

# Temporary Food Facilities



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# Table of Contents

<b>Potential for Food Borne Illness.....</b>	<b>2</b>
<b>Key Terms.....</b>	<b>2</b>
<b>Permit Requirements.....</b>	<b>3</b>
<b>Construction of Booth.....</b>	<b>4</b>
<b>Setting Up Equipment .....</b>	<b>5</b>
<b>Food Cooking Temperature Guidelines.....</b>	<b>5</b>
<b>Hand washing &amp; Personal Hygiene.....</b>	<b>6 &amp; 7</b>
<b>Cleaning Equipment &amp; Utensils.....</b>	<b>8</b>
<b>Temperature Control &amp; Storage of Food.....</b>	<b>9</b>
<b>Food Preparation, Source &amp; Labeling.....</b>	<b>10</b>
<b>Disinfection of Water Hoses &amp; Tanks.....</b>	<b>10</b>
<b>Vendor Checklist.....</b>	<b>11</b>

# Potential for Food Borne Illness at a Community Event

These guidelines have been developed to help you keep people safe. Large numbers of people attend community events. A wide variety of foods are served.

The following factors can contribute to a food borne illness at a community event:

- Sick workers, don't allow people who are sick to handle food.
- Poor Hand washing practices, always wash hands with soap, warm water.
- Food out of temperature (cold food must be at 41° F or less, hot food must be 135° F or higher)
- Poor food handling practices, not cooking food long enough cooking and thawing foods at room temperature
- Unapproved sources of food, food for the public can not be prepared or stored in your home.

## Key Definitions\*

**Community Event** - An event that is of civic, political, public, or educational nature, including state and county fairs, city festivals, circuses, and other public gathering events approved by the local enforcement agency.

**Nonprofit charitable temporary food facilities** - Means either of the following:

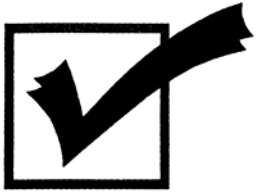
- (A) A temporary food facility as defined above that is conducted by a nonprofit charitable organization as defined in Section 113841.
- (B) An established club or organization of students that operates under the authorization of a school or other educational facility.

**Temporary Food Facility** - A food facility approved by the enforcement officer that may be readily disassembled for storage or for transporting, and readily assembled to its original integrity at a different location, is easily movable, and operates at a fixed location for the duration of an approved community event or at a swap meet.

**Restrooms** - All temporary food facilities must be located within 200 feet of approved permanent restrooms. Restrooms must be equipped with hot and cold running water, liquid soap and paper towels.

**Potentially Hazardous Food** - A food that requires temperature control to limit pathogenic micro-organism growth or toxin formation. Also, foods that have a water activity value of 0.85 or more or have a pH level of 4.6 or greater when measured at 75 F. Potentially hazardous foods include the following food items, sprouts, cut fruit, milk, hamburgers, melons, hot dogs, tacos, cut tomatoes, etc.

\* From California Retail Food Code



# Permit Requirements for Temporary Food Facilities

Most food vendors operating at community event must obtain a DER Health Permit. The California Retail Food Code dictates the requirements for the operation of a temporary food facility. A temporary food facility usually consists of a fully enclosed tent or booth that operates at a community event. Food vendors such as hot dog carts, catering and mobile food preparation vehicles may also operate at community events if they have a valid Stanislaus County health permit. Food vehicles permitted in other jurisdictions must obtain a permit from this County and meet our requirements in order to operate.

## Note

Health permits for restaurants and markets are valid only for the business location. That permit is **not valid** at a community event. For example, if a vendor has a health permit for a pizza parlor, he **must obtain** a temporary food facility health permit in order to sell pizza from a booth at a community event.

**EVENT ORGANIZERS MUST SUBMIT APPLICATION PACKETS TO DER A  
MINIMUM OF TWO WEEKS PRIOR TO THE START OF THE EVENT FOR REVIEW  
AND APPROVAL!**



For more information or for specific questions, please contact our office at 209-525-6700.  
Forms are available online at [www.stancounty.com](http://www.stancounty.com)



# How should my Temporary Food Facility be constructed?

**WALLS AND SCREENS** - Vendors that operate outdoors and prepare open food items need to do so in an enclosed booth. Acceptable wall materials include, insect screening that is sixteen (16) mesh per square inch, tarps and canvas. In most instances solid walls, plastic or wood, should be in place from the ground up to 30 inches.

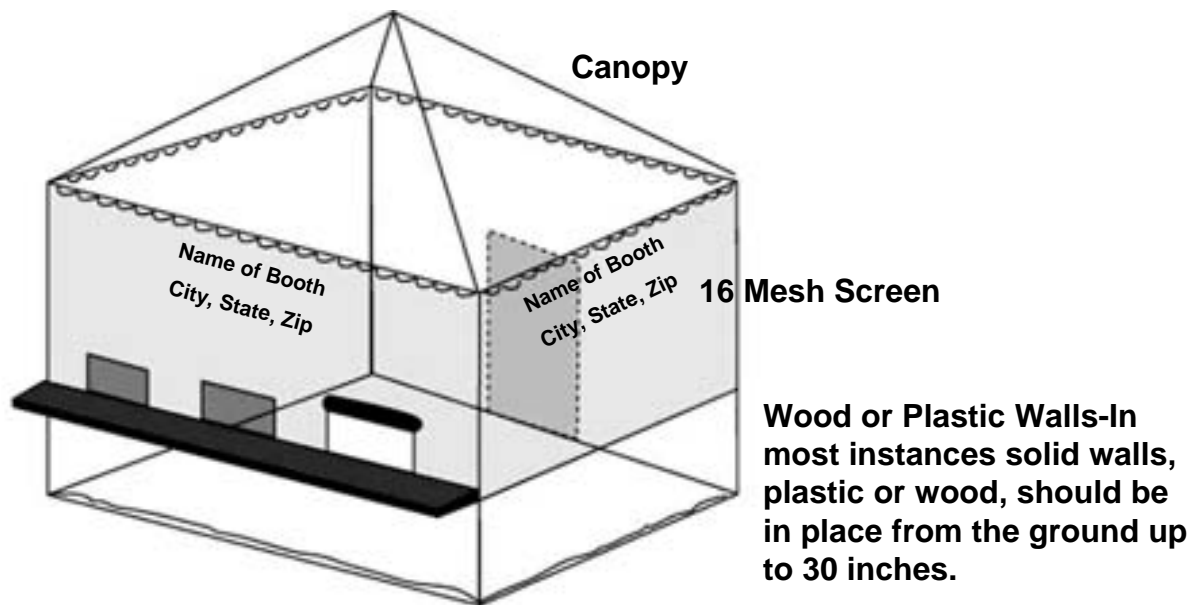
Pass-through openings in the screen or walls should be limited to 216 square inches each and each window should be at least 18 inches apart. Food booths that prepare and portion samples such as dips, oils, etc, may enclose only that portion of their booth where food is prepared.

**Walls and screens are not required for food booths that only serve beverages from a dispenser or prepackaged foods.**

**CEILING AND OVERHEAD PROTECTION** - Food booths operating outdoors will only be approved if they have overhead protection.

**FLOORS** - A floor of concrete, asphalt or other protective material that is cleanable is required for non prepackaged food booths.

**ANIMALS** - Except for guide dogs, signal dogs, or service dogs, live animals are not allowed within 20 feet of any area where food is stored, prepared, or held for sale.



**BOOTH IDENTIFICATION** - The name of the business must be in lettering at least 3 inches tall on the food booth and in a location that is clearly visible to customers. The city, state and ZIP code and name of the operator must be in lettering at least one inch or taller. The name on your food vendor booth or vehicle must match the name on your community event food vendor application.



# Setting Up Equipment for a Temporary Food Facility

**FOOD PREPARATION SURFACES** - Must be smooth, easily cleanable and non absorbent. Commercial cutting boards are recommended.

**EQUIPMENT** - Approved, food grade refrigeration units, steam tables, chafing dishes, etc. must be used to make sure hot and cold holding temperatures are maintained during **transportation, storage and operation.**

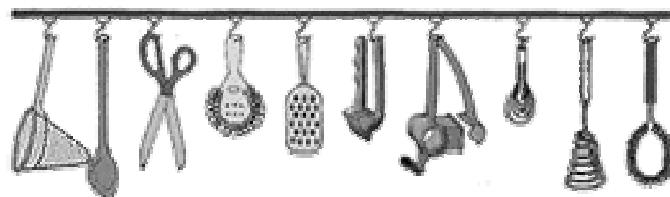
**HEAT GENERATING EQUIPMENT** - Equipment must be inside the booth. Barbecues, fryers or grills intended for outdoor cooking may be located next to the temporary food booth if the local fire or building departments do not allow cooking inside the booth. Overhead protection still needs to be provided. Food must be protected from contamination at all times. Steam tables, barbecues, and other heat producing equipment must be blocked off from the public by at least 3 feet to prevent burns or other injuries. Contact the local fire district for their requirements.

**ELECTRICAL REQUIREMENT** – If electrical appliances are to be used, **adequate** electrical service must be provided at the site to power all equipment.

**GARBAGE CONTAINERS** - Each food booth must have a lined garbage can.

## BASIC COOKING TEMPERATURES

Fruits and Vegetables	.....	135 °F
Pork	.....	145 °F
Fish and Single Pieces of Meat	.....	145 °F
Ground Meat	.....	155 °F
Egg and Egg Products	.....	155 °F
Poultry, Ground Poultry	.....	165 °F
Stuffed fish, Meat, Poultry	.....	165 °F
Reheating Potentially Hazardous Foods (all)	.....	165 °F
Microwave Cooking	.....	165 °F



**Keep a copy of the most recent inspection report at your booth!**



# Employee Hand washing & Personal Hygiene

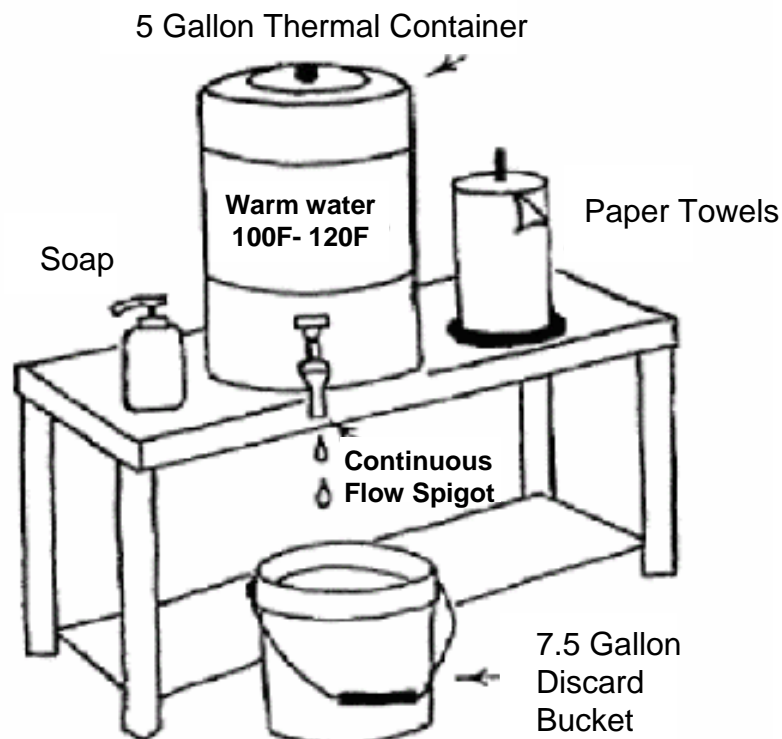
## Employee Hand Washing Station

**Unpackaged food sales vendors** must have a hand washing station. The hand washing station must be set up near where the food is being prepared.

**Safe food handling means that the hand washing station is set up prior to the preparation or sale of foods. If the hand washing facility is not set up prior to the preparation or sale of food, the food booth may not operate.**

**Each temporary food booth that handles non pre-packaged food or drinks is to provide a hand wash station like the following:**

1. On a table, set up a 5-gallon (or larger) insulated container with a spigot/faucet. It is important to make sure that 'free flowing' water is provided by a spigot which can "stay on" by itself through a flip lever or turn lever. Both hands need to be washed at the same time while scrubbing with warm, soapy, running water for at least 20 seconds. Water temperature is to be 100°F-120°F.\*\*
2. A container or bucket 1.5 times larger than the fresh water container placed below to catch the wastewater.
3. Liquid pump soap and paper towels should be available.



\*\*Temporary food booths that handle **only prepackaged food** may provide cold water with an antibacterial soap and paper towels at the hand washing facility.



# Employee Hand washing & Personal Hygiene



## REMEMBER TO

- Wash hands upon entering the food booth.
  - Wash hands after using the toilet.
  - Wash hands between various food preparation operations.
  - Wash hands after eating or drinking.
  - Wash hands after smoking or chewing tobacco.
  - Wash hands after handling dirty plates or garbage.
  - Wash hands after working with raw foods.
  - Wash hands after touching your nose, mouth, skin, hair, etc.
  - Wash hands after handling dirty utensils or equipment.
- Wash hands every time you are in doubt.**

**Why is Hand washing so important?** Many thousands of germs are on our hands. Our hands spread the germs from one place to another. Germs are spread to food by hands. Hands that are not thoroughly washed are one of the main reasons people get sick from the food they eat. Hand washing is your first line of defense against food borne illness. Unclean hands will contaminate food. For this reason, you need to wash your hands frequently.



## NO ILL WORKERS ALLOWED

Food handlers must be in good health. No person infected with a communicable disease, such as vomiting, diarrhea or a severe cold should be allowed to handle food. The food booth operator is responsible and must ensure that all food workers have not had any recent stomach illness symptoms, such as vomiting or diarrhea prior to or while working in the food booth.

**Provide first aid kit, with bandages, in booth.**



## NO SMOKING IN FOOD BOOTH

Smoking and the use of tobacco in any form is not allowed in food handling areas.



## EMPLOYEE CLOTHES

Food handlers must wear clean clothes, aprons, and confine their hair with hats or hairnets.





# How Should I clean my Equipment and Utensils?

## THREE- STEP UTENSIL WASHING STATION\*\*

Most food booths handling non-prepackaged foods are to have a 3-Step ware washing setup or have access to a three-compartment sink for washing any utensils/dishes.

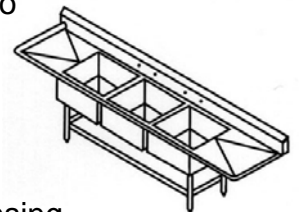
A 3-Step washing station should consist of three large tubs/buckets or containers to accommodate the largest utensil.

Utensils are to be washed and sanitized as follows:

**STEP 1 Wash Container** - Mix warm water and soap. Remove all visible soils.

**STEP 2 Rinse Container** – Provide clear, hot water at a minimum of 120°F for rinsing

**STEP 3 Sanitize Container** - Mix warm water with a sanitizer such as bleach or a quaternary ammonium based sanitizer. All dishes and utensils that are multi-use are to be completely dipped/submerged into the sanitizer compartment. Sanitizer testing strips are available at stores that specialize in food supplies. Three types of sanitizer are acceptable.



- 1. Chlorine (i.e. Bleach) at 100 ppm soak utensils for 30 seconds**

Approximately 1 tablespoon of bleach for each gallon of water is required

- 2. Quaternary Ammonium at 200 ppm soak utensils for 60 seconds**

- 3. Iodine at 25 ppm soak for 60 seconds**



**Air dry utensils** - Do not use a cloth or paper towel to dry the utensils as it may re-contaminate them.

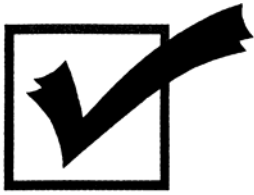
If you have access, a plumbed 3-compartment sink with running water can be used. This can be shared by up to four temporary food booths if it is centrally located. The sink shall be supplied with hot and cold running water.

\*\*3-Step washing stations are not required for booths that are limited to prepackaged food or only dispensing drinks from the original container into single use cups.

**Scrape  
food off**



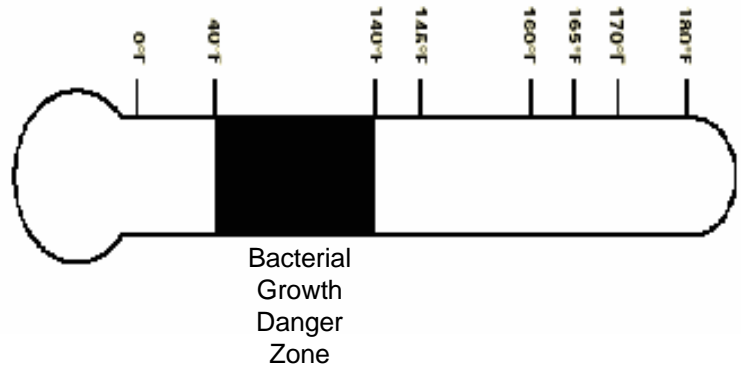
**Air Dry**



# Temperature Control & Storage of Food

**HOLDING TEMPERATURES** Potentially hazardous foods (dairy products, eggs, seafood, poultry, meats, cooked vegetables, cooked pastas and rice, cut melons, sprouts, etc.) must be kept either cold (below 45°F not to exceed 12 hours/day) or hot (above 135°F).

**Cold foods held at 45°F and hot foods that are left over at the end of the operating day must be thrown away, and may not be saved for future use.**



**THERMOMETER** - Provide at least one metal probe thermometer accurate to +/- 2 °F, with a range of 0-220 °F for checking hot and cold food temperatures. A digital thermometer is recommended. All potentially hazardous foods to be served or distributed must be held at the required holding temperatures.

**RESTROOMS** - All temporary food facilities must be located within 200 feet of approved permanent restrooms. Restrooms must be equipped with hot and cold running water, liquid soap and paper towels.

**FOOD PROTECTED FROM CONTAMINATION** – All food preparation must take place inside the temporary food booth. Foods must be protected from customer contact, insects, dust, and other sources of contamination during transportation, preparation, and display.

- a) Use disposable gloves, forks, tongs or other clean utensils when handling foods.
- b) Store raw meats, below and separate from ready to eat foods.
- c) Outside barbequing/grilling must be in an area shielded from the public.
- d) Keep all foods, food containers and utensils, covered and at least 6 inches off the ground or floor.
- e) Keep all condiments, such as salsa, in approved dispensers with self-closing lids, or use single serving packets.
- f) Self service samples for customers should be in individual sanitary containers.
- g) Keep ice used in drinks separated from ice used for cooling foods. Ice chests used for cooling must have sufficient ice to surround all food.

**FOOD STORAGE DURING HOURS OF NON-OPERATION** - Food should be stored inside the fully enclosed food booth, a permitted food facility or other facility approved by this office. Food is never to be stored at a private home.

**TRANSPORTATION** - For potentially hazardous food, approved methods shall be used to maintain the food at the required holding temperatures noted above. Transport of potentially hazardous foods longer than thirty minutes must be done using mechanical refrigeration. Utensils and supplies shall be transported in a sanitary manner and protected from contamination.



# Food Preparation, Source & Labeling

**FOOD PREPARATION** – Food preparation surfaces, cutting boards and all food utensils must be frequently washed and sanitized during food preparation and whenever else it is necessary. Setup an action plan to do so at least once every four hours.

**APPROVED FOOD SOURCES - FOOD THAT IS PREPARED OR STORED AT HOME IS NOT ALLOWED.**

All foods must be prepared inside the food booth at the community event or in a permitted, commercial facility approved through this department.

No food prepared or stored at home may be used, served, given away, or offered for sale at a temporary food facility.

**PRE-PACKAGED FOOD LABELS** - Prepackaged food sold directly to the customer must be prepared and packaged at an approved food facility using only food grade utensils, equipment and packaging materials. Food must be clearly labeled with the following information:

- a) Name, address and phone number of manufacturer, packer or distributor
- b) Common name of the food
- c) Ingredient statement in order of descending weight
- d) If item is perishable it should be labeled clearly with “Perishable- Keep Refrigerated” in a highly visible location.
- e) Weight
- f) Must have a border around the label information.
- g) Label to have 1/8-inch type print except net weight listing

## Disinfection of Water Hoses & Tanks

**Chlorine concentration for disinfection should be at least 100 parts per million (100ppm).** Unscented household bleach can be used. Do not use old or expired bleach.

**Depending on the amount of solution you need, you can use one of the following formulas:**

1 tablespoon of bleach to 1 gallon of water

1 cup of bleach to 25 gallons of water

1 quart of bleach to 100 gallons of water

### **Disinfection of Water Supply Hoses**

Once the hoses to be disinfected have been cleaned, completely submerge the hoses in the chlorine solution for 3 hours. The chlorine solution is not suitable for cooking or drinking, so it is important to flush the hoses with fresh clear water after soaking.

### **Disinfection of Water Storage Tanks**

Completely drain and flush the tank with fresh clean water. Refill the tank, piping and fixtures with the chlorine solution and let the solution sit in the tank, piping and fixtures for 3 hours. After 3 hours drain the chlorine solution from the tank, piping and fixtures and flush with fresh clear clean water.



# Temporary Food Facility Vendor Checklist

## Food Source, Temperatures and Storage

- Food from an approved source (NOT from home!)
- Probe Thermometer to monitor food temperatures
- A way to keep COLD foods at 45° F or below
- A way to keep HOT foods at 135° F or above
- Food covered and stored at least 6 inches off of the ground

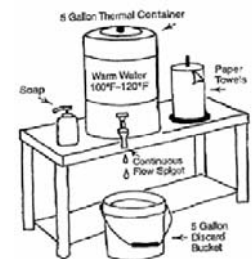


The Temperature Danger Zone



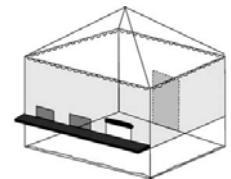
## Hand washing

- At least FIVE (5) gallons of warm water (100° F)
- Either a hand washing sink, or a portable water container with a spigot that can provide a continuous stream
- Catch basin for wastewater
- Liquid, anti-bacterial soap in a pump-type dispenser
- Paper Towels (Not napkins)



## Booth

- Name of Business
- Four sides and a ceiling, assembled so that there are limited/no gaps at each junction
- Pass-Thru windows (Only large enough to pass food/money)
- Cleanable flooring (No dirt or grass)



## Utensil Cleaning (Washing, rinsing, and sanitizing)

- Three compartment sink or three-bucket method setup- each bucket or compartment must be large enough to clean your largest utensil
- Dishwashing Soap
- Sanitizer
  - Chlorine- 100 ppm for 30 seconds
  - Quaternary Ammonia- 200 ppm for 60 seconds
  - Iodine- 25 ppm for 60 seconds
- Testing Strips to measure sanitizer level
- Air Dry Utensils

