



Fair Stands

Basic Requirements

1. All fair stands must have hot and cold water going to a sink by means of a mixing faucet fed by pressure or gravity.
2. If a separate three-compartment sink is not available, then you must use three dishpans for the washing, rinsing, and sanitizing of dishes, equipment and utensils.
3. Flies and other insects are not allowed on food. Their presence is considered a critical item on our inspection sheet and therefore, does require compliance. Screening is not required, but is highly recommended.
4. Soap and paper towels must be provided at the sink for proper handwashing.
5. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use plastic or vinyl gloves, or dispensing equipment.
6. Personal hygiene is a very important aspect of food preparation. Frequent handwashing is required.
7. Smoking and eating is not allowed during food preparation or near food preparation areas. After smoking or eating, hands must be washed before returning to work.
8. All potentially hazardous foods (e.g. meats, salads [such as egg or potato], cole slaw, dairy or soy products, and some vegetarian preparations) must be kept at 41°F or below, or at 135°F or above. In order to maintain these temperatures, you must have the proper mechanical refrigeration and/or hot-holding equipment.
9. Insulated chests will be allowed if you have demonstrated that they are capable of maintaining cold temperatures of 41°F or below, and/or hot temperatures of 135°F or above. If ice is used as a coolant, it must not contaminate food products or food contact surfaces (i.e. tops of soda cans or similar drinks). Water from the melted ice must be allowed to drain continuously.
10. Trash containers must be kept closed and therefore, covered containers must be used.
11. All waste (water from sinks) must be discharged by an approved method. Discharge onto the surface of the ground is prohibited. Nor can waste be directed underground unless it is directly connected to the public sewer system, to approved holding tanks under a pumping contract, or to an approved septic system.
12. Food preparation and storage areas must be properly covered, although exposed rafters and studs are allowed for walls and ceilings in temporary establishments.
13. In a temporary food establishment, if graded to drain, a floor may be concrete, machine laid asphalt, dirt, or gravel if it is covered with mats, removable platforms, duckboards, or other approved suitable materials that are effectively treated to control dust and mud.
14. All stands must be kept clean and have wiping cloths in clean sanitizing solutions of the proper concentration. You must have testing devices to check the concentration level.
15. All food stands must have temperature measuring devices (i.e. probe type thermometers).

This is a summary of the requirements – for a complete copy of the regulations, please contact:

Vermont Department of Health
Division of Health Protection – Food & Lodging Program
802-863-7221 or 1-800-439-8550