

FOOD PROTECTION

- ✓ Food prepared or stored at home is prohibited from use.
- ✓ All equipment used in the preparation or storage of food shall be commercial or otherwise approved by this office.
- ✓ All food, beverages, utensils, and equipment shall be stored, displayed and served so as to be protected from contamination (e.g., insects, sneezing, etc.) and shall be stored at least 6 inches off the floor.
- ✓ During periods of inoperation, food shall be stored in one of the following methods;
 - Within a fully enclosed temporary food facility
 - In lockable food storage compartments or containers meeting both of the following conditions;
 - (1) The food is adequately protected at all times from contamination, exposure to the elements, ingress of rodents and other vermin, and temperature abuse.
 - (2) The storage containers have been approved by the local enforcement agency.
 - Within a permitted food facility or other facility approved by Environmental Health Division.
- ✓ An area separate from food preparation, utensil washing, and food storage areas shall be provided for the storage of employee clothing or other personal effects.
- ✓ Condiment containers shall be the pump type, squeeze containers, or have self-closing covers or lids for content protection. Single service packets are recommended.
- ✓ Live animals, birds, or fowl are not permitted in any Temporary food facilities

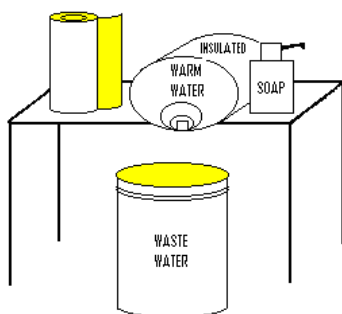
TEMPERATURE CONTROL Adequate temperature control shall be proved for perishable (PHF) foods.



- ✓ **Cold Food** – maintain a temperature of 45 F or below for up to 12 hours in any 24-hour period. At the end of the operating day, cold food shall be placed in refrigeration units that maintain the food at or below 41 F or the food shall be discarded.
- ✓ **Hot Food**- maintain food temperatures of 135 F or above. At the end of the operating day, hot food shall be discarded. Hot food may not be re-served.
- ✓ Ice that is used for refrigeration cannot be used for consumption.
- ✓ Food in transit must be protected from contamination and must meet the temperature requirements noted above.
- ✓ These requirements will require sufficient equipment necessary to cook and maintain required temperatures for all perishable food (e.g., steam tables, chafing dishes, refrigerators, coolers). The equipment shall be commercial or approve by this office.
- ✓ **Provide a probe thermometer that reads a minimum of 0 F to 220 F to check temperatures of hot and cold foods.**

HAND WASHING FACILITES Hand washing facilities, separate from the utensil washing sink shall be provided. The hand washing facilities shall be located within each temporary food facility. The hand washing facility shall be equipped with hot and cold running water.

NOTE: This office recognizes that there may be limited resources available to operators in regards to hand sink requirements. The “cooler/bucket” set-up will be acceptable.

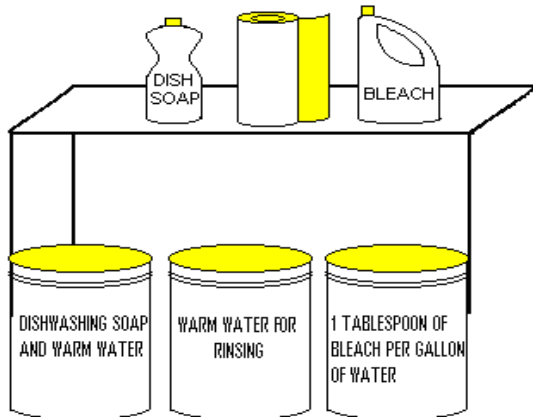


- ✓ Provide hand washing cleanser and single use paper towels at each hand washing facility
- ✓ Thoroughly wash hands after any activity that could contaminate hands (e.g., after using the bathroom, after a break, after cutting raw meat, sneezing, touching the face etc.)
- ✓ Wash hands thoroughly before wearing gloves. Change gloves as often as handwashing would be required.
- ✓ 5 gallon insulated container of warm water (100-108 F), Catch basin for waste water and garbage bag or bin for waste paper towels.

OPEN-AIR BBQ FACILITES Open-air BBQ facilities may operate in conjunction with a permitted booth. The BBQ must be used for cooking, roasting or broiling over live coals (wood, charcoal or gas heated). The BBQ may not be used for warming foods or maintain food temperatures in pots or other containers. All other food preparation, food storage, and equipment shall be inside the booth.

UTENSIL WASHING FACILITIES Facilities with food preparation required a stainless-steel utensil washing sink with at least 3 compartments with two integrally installed stainless steel drain boards. The sink shall be proved with hot and cold running water from a mixing valve.

NOTE: This office recognizes that there may be limited resources available to operators in regards to the 3-compartment sink requirement. Other methods for washing dishes may be acceptable.



- ✓ Warewash station must be set up under overhead protection so that it is protected from physical contamination.
- ✓ **How to set up:** Proved three 5-gallon buckets
 - 1st bucket: Fill with soap and water
 - 2nd bucket: Fill with clean water
 - 3rd bucket: Fill with sanitizer solution (100 ppm chlorine, 1 tablespoon of bleach per gallon of water)

Toilet Facilities

- ✓ At least one toilet facility for each 15 employees shall be provided within 200 feet of each temporary food facility.
- ✓ Each toilet facility shall be proved with hand washing facilities. Hand washing cleaner and single-use sanitary towels shall be provided.

Janitorial- Adequate janitorial facilities shall be proved for the cleaning of the food booths.

Garbage and Refuse- Garbage and refuse must be stored in leak proof and fly proof containers and served as needed. (Plastic garbage bags are not recommended in each garbage container)

Water

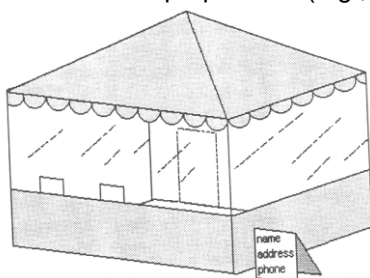
- ✓ An adequate supply of potable water shall be proved for utensil washing, hand washing, and janitorial purposes. Hot water, if applicable must be at least 120 F. The water supply shall be from a source approved by the enforcement agency.

Wastewater

- ✓ Water and other liquid wastes, including waste from ice bins and beverage dispensing units, must be contained in or drained into an approved leakproof container.
- ✓ Liquid waste must be disposed of into an approved sewage system. Liquid waste shall not be discharged onto the ground.

Food Booths It is required that all food handling and preparation take place within a fully enclosed food booth.

- Exception #1- If the TFF selling only prepackaged food items or whole produce, a overhead canopy is suffice.
- Exception #2- A food compartment can be used instead of a fully enclosed booth if the facility does only limited food preparation (e.g., hot dogs, popcorn, churros, espresso drinks, sno cones, wrapped tamales, etc.)



- ✓ **Floors:** when operating on grass or dirt use plywood, tarp or similar material
- ✓ **Ceilings:** shall be smooth, durable and readily cleanable
- ✓ **Lighting:** Adequate, and bulbs shall be protected with a shatterproof shield.
- ✓ **Storage:** All food and equipment shall be stored under the overhead protection and shall be protected from insects at all times. (Store food min. 6 in. off ground)
- ✓ **Signage:** The name, address, and telephone number of the owner, operator, permittee, or business shall be legible and clearly visible to patrons.