

FOOD SAFETY AT TEMPORARY EVENTS

*Are your hot foods hot?
Cold foods cold?
Equipment and utensils clean?*



International Association for
Food Protection®

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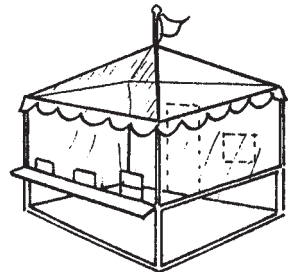
14 Steps to Safe and Sanitary Food Service Events

Church suppers, street fairs, civic celebrations and other similar events often call for volunteers to prepare and serve food safely for large groups of people. This 14-step guide, based on recommendations by food safety experts will help you keep your temporary event free of the risk of foodborne illness.

- 1. Obtain the proper permits.** Check with your local health department or other government agency about permits and food code requirements. Be prepared to tell the department where you will hold the event, if you will be holding the event on a regular basis, the number of people you anticipate serving, what you plan to serve, where the food will come from, how you will prepare and transport it, and the precautions you will take to prevent contamination.

In the event of a foodborne illness, it will help if you can show you ran your event “by the book.”

- 2. Design your booth with food safety in mind.** The ideal booth will have an overhead covering, be entirely enclosed except for the serving window and have only one door or flap for entry. Clear plastic or light colored screening on sidewalls will aid visibility. Flooring must be of approved surface; no dirt floors are permitted. Only



food workers may be permitted inside the food preparation area; animals must be excluded. Location of food stand should be at least 100 feet from where animals are housed or from portable restroom facilities.

The more your food is exposed to outsiders, the greater the likelihood of contamination.

- 3. Choose a food-safe menu.** Keep your menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, cut fruits and vegetables, salads, etc.) to a minimum or take extra precautions for food safety. Use only foods from approved sources, avoiding foods that have been prepared at home. Cook to order to avoid the potential for bacterial contamination. Use precooked foods only if they have been properly chilled and reheated. Avoid using leftovers. Keep raw foods and cooked foods separate.

Complete control over your food, from source to service, is one key to safe, sanitary food service.

- 4. Cook to the proper temperature.** Use an instant read food thermometer to check on cooking and cold holding temperatures of potentially hazardous foods. Check with your government agency for specific requirements. The USDA recommends that hamburgers and other ground meats be cooked to a minimum internal



temperature of 160°F (71°C); poultry and poultry parts 165°F (74°C); medium-rare roasts or steaks 145°F (63°C); eggs, fish, pork and other meats 160°F (71°C). Foods cooked in a microwave must have a minimum internal temperature of 165°F (74°C).

Most illnesses from temporary events can be traced back to lapses in temperature control.

5. Re-heat with care. Reheat foods rapidly to an internal temperature of 165°F (74°C). If the food has not reached this temperature within 2 hours, discard it. Do not attempt to reheat foods in crock-pots, steam tables or other hot holding devices, or over sterno. Foods **can** be safely kept hot at 140°F (60°C) in these hot holding devices.

Slow-cooking mechanisms used for reheating may activate bacteria and may never reach killing temperatures.

6. Chill food promptly. When cooked food will not be served immediately, it is essential to hold it properly (above 140°F) or to cool it as quickly as possible. Foods that require refrigeration must be cooled to 41°F (5°C) as quickly as possible and held at that temperature until ready to serve. To cool foods quickly, use an ice water bath (60% ice to 40% water),



stirring the product frequently, or place the food in shallow pans no more than 3-4 inches deep and refrigerate. Pans should not be stored one atop the other, and lids should be off or ajar until the food is completely cooled. Check the temperature periodically to see if the food is cooling properly. Cover the food once it has reached 41°F (5°C) in order to avoid contamination.

Allowing hazardous foods to remain unrefrigerated for too long has been the cause of many episodes of foodborne illness.

- 7. Transport with care.** If food needs to be transported from one location to another, keep it well covered and provide adequate temperature controls. Use refrigerated trucks or insulated containers to keep cold foods cold (below 41°F) and hot foods hot (above 140°F).

Neglecting to consider food safety when transporting food can undo all the good of your other measures to prevent foodborne illness. Keep hot foods hot and cold foods cold.

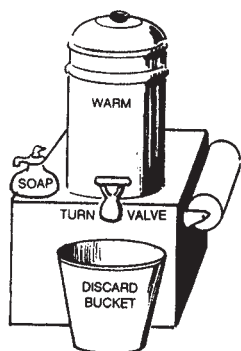


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- 8. Take care with health and hygiene.** Only healthy workers should prepare and serve food. Any workers who show symptoms of a disease – cramps, nausea, fever, vomiting, diarrhea, jaundice, etc. – or who have open sores or infected cuts on the hands should not be allowed in the food booth. Workers should wear clean outer garments and should not smoke or eat in the booth. Food handlers should wear effective hair restraints, remove jewelry, and wash hands before preparing or serving food.

Ill or unclean personnel are a frequent cause of foodborne diseases. Smoking, besides being unhealthful and aesthetically unappealing in food preparation, contributes to the contamination of workers' hands.

9. Provide proper handwashing facilities.



water, hand soap, and disposable paper towels are essential for setting up proper handwashing facilities. While cold water will work, access to warm water is ever better.

When water under pressure is not available, use a covered insulated container of at least 5-gallon capacity with a valve that allows a continuous flow of water over hands. Dispose waste water properly in a municipal sewer system or approved septic system. Wash your hands frequently: before starting work, before engaging in food preparation, after handling raw meat, after eating, smoking, coughing, sneezing or using a tissue, after handling soiled items or garbage, and after using the restroom.

Frequent and thorough hand washing remains the first line of defense in preventing foodborne disease. The use of disposable gloves can provide an additional barrier to contamination, but gloves are no substitute for hand washing.



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10. Handle foods safely. Avoid bare hand contact with ready-to-serve foods and food contact surfaces. Use disposable gloves, tongs, napkins, or other tools to handle food. Be sure to first wash hands thoroughly to avoid contaminating the outside of the gloves. Gloves used to handle food are for single use only and should never be washed and re-used. Gloves should be changed:

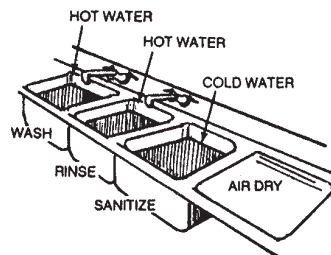


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- As soon as they become soiled or torn
- Before beginning a different task (such as when you move from handling money to handling food)
- At least every 4 hours during continual use, and more often as necessary
- After handling raw meat and before handling cooked or ready-to-eat food

Touching food with bare hands or dirty gloves transfers germs to the food.

11. Carefully clean all equipment. Use disposable utensils for food service. Keep your hands away from food contact surfaces, and never re-use disposable ware. Wash equipment and utensils in a 4-step sanitizing process: washing in hot, soapy water; rinsing in hot water; chemical sanitizing; and air-drying. For chemical sanitizing, use concentrations recommended by the manufacturer. For example, soak equipment and utensils in solution of 1-tablespoon bleach for 1 gallon of water for two minutes.

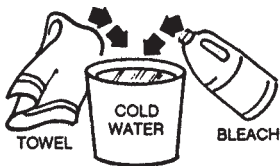


Clean utensils provide protection against the transfer of harmful germs.

- 12. Properly store and handle ice.** Ice used to cool cans and bottles should not be used in cup beverages and should be stored separately, and be from an approved source. Use a scoop to dispense ice, never the hands.

Ice can become contaminated with bacteria and viruses and cause foodborne illness.

- 13. Sanitize work surfaces and tables.** Sanitize work



surfaces and tables with a dilute bleach solution. First, wash surfaces with warm soapy water and rinse.

Then use a cloth to wipe with a sanitizer (use at concentrations

specified by the manufacturer; for example, use 3 tablespoons bleach in 1 gallon of water). Rinse and store your wiping cloths in a bucket of sanitizer. Change the solution every 2 hours.

Clean and well-sanitized work surfaces prevent cross contamination and discourage flies.

- 14. Control insects and carefully discard waste.** Keep foods covered to protect them from insects. Store pesticides away from food. If you apply insecticides or other pesticides, follow the label directions, avoiding contamination of food, equipment, or other food contact surfaces. Place garbage and paper wastes in a refuse container with a tight-fitting lid. Dispose of wastewater in a sewer or public toilet.

Flies and other insects are carriers of foodborne diseases. The chemicals used to kill them can be toxic to humans.

The Top Six Causes of Foodborne Illness

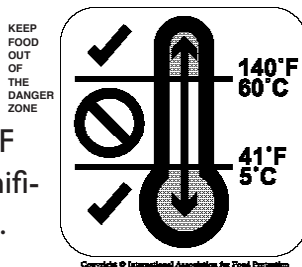
From past experience, the U.S. Centers for Disease Control and Prevention list these six circumstances as the ones most likely to lead to illnesses. Check through the list to make sure your event has avoided these common causes of foodborne illness:

- **Inadequate Cooling and Cold Holding**

More than half of all foodborne illnesses are due to keeping foods out at room temperature for more than 2 to 4 hours.

- **Inadequate Hot Holding**

Cooked foods not held above 140°F (60°C) until served can be a significant source of foodborne illness.



- **Inadequate Reheating**

When previously cooked foods are not reheated to above 165°F, illness often results.

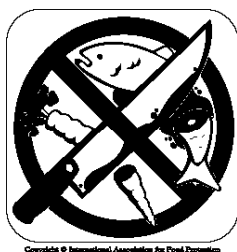
- **Preparing Food Too Far Ahead of Service**

Food prepared 12 or more hours before service increases the risk of temperature abuse.

- **Poor Personal Hygiene and Infected Personnel**

Poor handwashing habits, and food handlers working while ill are implicated in 1 out of every 4 foodborne illnesses.

- **Contaminated Raw Foods and Ingredients**



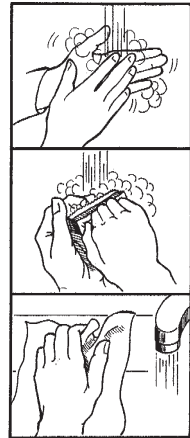
Serving raw shellfish or raw milk that is contaminated, or using contaminated raw eggs in sauces and dressings, has often led to outbreaks of foodborne disease. It is always safer to use pasteurized products. Wash all fruits and vegetables before use.

Remember: When in doubt, throw it out!

Clean Hands for Clean Foods

Since the staff at temporary food service events may not be professional food workers, it is important that they be thoroughly instructed in the proper method of washing their hands. The following may serve as a guide:

- Use soap and water.
- Rub your hands vigorously for 20 seconds as you wash them.
- Wash ALL surfaces, including:
 - back of hands
 - wrists
 - between fingers
 - under finger nails using a good brush
- Rinse your hands well.
- Dry hands with a paper towel.
- Turn off the water using paper towel instead of your bare hands.



Wash your hands in this fashion before you begin work and frequently during the day, especially after performing any of these activities:

- Using the toilet
- Handling raw food
- Coughing or sneezing
- Touching hair, face or body
- Smoking
- Handling soiled items
- Scraping tableware
- Disposing of garbage

Written by:

The Food Sanitation Professional Development Group, 1998

Revised by:

The Outreach Education Professional Development Group, 2003



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Temporary Food Facilities



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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.



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.

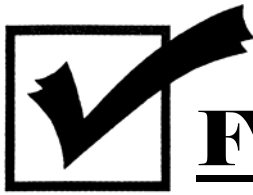
Note

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



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.

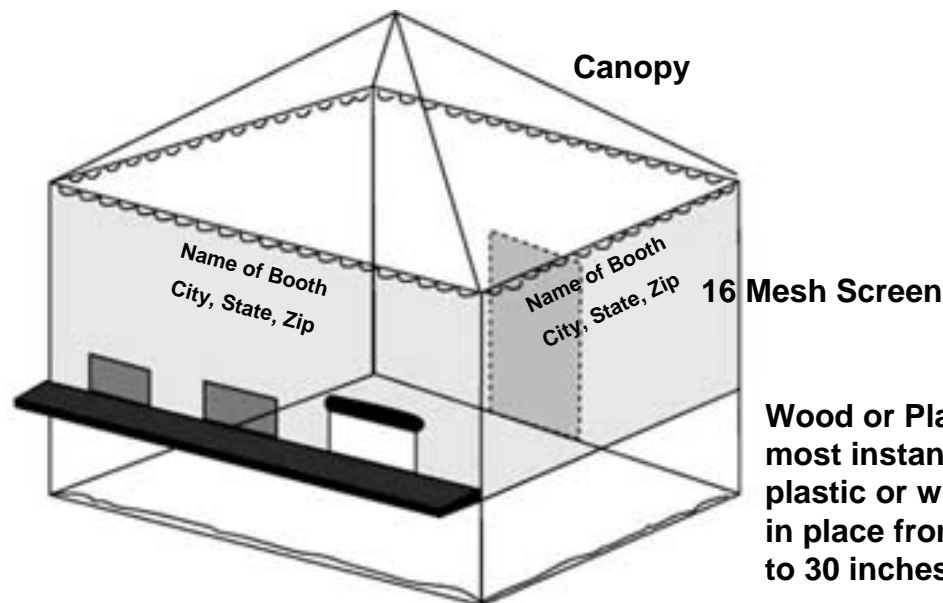
Pass-through openings in the screen or walls should be limited to 216 square inches each and each window should be at least 18 inches apart. Food booths that prepare and portion samples such as dips, oils, etc, may enclose only that portion of their booth where food is prepared.

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

CEILINGS 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**.

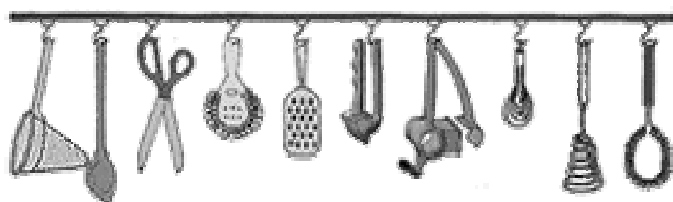
HEAT GENERATING EQUIPMENT - Equipment must be inside the booth. Barbecues, fryers or grills intended for outdoor cooking may be located next to the temporary food booth if the local fire or building departments do not allow cooking inside the booth. Overhead protection still needs to be provided. Food 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 Vegetables135 °F
Pork145 °F
Fish and Single Pieces of Meat145 °F
Ground Meat155 °F
Egg and Egg Products155 °F
Poultry, Ground Poultry165 °F
Stuffed fish, Meat, Poultry165 °F
Reheating Potentially Hazardous Foods (all).....	165 °F
Microwave Cooking165 °F



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



Employee Hand washing & Personal Hygiene

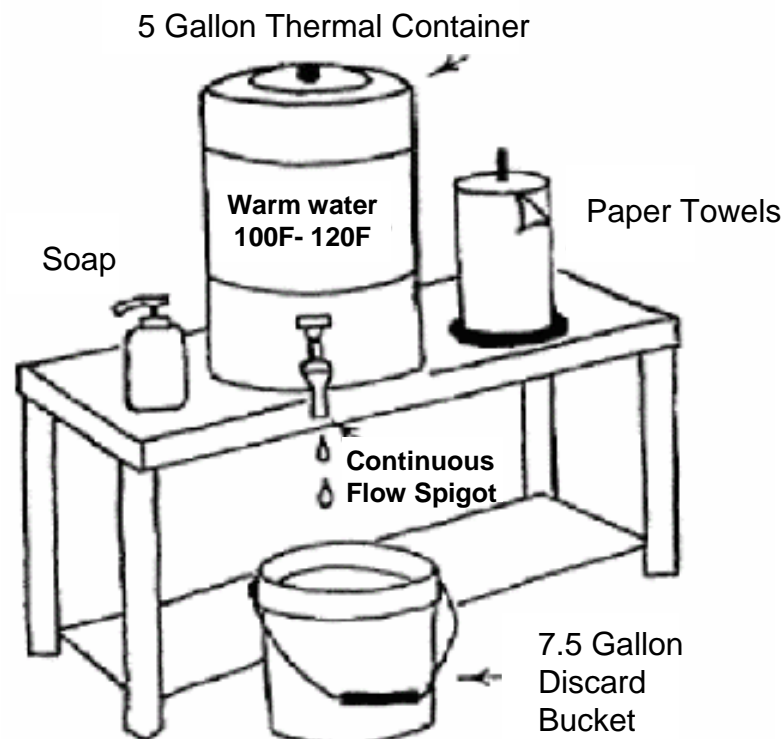
Employee Hand Washing Station

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.

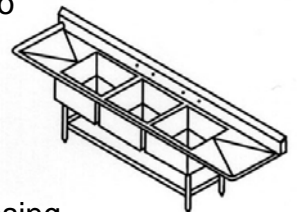
A 3-Step washing station should consist of three large tubs/buckets or containers to accommodate the largest utensil.

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.

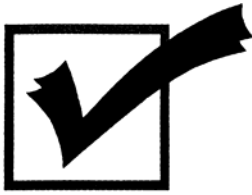
If you have access, a plumbed 3-compartment sink with running water can be used. This can be shared by up to four temporary food booths if it is centrally located. The sink shall be supplied with hot and cold running water.

****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**

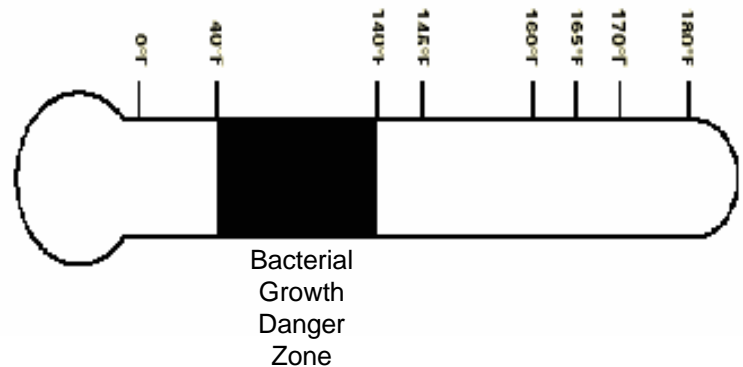


Air Dry



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.

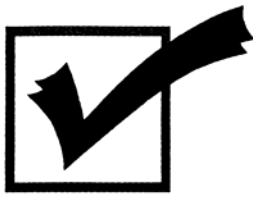
RESTROOMS - All temporary food facilities must be located within 200 feet of approved permanent restrooms. Restrooms must be equipped with hot and cold running water, liquid soap and paper towels.

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 barbecuing/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

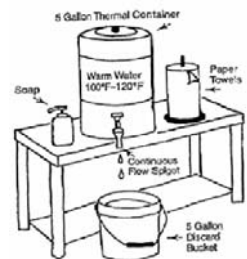
Food Source, Temperatures and Storage

- ☐ 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



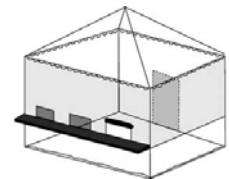
Hand washing

- ☐ 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



Temporary Food Facility Food Booth Best Practices Checklist

At the time that the booth is set up:

- ☐ The booth is completely enclosed with four walls, a ceiling, and a floor.
All food must be prepared and processed inside of the approved booth.
- ☐ The front of the booth has pass-through openings for food service.
- ☐ The back wall has a door or flap that can be closed.
- ☐ Food stored outside of the booth is elevated off the ground and covered with tarps or other barriers under product.
- ☐ Food stored outside of the booth is either in ice chests or in the original manufacturers' sealed packaging.

Each day before you begin operations:

- ☐ Handwash facilities set up and ready for use?
- ☐ The booth is clean--floors are swept, surfaces are wiped--the booth is clean.
- ☐ Everyone handling food has washed their hands in the booth as they enter, before they work?
- ☐ Everyone working in the booth has restrained their hair so they don't have to touch it while they work.
- ☐ A stem-type food temperature thermometer is in the booth, cleaned, sanitized, and ready for use.
- ☐ The temperature of all of the stored refrigerated food items are below 41°F.
- ☐ All utensils are cleaned, sanitized, and ready for use.
- ☐ All countertops, tables, and other work surfaces are cleaned and sanitized.
- ☐ No food items cooked the previous day are to be served this day.
- ☐ Everyone working in the booth is familiar with food safety and sanitation procedures.

Temporary Food Facility Food Booth Best Practices Checklist

Every two hours during operation:

- ☐ Handwash facilities are complete and operational.
- ☐ All booth workers are washing their hands as necessary.
- ☐ Check refrigerated food items to ensure that they are holding below 41°F.
- ☐ Check temperatures of hot food to ensure that items are held above 135°F.
- ☐ All utensils, food contact surfaces, and work surfaces are clean and sanitary.

At the end of each day's operations:

- ☐ All food items that have been cooked that day are either consumed or discarded--**No cooked food may be cooled and held for re-service the next day!**
- ☐ All perishable food is stored under refrigeration to keep food below 41°F.
- ☐ All utensils are cleaned and sanitized.
- ☐ Wastewater and refuse are removed from the booth and disposed of properly.
- ☐ Food stored outside the booth is up off the ground and covered by tarps.

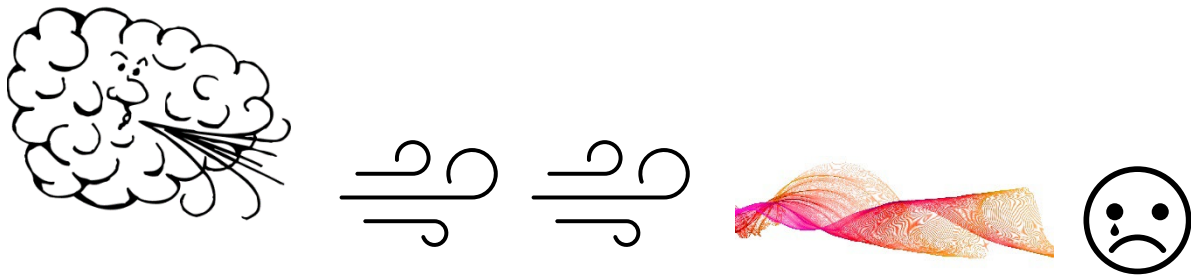
**Every food booth must have a permit to operate issued by the Del Norte
County Department of Environmental Health.**

For permit information: Call 707-465-0426 or email at: environmental-health@co.del-norte.ca.us

Please Note:

Make sure to have adequate weights for your tent at the harbor.

The wind gusts can literally take your tent away if you do not have enough weights to secure it.



- No staking in the asphalt.
- Have at least 30–40-pound weight bags or more.
- You can use water, sand, or rocks for weight bags.
- Rural Human Services (RHS) is not responsible for your loss of equipment.