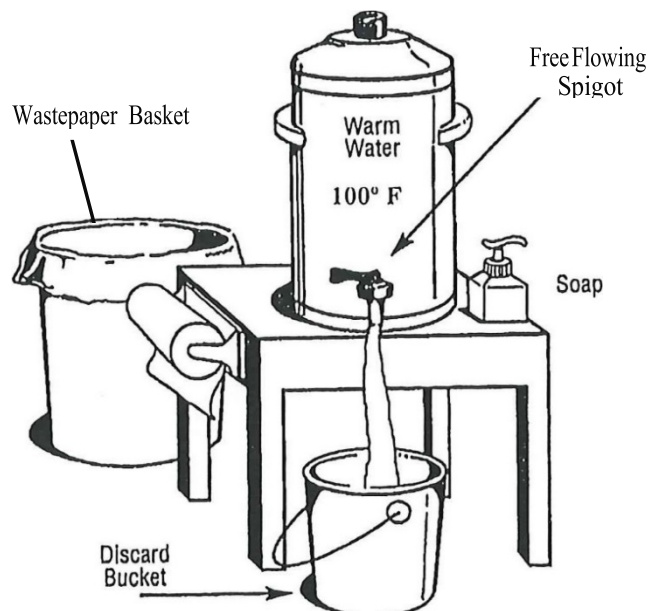
- Air curtains, screening, or fans must be provided and used for insect control when applicable.
- Doors to food preparation and storage areas must be solid or screened and shall be self-closing (and kept closed as much as possible).

For complete information regarding handwashing and dishwashing requirements, see 410 IAC 7-24.

## HANDWAHSING

At least one convenient handwashing facility must be available for handwashing on site at all times. This facility must consist of, at least, a container with 100° F potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels, and a trash container for disposal of paper towels. Employees must wash their hands at all necessary times during food preparation and service as specified in 410 IAC 7-24, such as:

- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash or following any activity during which hands may have become contaminated.
- 

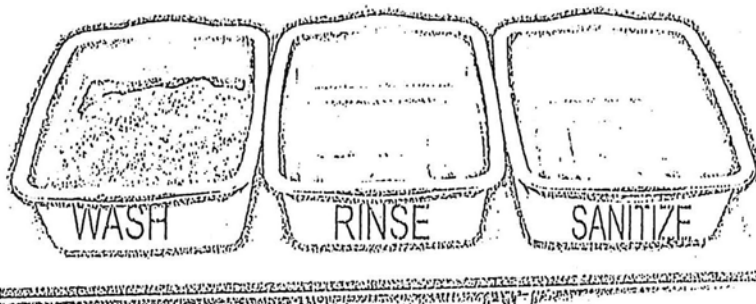


## DISHWASHING

Facilities must have provisions available to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air-dried.

### PROPER SET-UP

Chlorine  
25-200 ppm\*



Iodine  
12.5-25 ppm\*

### PROPER SANITIZER CONCENTRATIONS

Quaternary Ammonia  
200 ppm\*

\* or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer of the product.

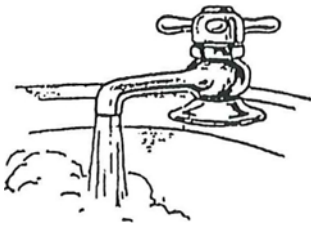
# THAWING

**NEVER THAW POTENTIALLY HAZARDOUS FOODS AT ROOM TEMPERATURE**

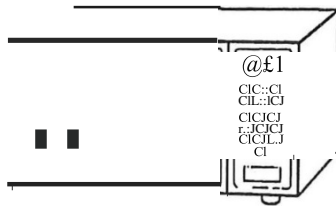
**Thaw potentially hazardous foods in one of the following ways:**



Under refrigeration that maintains internal food product temperature of 41° F or less\*.



Under cold, running, potable water with a temperature of 70°F or below. There must be sufficient water velocity to agitate and float off loose particles in an overflow. Food products shall not be left out of refrigeration for any period of time that allows thawed foods to rise above 41°F\*.



In a microwave - if cooked immediately following the thawing with no interruption in the process.



As part of the normal cooking process.

\* (or 45°F as detailed in the Indiana Food Code)

# COOKING

<b>165°F for 15 seconds</b>	Poultry and Foods Containing Poultry; Stuffed Fish, Meat or Pasta; Stuffing containing Fish or Meat; Food containing Game Animals															
<b>165°F for 2 minutes</b>	Microwave Cooking for Raw Animal Foods (covered, rotated, or stirred throughout or midway through the cooking process and held for 2 minutes covered)															
<b>158°F for 1 second</b> <b>155°F for 15 seconds</b> <b>150°F for 1 minute or</b> <b>145°F for 3 minutes</b>	Injected Meats; Comminuted Meats (hamburger or sausage), Fish or game animal; Raw shell Eggs that are NOT prepared for immediate service (cooled or hot-held).															
<b>145°F for 15 seconds</b>	Raw Shell Eggs prepared for immediate service; Meat and Fish not otherwise specified in this chart															
145°F for 4 minutes 144°F for 5 minutes 142°F for 8 minutes 140°F for 12 minutes 138°F for 18 minutes 136°F for 28 minutes 135°F for 36 minutes 130°F for 112 minutes	Roasts of Beef, Corned Beef, Pork, and Cured Pork (For a complete chart, see Sec. 182 of 410 IAC 7-24)  <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="3">OVEN COOKING of ROASTS</th> </tr> <tr> <th>Oven Type</th> <th>Roast Weight Less than 10 lbs.</th> <th>Roast Weight More than 10 lbs.</th> </tr> </thead> <tbody> <tr> <td>Still Orv</td> <td>Oven Temperature &gt; 350°F</td> <td>Oven Temperature &gt; 250°F</td> </tr> <tr> <td>Convection</td> <td>Oven Temperature &gt; 325°F</td> <td>Oven Temperature &gt; 250°F</td> </tr> <tr> <td>High Humidity</td> <td>Oven Temperature &lt; 250°F</td> <td>Oven Temperature &lt; 250°F</td> </tr> </tbody> </table>	OVEN COOKING of ROASTS			Oven Type	Roast Weight Less than 10 lbs.	Roast Weight More than 10 lbs.	Still Orv	Oven Temperature > 350°F	Oven Temperature > 250°F	Convection	Oven Temperature > 325°F	Oven Temperature > 250°F	High Humidity	Oven Temperature < 250°F	Oven Temperature < 250°F
OVEN COOKING of ROASTS																
Oven Type	Roast Weight Less than 10 lbs.	Roast Weight More than 10 lbs.														
Still Orv	Oven Temperature > 350°F	Oven Temperature > 250°F														
Convection	Oven Temperature > 325°F	Oven Temperature > 250°F														
High Humidity	Oven Temperature < 250°F	Oven Temperature < 250°F														
<b>135°F</b>	Potentially hazardous food cooked for hot-holding: fruits, vegetables, and potentially hazardous foods not otherwise listed that will be hot-held.															

# COOLING

**Cooked potentially hazardous foods shall be cooled:**

- (1) within two hours, from 135°F to 70°F; and
- (2) within four hours, from 70°F to 41°F or less\*
- (3) The entire cooling process must be completed within six (6) continuous hours.

**Food prepared from ingredients at ambient temperature (such as reconstituted foods and canned tuna) shall be cooled:**

Within 4 hours to 41°F or less\*

*\*(or 45°F as specified in the Indiana Food Code)*

**SUGGESTED COOLING METHODS**

- Place food in shallow pans
- Separate foods into smaller portions
- Use rapid cooling equipment
- Stir food in a container placed in an ice water bath
- Use containers that facilitate heat transfer
- Add ice as an ingredient

# REHEATING

Potentially hazardous food that is cooked, cooled, and reheated for hot-holding shall be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds. (If food is reheated in a microwave, all parts of the food must reach a temperature of at least 165°F and be allowed to stand covered for two minutes after reheating.)

# BACKFLOW PREVENTION

**CROSS CONNECTION:** A cross connection is any actual or potential physical connection between a potable water supply line and any pipe, vessel, or machine containing a non potable fluid or has the possibility of containing a non potable fluid, solid or gas, such that it is possible for the non potable fluid, solid or gas to enter the water system by backflow. A cross connection could be any physical arrangement whereby a potable water supply is connected, directly or Indirectly, with any nonpotable or unapproved water supply system, sewer, drain, conduit, pool, storage reservoir, plumbing fixture, or any other device which contains, or may contain, contaminated water, liquid, gases, sewage, or other waste of unknown or unsafe quality which may be capable of imparting contamination to the potable water supply as a result of backflow. \*\*

**BACKFLOW:** Backflow is a flow in reverse from the normal direction of flow in a piping system. It occurs due to a differential pressure existing between two different points within a continuous fluid system; fluids of higher pressure flowing to a fluid of lower pressure. Backflow may occur due to either backsiphonage or backpressure. \*\*

**BACKSIPHONAGE:** Backsiphonage is caused by negative pressure in the supply piping. Some common causes of backsiphonage are: (1) high velocity pipelines; (2) line repair or break that is lower than a service point; (3) lowered main pressure due to high water withdrawal rate such as firefighting or water main flushing; or (4) reduced supply pressure on the suction side of the booster pump.

**CONTINUOUS PRESSURE:** An Installation in which the pressure is being supplied continuously to a backflow prevention device for periods over 12 hours at a time. A vacuum breaker should never be subjected to continuous pressure unless it is of the continuous pressure type and clearly identified for this service.

••American Water Works Association

## Hose Bibb Vacuum Breaker



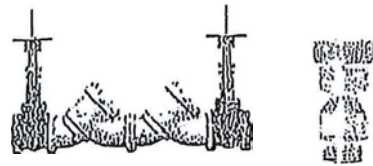
Small Inexpensive devices with hose connections that are simply attached to sill cocks and threaded faucets or wherever there is a possibility of a hose being attached that could be introduced to a contaminant. However, like the Atmospheric Vacuum Breaker, they should not be used under continuous pressure.

## Backflow Preventer with Atmospheric Vent



Devices that are made for 1/2" and 3/4" lines and may be used as an alternative for pressure vacuum breakers. In addition, however, they provide the added advantage of providing protection against back-pressure and can be used in continuous flow applications.

## Double Check Valve (Continuous Pressure)



Devices designed for protection of the potable water supply in non-health cross-connections and continuous pressure applications. They are normally furnished with ball-type test cocks and quarter-turn full port resilient seated bronze ball valve shut-offs.