

TEMPORARY FOOD ESTABLISHMENTS

All food must be obtained from approved sources. Any foods requiring preparation prior to the event must be prepared in a commissary that has been **PRE**-approved by a representative of the Health Department. **DO NOT PREPARE ANY FOOD ON-SITE BEFORE RECEIVING A PERMIT; all** unapproved food shall be discarded. Salads containing ingredients that are cooked and cooled shall not be prepared in the temporary food establishment or temporary food commissary but may be served. Have your temporary food establishment thoroughly cleaned and sanitized prior to your scheduled visit by a representative of the Health Department.

The following checklist must be completed to receive a permit:

- ☐ Sanitizer made with regular bleach (not scented bleach) mixed with water to make a 50-200 ppm solution or other approved sanitizer
- ☐ Sanitizer test strips provided
- ☐ Metal stem thermometer for taking food temperatures that is capable of reading 0°F-220°F and accurate (-/+ 2°F)
- ☐ Thermometer to measure ambient air temperatures in refrigeration units (including coolers) and hot holding units (41°F or below and 135°F or above)
- ☐ Open food displays protected from contamination by sneeze guards, or other barriers
- ☐ Overhead protection (i.e. tents) is provided for all food preparation, cooking, food/utensil storage areas
- ☐ All food, utensils and single service items are not stored directly on the ground
- ☐ Ice scoops and bin provided for consumption ice (separate from other ice)
- ☐ Hair restraints used (baseball hat, visor, or hair net is acceptable)
- ☐ Handwashing facility set up with antibacterial soap and paper towels
- ☐ Three basins of sufficient size to submerge, wash, rinse and sanitize utensils or equivalent required. At least one drainboard, table, or counter space for air drying
- ☐ Must provide facility to heat water for handwashing and utensil washing
- ☐ Wastewater properly disposed of in bins, tanks, etc. and NEVER into waterways, storm drains or on the ground

Food Protection

- All foods must be obtained from approved sources. Hamburgers, hot dogs, sausages, etc., must be obtained from an approved/permitted commercial source, in its final form, ready to be cooked.
- Once food is received by a vendor, the food must be kept protected from any type of contamination. These foods must be always maintained hot (above 135°F) or cold (below 41°F). This includes during transportation to the site, and before and/or after cooking. Participants must have refrigeration and heating equipment capable of maintaining these temperature requirements. Non-mechanical coolers must be provided with a drainage port. Pre-cooked foods that have been cooled, which require re-heating, must be heated rapidly to 165°F, then maintained at 135°F (only with prior approval).
- All food handling/cooking operations and areas must be covered overhead with at least a tent-like roof. At no time is any item of food to be placed on the ground.

Personal Hygiene

- Participants must wear clean clothing, aprons, and hair restraints.
- No person who has a contagious or infectious disease, wound or boil will be allowed to work in a food booth.
- People involved in food sales, handling money, and customer contact duties should not be involved in food preparation unless they first wash their hands.
- Proper hand washing must be completed after smoking, eating, visiting toilet facilities, sneezing, etc., before returning to food preparation.
- No smoking will be allowed inside food booths.

Clean Up

- All utensils, warmers, griddles, etc., must be cleaned routinely and sanitized as required and maintained in a sanitary manner.
- Participants will need to bring a sufficient number of clean cooking utensils so that soiled utensils can be replaced with clean utensils as needed during the day.
- **NO DUMPING** of liquid waste or grease into storm drains. The organizer or sponsor will provide dumpsters and grease receptacles for the disposal of these products.
- General cleaning must be maintained in all booths. This includes the premises (grounds) surrounding your establishment. All garbage and refuse shall be removed at least daily and disposed of in a sanitary manner.
- Utensils and food prep surfaces must be washed, rinsed, and sanitized. (Sanitizing solutions that can be used: Chlorine 50ppm, Quat 200ppm, or Iodine 12.5ppm).

Complete rules may be found at: [Rules Governing the Protection and Sanitation of Food Establishments .2600](#)

HAND WASHING STATION EXAMPLE

This facility shall consist of at least a two-gallon container with an unassisted free flowing faucet such as a stopcock or turn spout, soap, single-use towels, and a wastewater receptacle. Warm water shall be used for handwashing.

