

REQUIREMENTS FOR TEMPORARY FOOD EVENTS

FOOD HANDLING – SANITARY REQUIREMENTS

Food Preparation:

- All food handling and preparation shall take place within a food booth unless approval of a different preparation site has been obtained from Environmental health Services.
- Food prepared or stored at home is prohibited from use.
- BBQ's (cooking only) outside of the booth may be allowed.
- Deep fat fryers, grills, etc. may require separate screened areas in accordance with local fire codes.

Temperature Control: Use a calibrated thermometer to check on cooking and cold holding temperatures of potentially hazardous foods. Hot dogs require a final cook temperature of 135° F, hamburgers 157° F, chicken 165° F, pork 155° F. Hot foods must be maintained at or above 135° F, cold foods must be maintained below 41° F.

Transportation: If food needs to be transported from one location to another, take pains to provide adequate temperature controls, using refrigerated trucks or insulated containers to keep hot foods hot (135°F) and cold foods cold (41°F).

Utensils: Wash equipment and utensils in a four-step sanitizing process; washing in hot soapy water, rinsing in hot water, sanitizing, and air-drying. (Sanitize with a solution of approximately 1 TBL of household bleach per gallon of water).

Handwashing: Provide a five gallon water container with warm water and a dispensing valve, which will leave hands free for washing. Also provide a wastewater container, soap dispenser, and paper towels for hand washing within the food booth. Thorough hand washing (with soap and warm water) is required:

- Upon entering food booth prior to any food preparation
- After using the restroom
- After breaks
- After sneezing or coughing
- After handling raw meats
- After handling garbage or chemicals

*** Frequent and thorough handwashing remains essential for preventing foodborne diseases!**

Hygiene: No one who shows symptoms of a communicable disease – cramps, nausea, fever, vomiting, diarrhea, jaundice, etc., or who has open sores or infected cuts on the hands should be permitted to work in food booths. Workers should wear clean outer garments and hair should be restrained. Smoking is not permitted in the booth.

Ice: Ice is both a coolant and a food; the two functions should not be confused. Keep ice for drinks separate from ice used to cool foods and beverages. Ice can become contaminated with bacteria.

Storage/Service: All food, beverage, utensils, and equipment shall be stored, displayed and served so as to be protected from contamination, and shall be stored at least 6" off the floor on shelving or pallets. Customer shelf-service food items shall be provided with sneeze protection. Store chemicals away from food and food utensils. Label all spray bottles in your booth (even water).

Animals: Live animals, birds, or fowl are not permitted in temporary food facility booths.