

# REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

The **Temporary Food Establishment Code** requires inspection and licensing of all food and drink stands at special events. The requirements for these stands are as follows:

## OPERATIONS

Food and drinks must be dispensed from a roofed concession stand. Charcoal cookers may be placed outside the stand and away from potential overhead contamination. (Drink Stands dispensing the product in sealed containers do not need roofs.) An impervious floor shall be installed if the booth is not placed on concrete or rolled asphalt. (Cardboard or carpet is not an acceptable floor covering.) All toxic items (i.e. cleaning supplies, lighter fluids, sanitizers, etc.) should be kept away from food.

Each temporary food establishment preparing or serving food, other than drinks, shall have the following items present in the booth before being approved for operation and during operating hours.

1. A handwashing station with running water is required. (A sketch of the handwashing station is attached\*\*.) This shall consist of a clean water container with a spigot, filled with potable water, and catch basin to hold the wastewater until properly disposed. (A push button spigot is not approved.) Provide liquid soap and paper towels for handwashing.
2. Provision for sanitizing utensils is required. Three containers to (1) wash (2) rinse and (3) sanitize utensils. A small bottle of bleach for sanitizing (2 teaspoons per gal. Of water) in the third container. Food handlers should wash and sanitize all contaminated utensils, and food contact surfaces immediately. A small bottle of liquid detergent for utensil washing. A container of potable water if running water is not available.
3. Facilities to maintain perishable foods at temperatures of 41°F or less or 135°F or greater.
4. A scoop for dispensing ice. Handling of ice by bare hands is to be avoided.
5. Facilities for trash: Plastic bags or metal/ plastic waste receptacles with lids.
6. Breather shields (sneeze guards) shall be used if food is to be displayed on the service counter where the public may have access to it. Self-service items such as pickles, onions, hot sauce, etc. shall be stored in containers with flip-top lids or covers.

## Food Sources

All foods must be from an approved source and/or licensed facility or prepared in the temporary booth. An approved source is considered an establishment that is under inspection and/or licensed by a health authority. **NO** foods prepared in a private home may be sold or served to the public.

- **Hot, potentially hazardous food prepared in advance in a licensed food establishment and refrigerated must be reheated at a fast rate to 165°F before being placed into steam tables or other devices to maintain a temperature of 135°F.** Holding devices, such as steam tables, will not heat a refrigerated product fast enough to inhibit the growth of harmful bacteria. Slow cooking devices (crock pots) are unacceptable for reheating of foods.
- **Frozen foods should be thawed in a refrigerator or walk-in cooler, or, in some instances, under cold running water.** Never thaw frozen turkey, chicken, meat or other potentially hazardous foods at ambient temperature.
- **Potentially hazardous foods left out at ambient temperature for more than four (4) hours, or foods contaminated by flies, roaches, air, coughing, sneezing, or other means, may cause foodborne illnesses due to the fast reproduction of harmful bacteria.** Foods found under these conditions must be discarded.
- **All vegetables and fruits should be washed before processing for cooking and making salads, guacamole, pico de gallo, chili sauces, fruit salads, etc.** A small amount of vinegar will help preserve chili sauces.