

Requirements for Temporary Food Establishments, Seasonal Food Establishments and Special Event Food Establishments

B. Restricted Operations.

REMOVE ITEM B.3 FROM 8.08.060

- Only limited food preparation, cooking and reheating of prepared foods are allowed at the event, all other food preparation shall be accomplished at an approved commissary or fixed food establishment, unless Health Department approval is obtained.
- All food and beverages must be from an approved source. Food prepared or stored in a private home may not be used or offered for human consumption in a Food Establishment. All foods must be purchased the same day as the event unless stored in a commissary.
- Commissary Agreements are required for all advance food preparation and food storage. Vendors that wish to purchase their food from an out of state supplier and have it shipped to a local commissary for food storage may do so as long as they maintain a commissary visits log and receipts.
- Commissary visits logs and receipts must be available to the inspector upon request
- Cooling of any potentially hazardous foods at an event is prohibited. A vendor who wishes to cook and cool food must do so in an approved commissary.
- Potentially hazardous food (time/temperature control for safety foods) shall not be held over from a previous day's operation unless otherwise approved by the Department. A request must be made in writing at time of application submittal.
- All food and condiments must have proper protection (lids, sneeze guards) to prevent contamination of food. Grills with open, unprotected food must be protected from the public by a barrier (table and/or sneeze guard). All food should be stored at least 6 inches off the ground.
- Time only as a public health control, shall not be used for temporary, seasonal, and farmer's markets.
- For every temporary event one person or organization, is responsible for the event and for providing facilities such as restrooms, garbage containers, potable water, hand washing facilities, and waste water disposal facilities. An event coordinator is required for any temporary event consisting of two or more food facilities. The event coordinator is responsible for providing a site plan that shows the locations of temporary and auxiliary facilities within the community event and for ensuring that all vendors planning on participating in the event obtain a valid permit. The event coordinator is responsible for running the temporary event and ensuring that the temporary food facilities/food booths have what they need in order to operate in compliance.
- The event coordinator must: Complete an Event Coordinator permit application and pay the required health services fee at least two weeks prior to the event. No Temporary Food Facilities/Food Booth permits will be issued to vendors until an event coordinator permit application is complete.
- Provide a legible site plan that is drawn to scale. The plan must include the proposed locations and detailed descriptions of the temporary food facilities, restrooms, refuse containers, portable water faucets, waste water disposal facilities, and all shared ware

washing and hand washing facilities. The site plan must be submitted to this agency at least two weeks prior to the event.

- The event coordinator or his/her designee(s) must be on site and available during booth set up and during the event itself. In addition to those duties, there are requirements that apply to the community event as a whole, and these are the responsibility of the event coordinator.

C. EQUIPMENT

- Cooking equipment should be sufficient to rapidly heat food to proper cooking temperatures. All equipment should be in good, easily cleanable condition.
- Re-heat foods using a grill, propane burner or stove, microwave.
- Electric or propane equipment is acceptable to hold hot potentially hazardous food at or greater than 130F.
- Fresh water shall be from an approved source. A proper NSF/Food grade hose is required. The ends of the hose shall remain connected when not in use.
- Enough potable water shall be available in the establishment for food preparation, cleaning and sanitizing utensils and equipment and for hand washing through the entire event. A heating facility capable of producing enough hot water for these purposes shall be provided on the premises.
- Water tanks and lines should be flushed and sanitized regularly.
- Backflow prevention and risers are required.
- Wastewater shall be stored in an appropriate waste tank of adequate size prior to proper discharge into a sanitary sewer, wastewater tank, or mop sink.
- The handwash station must be set up and operational prior to handling food/food contact surfaces. The handwash station must be located in an area that is within 25 feet of all food service and food preparation areas. They must be designated for handwashing only and must be accessible at all times. Multiple handwash stations may be required if the booth is large or has several food service workers. Proper handwashing must be conducted during the event.
- A (3) bin set-up is required for the washing, rinsing, and sanitizing of utensils and equipment. Acceptable sanitizers include chlorine, quaternary ammonia, or iodine. Test strips must be available to check the concentration of the sanitizer.
- Ice Chests or commercial refrigerators are required to maintain all cold potentially hazardous food(s) at less than 41F. If using electrical equipment, ensure the refrigerator reaches an ambient air temperature of 41F prior to placing food in the fridge. A stem thermometer shall be available to check temperatures.