



Public Health
Prevent. Promote. Protect.

Knox County Health Department

Knox County Health Department
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FOOD SAFETY GUIDELINES FOR COMMUNITY DINNERS & FUNDRAISERS

The Knox County Food Safety Ordinance focuses on the identification and whenever possible, the elimination of factors in the service of food which are critical to the creation of food-borne illness. Subsequently, in an effort to assure that a safe and wholesome product is being served to the public, the Ordinance requires all events which offer food for sale to the public to contact the Health Department regarding possible permit requirements.

Any event serving food to the public such as, church fundraisers, or community events like Scenic Drive, are required to obtain a permit from the Health Department. There is no fee required for a single day permit application. An event lasting two days or more requires a permit fee of \$35.00. The Knox County Health Department should be contacted prior to the event to obtain a permit application and information.

Guidelines for the preparation and sale of food in conjunction with an event are as follows:

COMMUNITY DINNERS & FUNDRAISERS: (Must obtain permit)

1. A permit from the Health Department is required whenever food is sold to the public, regardless of the organization involved.
2. For the event of Knox County Scenic Drive all vendors, regardless of food being sold, must obtain a permit. Vendors selling non-potentially hazardous foods do not pay the permit fee.
3. Obtain food from an approved source. Have the food delivered as close to the day of the event as possible and store it correctly to prevent bacterial growth.
4. Serve only foods that require minimal handling and preparation. Home-canned foods are prohibited from being served.
5. Potentially hazardous foods such as those containing milk, eggs, fish, meat or poultry should be served within two hours of preparation. It is required that those foods are prepared in one facility and not in individual homes. If necessary, only non-hazardous foods should be prepared at home and brought to the dinner. Non-hazardous foods would include salads, vegetables and desserts. Cream filled pies are not to be served.
6. Keep perishable foods at 41°F or below. Use a thermometer when cooking to check internal temperatures of food. Minimum cooking temperatures are as follows:

Poultry	165°F
Pork & Ground Beef	155°F
Beef, Fish, Seafood	145°F

7. Foods to be served hot must be heated rapidly to the required temperature and held at a temperature of 140°F or above. Crock-pots and slow cookers are **NOT** to be used as cooking equipment, only for hot **holding** purposes.
8. Hand washing facilities with hot water, soap and paper towels must be available to all food handlers.
9. All utensils and equipment must be washed, rinsed and sanitized in a bleach solution after each use.
10. Any potentially hazardous food that is leftover must be discarded.

BAKE SALES & FARMER'S MARKET STANDS: (No permit is required)

1. Items such as properly labeled breads, cakes, cookies, candies or fresh fruits and vegetables may be sold without obtaining a permit, if sold individually packaged and not cut. All other foods or anything cut and sold in pieces must be sold under permit.
2. Foods that contain custard or cream may not be offered for sale. These include cream filled pastries, pumpkin or cream pies.
3. NO HOME CANNED FOODS MAY BE SOLD, such as canned fruits, vegetables, salsas, horseradish sauce, vinegars, pickles, etc...
4. Home-made jams and jellies may be sold. Sugar-free jams and jellies are prohibited due to the possibility of bacterial growth. All jams and jellies must be labeled with name of product and name of seller. An ingredient label is advised, but not required.