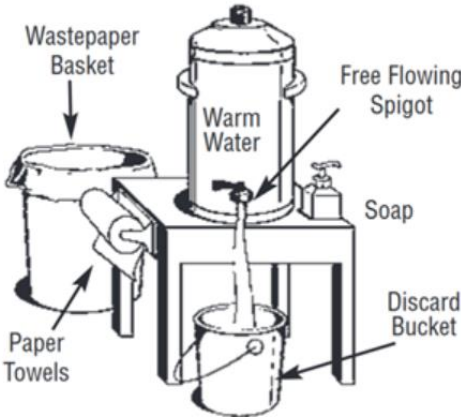




Temporary Food Facility Requirements

All food vendors **MUST** comply with the following requirements.
Failure to comply may result in a **CLOSURE** until violations are corrected.

Permit	A Temporary Food Facility (TFF) permit is required to sell food at a community event. • ABSOLUTELY NO FOOD PREPARED AT HOME IS ALLOWED. ◦ Food prepared at home will be <u>discarded</u>. • A designated person in charge (PIC) must always be present.
Booth Structure	Open food handling and preparation requires an enclosed canopy with: • A roof • Pass-thru windows no larger than 216 in² (about 14"x14") in size. • Ground cover such as a tarp if over grass or dirt surfaces. • All food must be prepared, cooked and served from inside the food booth. • BBQ's and other open flame equipment may be located outside the food booth if required by the fire department. ◦ This equipment <u>must be sectioned off from the public to prevent food contamination and accidents</u>. ◦ No trees should be over open cooking areas.
Business Sign	• Business name (At least 3-inch lettering of contrasting color) • City, state, zip code, and operator name (At least 1 inch lettering)
Approved Food	• Food must be prepared inside the booth, or under a separate permit at a commercial kitchen. • ABSOLUTELY NO FOOD PREPARED AT HOME IS ALLOWED. • Food must be stored off the ground and protected from contamination.

	• All hot and cold food held 42– 45°F must be discarded at the end of the day. • Food held in mechanical refrigeration and at 41°F or below may be kept.
Employees and Health 	• Do not allow any person with symptoms of stomach cramps, nausea, fever, sore throat with fever, vomiting, diarrhea, jaundice, festering wounds and other gastrointestinal illness. • If employees have open sores or wounds on their hands, they must be covered with a clean bandage AND clean disposable glove to create a double barrier. • Staff with draining wounds that cannot be effectively covered and maintained must be excluded from handling food and food equipment.
Handwashing	A handwashing station must be provided and include the following: • 5 gallons of warm water (100°F) in an insulated container. ○ Should have spigot or valve to allow water to flow freely as you wash and rinse your hands. • Liquid soap dispenser – bar soap not allowed. • Disposable paper towels – cloth hand towels not allowed. • Catch bucket – wastewater must be disposed of in an approved manner. 
Sanitizing Surfaces 	• Sanitize work surfaces before, during, and after the event using a food safe sanitizer like: ○ 100 ppm Chlorine, or ○ 200 ppm Quaternary Ammonia • Store in-use wiping cloths in a food-safe sanitizer

	○ Change sanitizer at least every 4 hours, or when water becomes cloudy.
Dish and Utensil Washing	Utensils must be washed, rinsed, and sanitized before use, and at least every 4 hours during food preparation. • A washing station must be setup as follows: 1) Soapy water 2) Rinse water 3) Sanitizer 4) Air dry  • Use a food-safe sanitizer: ○ 100 ppm Chlorine (Contact time: 30 seconds) or ○ 200 ppm Quaternary Ammonia (Contact time: 1 minute) • Provide test strips to verify sanitizer concentration. • Washing containers must fit the largest pot/dish/utensil to be washed.
Thermometer	Provide a probe thermometer with a range of 0 °F to 220 °F. 
Cooking	Verify cooking temperatures at the following minimum: ○ Poultry to 165°F for 15 seconds ○ Hamburgers and ground beef to 155°F for 15 seconds ○ Single pieces of meat and fish to 145°F for 15 seconds
Cold Storage	Maintain all perishable foods at 45°F or below at all times. • Surround food with ice to maintain proper temperature. • Mechanical refrigeration is required to hold perishable food at 41°F or below if used for more than one day. • Examples of perishable foods include: ○ Eggs, milk products, meats, cut fruit, cut melons,

	cut tomatoes, sprouts, spinach, lettuce, cilantro, garlic in oil, herbs in oil, and cooked grains like beans and rice.
Hot Holding	Hot holding foods must be 135°F and above at all times. • Turn on heating units before placing foods in them. • Rapidly reheat foods to at least 165°F for a minimum of 15 seconds before placing into hot holding.
Reheating	• Reheat all food items rapidly to at least 165°F for a minimum of 15 seconds. • Do not use chafing dishes, crock pots, or steam tables for reheating foods. 
Transporting Food	• Keep prepared foods covered and maintain proper holding temperatures. • Use ice chests or refrigeration trucks to keep food cold. • Use insulated or warming containers to keep food hot.
Minimize Bare Hand Contact & Glove Use 	Minimize bare hand contact by using: • Disposable gloves (Vinyl and Nitrile only – NO LATEX) • Serving tongs or other serving utensils • Napkins or food tissue paper • To prevent cross contamination, assign employees different tasks such as handling money, preparing ready-to-eat foods, and preparing raw meats. HANDS MUST BE WASHED BEFORE PUTTING ON NEW GLOVES, WHEN CHANGING GLOVES, AND WHEN THEY GET DIRTY.
Washing Produce 	• If using produce in the menu, provide an additional 5 gallons of water & facilities to properly wash all produce (water, containers, strains, etc...). • The wastewater must be collected and disposed in an approved manner.

Trash & Wastewater 	• Provide a refuse container at your food booth. • All wastewater from handwashing, produce washing, and warewashing must be disposed in an approved sewer system such as: ◦ Sink connected to sewer system or wastewater collection tank (provided by event organizer). It is illegal to pour wastewater and grease/oil into storm drains, onto the ground, or into the environment.
Insect Control 	• Flies and insects can carry or transmit foodborne disease. • Cover all food items to prevent contamination from insects. • If traps are used for control, place them away from your food booth. • No openings greater than 216 Sq inches are allowed for passing food in an enclosed booth.
Safe Food Handling	• Wash your hands before handling food. • Implement proper washing and sanitizing of dishes and surfaces. • Cook food to proper cooking temperatures. • Hold food at 45 °F or less or 135 °F or more. • Use foods from approved sources. • Keep food separated and protected.

Please see next page for a sample layout of a Temporary Food Facility.

Ensure the layout of your booth will fit equipment properly within the canopy and allows you to separate activities that can result in cross contamination of food and sanitized equipment.

