

TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

Definition — a Temporary Food Establishment means a food service establishment that operates at a fixed location for a period of not more than 14 consecutive days in conjunction with a single event or celebration.

ALL TEMPORARY FOOD ESTABLISHMENT OPERATORS MUST OBTAIN A PERMIT FROM THIS DEPARTMENT.

DIRECTIONS FOR OBTAINING A PERMIT:

1. Complete a Temporary Food Establishment Application and return it to the district office for review at least **one week prior to the event date**.
2. If any advance preparation of food is necessary, a letter from the owner of the approved establishment / kitchen must accompany the application.

(POTENTIALLY HAZARDOUS FOODS CANNOT BE PREPARED IN A PRIVATE HOME! SUCH FOOD WILL BE DISCARDED BY THIS DEPARTMENT!)

3. A minimum of **one** certified food handler **must be present** in the food booth at all times.
4. A permit to operate will be issued after **ALL** requirements are met.

GENERAL REQUIREMENTS:

1. All perishable, or potentially hazardous foods or beverages (e.g. meat, milk products, items made with milk or egg products such as custards, cheese), shall be maintained at or below a temperature of forty-one degrees [41°] Fahrenheit or above one-hundred thirty degrees [130°] Fahrenheit.

AT ANY TIME, FOOD FOUND NOT TO BE AT THE PROPER TEMPERATURE WILL BE DISCARDED IMMEDIATELY!

2. Check with the Environmental Health Specialist about the proper way to thaw food. **THAWED FOODS ARE NOT TO BE RE-FROZEN!**
3. All perishable, or potentially hazardous foods and beverages shall either be prepared or packaged [wrapped] in an **approved** food establishment or have proper facilities to prepare it on site. **(AGAIN. NOT IN A PRIVATE HOME!)** Beverages, which are not served in cans, may be subject to contamination since they are exposed to dirt, debris or insects. Because of this, extra precautions are necessary. You will be expected to have an ice scoop for scooping ice for beverages and store the ice scoop in such a way that the ice scoop does not contaminate the ice.

4. Utensils, bowls, plates, and cups intended for service to the public shall be disposable, single-service items and shall be stored at least six (6) inches above the ground.
5. Food packaged or unpackaged, and cooking equipment shall not be allowed to contact soil, pavement or grass and should be kept at least six (6) inches above the ground.
6. Condiments (e.g., catsup, salsa, and mayonnaise) shall be dispensed in single service packets, packaged by an **APPROVED** source, from **APPROVED** pump dispensers or from squeeze bottles manufactured for food service. **OPEN TRAYS. BOWLS AND OTHER SUCH ITEMS ARE PROHIBITED AS SERVICE FOR CONDIMENTS INTENDED FOR CUSTOMER USE.**
7. An adequate number of receptacles with covers must be provided for any garbage produced during operation. Garbage is not to be handled in such a way that would encourage flies.
8. Ice that is used to store packaged food cannot be used in drinks.
9. Adequate hand washing facilities must be available at the booth such as a gallon container of water with a spigot attached and a pail to catch the wastewater. Soap and paper towels must be conveniently located by the hand washing facility.
10. A bleach solution [one (1' tablespoon per gallon of water)] must be available for sanitizing cooking equipment and utensils.
11. *Individual food booths must be constructed in the following manner:* The booth, must be made of canvas or similar material. Depending on ground conditions, a tarp may be necessary to provide adequate flooring. Insect protection from flies, bees and wasps may become a concern. During the 8-9 months out of the year that these insects are active, means must be taken to protect food and food-contact surfaces from contamination from these insects. It is wise to screen-in the booth using sixteen (16) mesh screening or solid material.

WARNING!! SHOULD THIS DEPARTMENT. UPON INSPECTION. FIND THAT INSECT CONTROL IS INADEQUATE. YOU WILL BE ORDERED TO CEASE OPERATION UNTIL ADEQUATE PROTECTION IS IN PLACE. THIS MAY MEAN A TRIP TO A HARDWARE STORE TO OBTAIN ADEQUATE SCREENING OF YOUR BOOTH. Booths located on dirt or gravel will be required to be completely enclosed on three (3) sides with solid material and the fourth side screened-in or with a service window in a solid material. Individual food booths must be completely constructed **prior to food preparation and service.**

12. **NO PERSON HAVING AN INFECTED CUT OR SORE ON THE HANDS, FACE, ARMS OR OTHER EXPOSED PART OF THE BODY, OR COMMUNICABLE DISEASE MAY WORK IN A CONCESSION STAND. CLEAN CLOTHES ARE REQUIRED. HANDS SHALL BE WASHED BEFORE HANDLING FOOD, AFTER USING THE TOILET, AFTER SMOKING, OR AS OFTEN AS NECESSARY.**

SMOKING IN THE FOOD PREPARATION AREA IS PROHIBITED.

13. Beer/wine service will be required to have a booth with a protected area or overhead canopy.

14. No bare hand contact of ready to eat food permitted — use non-latex single use gloves, utensils or single use articles.

15. Hair restraints required — hats, hairnets.

FURTHER REQUIREMENTS MAY BE IMPOSED AT THE TIME OF INSPECTION.