

## Temporary Food Service at Special Events



Following these guidelines will be helpful when completing a temporary food booth permit application, and assist you in providing safe food handling procedures at your temporary food event. Please also refer to Environmental Health Services Substantive Policy Statement SPS-EHS-2013-01, Permitting of Temporary Food Booths.

### **Providing Safe Food at Your Temporary Food Booth:**

#### **1. Person-In-Charge (PIC):**

Any time the temporary booth is operating, the permit holder shall be the Person-in-Charge (PIC) or shall designate a PIC. The PIC must ensure Food Code requirements are followed and have appropriate Food Protection Manager training. All Food Service Workers should have Food Service Worker Safety Training. Food Manager and Food Service Worker Certificates should be current and must be made available to the Department upon request.

#### **2. Hand Washing:**

Proper hand washing by food employees is critical to assure food safety. All people working in the temporary food booth must wash their hands:

- upon entering the food booth, immediately before engaging in food preparation;
- when switching between working with raw food and working with ready-to-eat foods;
- after touching bare human body parts other than clean hands and clean, exposed portions of arms;
- after handling animals, coughing, sneezing, using a facial tissue, using tobacco, eating, or drinking;
- after handling soiled equipment and utensils;
- after using the toilet room;
- before donning gloves to initiate a task that involves working with food;
- during food preparation as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; and,
- after engaging in other activities that contaminate the hands.

Hand washing procedures must include rubbing hands together vigorously with soap and water for 10-15 seconds, rinsing under clean warm running water, and drying with a disposable paper towel or other approved method.

**Hand Washing Station:** Hand washing facilities must be located to allow convenient use by food employees. Hand washing sinks are to only be used for hand washing. Soap and paper towels must be supplied at each hand washing station. Hand washing sinks must be set up *before* prepping food or cooking.

**Examples of hand washing Stations are:**

- A self-contained portable unit with holding tanks for potable tempered water (warm water) and waste water (Figure 1 and Figure 2).
- A self-contained portable unit that provides gravity fed warm water. For example, a large insulated container with a spigot which can be turned on and off to allow a warm water flow over a person's hands. Waste should flow into a waste receiving bucket of equal or larger volume than the unit (Figures 3 and 4).
- Do not use push button spigot water containers (Figure 5). Use containers with spigots that may be turned on and off to allow water flow.



Figure 1



Figure 2

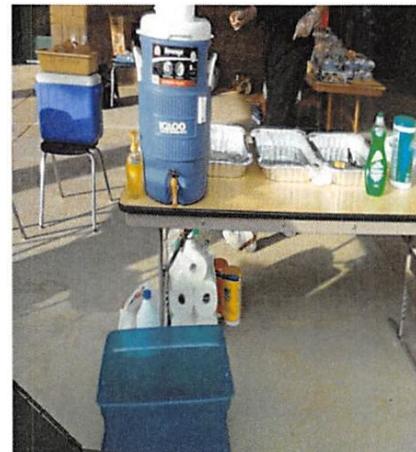


Figure 3

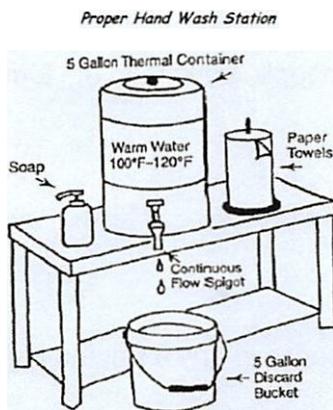


Figure 4



Figure 5

### 3. Employee Health (Person in Charge Duties):

**The Person-in-Charge (PIC) must exclude Food Handlers who display any of the following symptoms:**

- Diarrhea, vomiting, fever, sore throat with fever, or jaundice.
- Any Food Handler must be symptom free from diarrhea or vomiting for at least 24 hours prior to returning to their work station.
- Cuts, wounds or infected boils must be covered with a waterproof bandage. If the affected area is on a hand, the bandage must be covered with an impervious glove. The Food Handler must be restricted to activities not related to food, clean equipment, utensils, or single use items.

### 4. Hygiene:

Food Handlers must display a high degree of personal cleanliness, including clean outer garments, shoes and proper **hair restraints**. Nails must be clean and cut short. Food Handlers may not eat in a food preparation, storage or display area. Food worker drinks must have a lid and straw. Only employees (those scheduled to work at a specific time) are allowed in the food preparation and serving areas.

**Bare Hand Contact with Ready-to-Eat Foods:** Food handlers may not contact any exposed ready-to-eat foods with their bare hands. Barriers such as gloves, deli papers or suitable utensils must be used. Acceptable utensils include spatulas, tongs, or scoops.

### 5. Food Source:

- *All homemade food products are prohibited.*
- All food, beverages and ice (including ice for shaved ice or snow cone operations) must be from an approved, commercial source.
- Food prepared at one event cannot be transferred to or from another event.
- Foods that are prepared off-site for service at the booth must be prepared in a licensed food establishment (commissary) as indicated on the application. Foods requiring extensive food prep, such as barbeque, rice, beans, and soups, must be made at the commissary.
- All foods must be purchased the same day as the event unless stored in the commissary.

### 6. Food Protection:

**Food on Display:** All food and food contact surfaces must be protected from contamination. Use **sneeze guards** or other effective barriers for food on display to consumers. Keep food covered, except for working containers of food in immediate use.



- Condiments must be dispensed in single service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food items by food employees, patrons, insects, or other sources.
- All raw whole meats, raw ground meats, and raw poultry should be stored to prevent cross contamination (in their own separate containers).
- Unwashed fruits and vegetables should be separated and stored away from washed fruits and vegetables.

## 7. Safe Food Temperatures

**Temperature measuring devices:** A thermocouple or metal stem thermometer is to be provided to check the internal temperatures of Potentially Hazardous Food (PHF) hot and cold food items. Thermometers must have a range for the intended use.

**Thawing:** PHF (Potentially Hazardous Food) must be thawed either under refrigeration that maintains the food temperature at 41°F or less, or as part of a cooking process.

**Cooking:** Food must be cooked or reheated to the minimum temperatures and times specified below:

- 165°F for 15 seconds: Chicken, Poultry, stuffed pasta containing fish, meat, or poultry.
- 155°F for 15 seconds: hamburgers, ground up fish (fish sticks), mechanically tenderized or injected meats.
- 145°F for 15 seconds: raw eggs that are broken and prepared in response to a consumer's order, fish and whole meats.
- 135°F for 15 seconds: hot dogs, and commercially prepared food such lunch meats, and canned goods.

### Hot and Cold Holding

- All foods shall be maintained at less than 41°F (Cold Holding) or above 135°F (Hot Holding) at all times.
- Time as a control is prohibited at events without prior approval from the department.

**Reheating for Hot Holding:** Potentially Hazardous Food that is cooked at a licensed food establishment and delivered cold (below 41°F) to the temporary food establishment must be reheated so that all parts of the food reach at least 165°F for 15 seconds before being placed in the hot holding equipment. Reheating is to be done rapidly, within 2 hours, using properly designed equipment.



**Cooling:** Cooling of any potentially hazardous foods for an event without approval is prohibited. A vendor who wishes to cook and cool food must do so in an approved commissary with prior approval of the department.

## 8. Consumer Advisory:

Raw Animal Foods are sometimes cooked to temperatures lower than those specified above when ordered that way by the customer. A proper consumer's advisory must be posted if you are going to serve undercooked food to the customer's liking. See §3-603.11 of the 2013 FDA Food Code. \*Health Department does not recommend serving undercooked foods at a temporary food event.

## 9. Equipment:

**Cooking and Hot Holding:** Equipment used for cooking or for hot holding Potentially Hazardous Food (PHF) must be indicated on the application for evaluation based on a menu review, type of food service operation, and the length of the event.



Examples of cooking and hot holding devices are propane stoves, grills, or roasting pans.  
Note: Chaffing pans must have effective wind guards when used outdoors.

**Dry Storage:** All food, equipment, utensils, and single service items must be stored at least 6" *above* the ground or floor on pallets, tables, or shelving.

**Food and Utensil Storage:** Food and utensil storage must be protected from contamination and must have effective overhead protection. Single use utensils should be presented to the consumer with the handle up, to prevent contamination of lip contact surfaces.

**Cold Storage:** An effectively insulated, hard sided, cleanable container with sufficient ice or other means to maintain Potentially Hazardous Food (PHF) at 41°F or below may be approved for the storage of small quantities of cold food. If using an ice chest for cold holding, all food products must be tightly sealed in bags or boxes to prevent them from getting wet. Mechanical refrigeration keeping food below 41°F is encouraged.



Various cold holding options at events. Note: Not all options are appropriate for all foods.

**Counters, Prep Tables, and Shelves:** All food contact surfaces must be non-toxic, smooth, easily cleanable, durable, nonabsorbent, and free of seams and difficult to clean areas. All other surfaces must be finished so that they are easily cleanable.

## 10. Cleaning and Sanitizing:

**Dishwashing Procedure:** Equipment and utensils (including knives, cutting boards, and food storage containers) are to be thoroughly washed, rinsed, sanitized, and air dried.

**Equipment food-contact surfaces and utensils must be cleaned and sanitized when:**

- Changing between different types of raw foods such as switching from poultry to beef
- Changing between working with raw foods to working with ready-to-eat foods;
- Between uses with raw fruits and vegetables and with Potentially Hazardous Food
- Before using or storing a food temperature measuring device; and,
- At any time during the operation when contamination may have occurred.

**Warewashing Equipment Requirements:** The minimum requirements for a utensil warewashing set-up to wash, rinse, sanitize should consist of 3 basins, each large enough for complete submersion of all of the utensils; a hot water supply of potable (drinking quality) water. Wash, rinse and sanitizer water must be changed frequently to maintain effectiveness.



## Sanitizers:

Chlorine bleach or other approved sanitizers should be provided for sanitizing food contact surfaces, equipment, and storing wiping cloths. Use test strips to verify sanitizing solutions are at the proper concentrations specified on the bottle.



Test strips for Quaternary Ammonium



Test strips for Chlorine

If you are using chlorine bleach, a rule of thumb is to add one tablespoon per gallon of water. Test with your test strips, and then add or dilute as necessary. Keep chlorine sanitizer between 50ppm and 100ppm. Do not use scented bleach, ultra-bleach or swimming pool chlorine as sanitizer at your Temporary Food Booth. Also, remember that old or last year's sanitizer may lose its effectiveness, use test strip to check before operating at your booth.

*NOTE: If you do not have an approved sanitizer (with the correct test strips to measure the sanitizer level) on site, the regulatory inspector may not issue your permit.*

**Wiping Cloths:** Wiping cloths that are in use for wiping food spills must be used for no other purpose and be stored clean and dry or in a clean sanitizer solution at the approved concentration. For temporary events, it is sometimes easier to use paper towels to wipe up spills. However, do not forget to use a complete cleaning and sanitizing procedure to clean up.

## 11. Water Supply and Wastewater Disposal:

**Water:** An adequate supply of potable (drinking quality) water must be available on-site for cooking and drinking purposes; for cleaning and sanitizing equipment, utensils, and food contact surfaces; and for hand washing. Water must come from an approved public water supply. All hoses used must be **labeled for potable water**. They are typically white and may have a blue stripe (green garden hoses are not allowed).



**Wastewater:** Wastewater must be disposed of into a sanitary sewer or held in a sanitary manner on site until it may be properly disposed via other approved means. Do not dispose of wastewater onto the ground, into waterways, irrigation ditches, or storm drains.



## 12. Premises:

**Floors:** If graded to drain, a floor may be concrete or machine-laid asphalt. The "floor" may be grass, dirt or gravel if it is covered with mats, removable platforms, cardboard, tarps, or other approved materials that can control dust and mud in the booth area.



Floor options for temporary food booths include items such as tarps, wood, and linoleum.

**Walls and Ceilings:** The temporary food booth must be covered with a canopy or other type of overhead protection, unless the food items offered are commercially prepackaged food items and dispensed in their original unopened container. If there is extensive food preparation (e.g., cutting, mixing, or assemble) then walls or screens may be required to protect the food from insects, pests, dust or debris.



**Lighting:** Adequate lighting by natural or artificial means must be provided. Light bulbs must be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment and utensils; or unwrapped single-service articles.

**Personal Items Storage:** Personal clothing and belongings should be stored at a designated place in the booth away from food preparation, food service, and warewashing areas.

## 13. Toxic Materials:

Poisonous or toxic materials must be properly labeled. Containers should be stored so they cannot contaminate food, equipment, utensils, and single-service and single-use articles. Only those chemicals necessary for the food service operation are allowed.

## 14. Refuse:

An adequate number of covered refuse containers must be provided, and refuse removed at a frequency that will minimize objectionable odors or attract insects or rodents. Garbage should be bagged and tied for disposal. Grease must be disposed of properly and must **not** be dumped onto the ground.



## 15. Other Items:

**Competition Food Events:** For events such as chili cook-offs, salsa competitions, and BBQ competitions, where the public samples the food items, one temporary food booth permit may be issued to cover the entire competition area at the determination of the Department. A list of competitors and foods being served must be provided as part of the application process. All other food safety measures described in this document apply.

### Animals and Animal Venues:

- Animals are not permitted to be in a food establishment. All food booths must be located at least 100 feet away from any animal venues including, animal pens, riding areas, arenas, and petting zoos.
- Specific rules for animal venues may be found in Chapter IX of the Pinal County Environmental Health Code.

## Wash Hands When Leaving Animal Exhibits

### WHO

 Everyone, especially young children, older individuals, and people with weakened immune systems

### WHEN

#### Always Wash Hands:

-  After touching animals or their living area
-  After leaving the animal area
-  After taking off dirty clothes or shoes
-  After going to the bathroom
-  Before preparing foods, eating, or drinking



### HOW

-  Wet your hands with clean, running water
-  Apply soap
-  Rub hands together to make a lather and scrub well, including backs of hands, between fingers, and under fingernails
-  Rub hands at least 20 seconds. Need a timer? Hum the "Happy Birthday" song from beginning to end twice
-  Rinse hands
-  Dry hands using a clean paper towel or air dry them. Do not dry hands on clothing



For more information, visit CDC's Healthy Pets, Healthy People website ([www.cdc.gov/healthypets](http://www.cdc.gov/healthypets)) and CDC's Handwashing website ([www.cdc.gov/handwashing](http://www.cdc.gov/handwashing)).