



Borough of Chambersburg

*Celebrating 50 years of consumer owned gas service
and over 100 years of consumer owned electric service*

The Borough of Chambersburg ServSafe Guideline for Temporary Vendors

The following guidelines are in place for all food vendors requiring a temporary health license to operate a food vendor stand. Upon inspection, if the requirements are not met the stand will be ordered to cease all operation until the requirements are met.

1. Each vendor shall have a three-compartment wash, rinse, and sanitize station set up for cleaning serving utensils. Bleach can be utilized as a sanitizer. The three-compartment station can be composed of three bowls, three buckets, three plastic storage tubs, or three aluminum deep turkey pans.
2. Each vendor shall have a separate 2-gallon cooler (minimal) with warm to tepid water, hand washing soap, and paper towels for hand washing. Instant liquid hand sanitizer will "NOT" be acceptable.
3. Each vendor shall have a trashcan with a "lid".
4. Each vendor shall have a Fire Extinguisher.
5. All food handlers must wear gloves and some type of hair restraints for food protection.
6. All food must be covered and off the ground.
7. No drinking beer or smoking in the food work and/or prep area.
8. All meats must be stored in a cooler at 41 degrees or below and a thermometer shall be in the cooler.
9. All food must be cooked to a temperature of 165 degrees and all food holding area temperatures must be at 135 degrees.