

Temporary Event Guidance

DEFINITIONS

(FDA Food Code 2013 1-201(B))

Food Establishment: An operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the premises; and regardless of whether there is a charge for the food.

Servicing area (commissary kitchen): means an operating base location to which a mobile FOOD ESTABLISHMENT or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding FOOD.

Temporary food establishment: means a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration

- Follow all rules and regulations in current food code
- Please follow Temporary Events and/or Mobile Vendor Guidelines (see attached document)
- Unless utilizing a self-contained mobile unit all food preparation and storage must be in an approved commissary
 - This includes but is not limited to thawing, reheating, cooking, cooling, cutting, cleaning and packaging
- No food stored or prepared in a home allowed for sales
- Water must be obtained and dumped in an approved location
 - Liquid waste from a mobile or temporary food establishment must be stored in a properly constructed waste tank to discourage the attraction of flies and other vermin. The waste tank must be 15% larger than the water storage tank to allow for storage of wastes and used water from the drinking water supply tank. The drain from the waste tank must be larger than the filling hose to prevent the use of the drinking water filling hose to drain the waste tank (5-401.11)
- Handwashing station is mandatory unless only selling prepackaged foods
 - Handwashing sink shall be equipped with water at a temperature of at least 100°F (5-202.12)
 - Handwashing sink shall be equipped with soap and disposable paper towels and a trash receptacle
 - A HANDWASHING SINK may not be used for purposes other than handwashing (5-205.11(B))
- No bare hand contact with ready to eat foods
- Foods, utensils and equipment must protected from contamination
 - Utensils and equipment shall be stored in closed, water proof, easily cleanable containers (4-903.11(A)(2) and (A)(3))
- Utensils that are not kept at 41°F or colder or 135°F or hotter shall be washed rinsed and sanitized every 4 hours
 - Multiple sets of utensils shall be onsite for events lasting more than 4 hours
- If serving raw or undercooked animal foods a consumer advisory shall be posted
- If serving raw or undercooked fish or shrimp proof of parasite destruction must be onsite

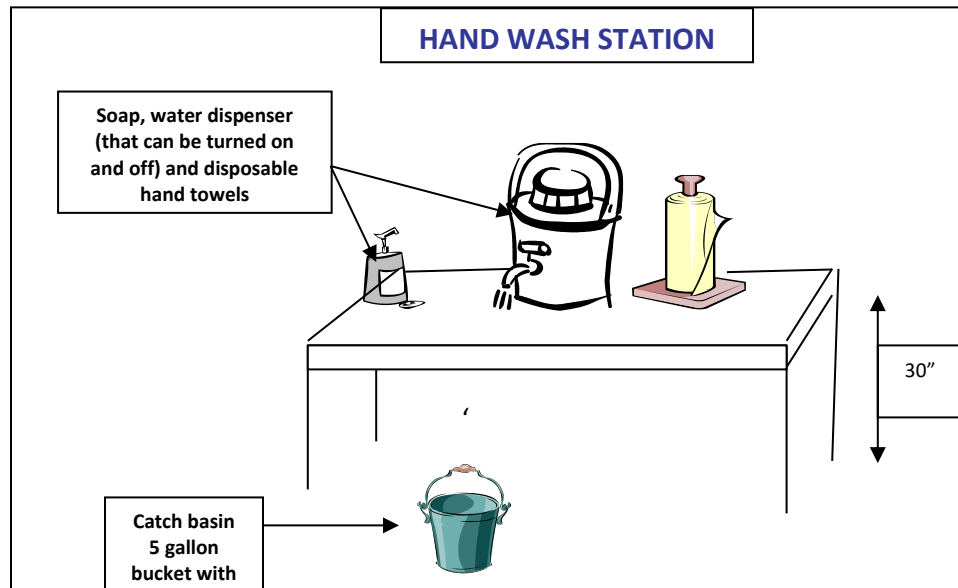
- This would include temp logs and labeling of food items or a parasite destruction letter from the manufacturer and purchase receipts
- Toilet facilities must be available for vendors

Facilities and Equipment

- Food may not be prepared or stored at home.
- A “commissary kitchen” means an approved catering establishment, restaurant, or other approved place in which food, containers, or supplies are kept, handled, prepared, packaged or stored.
- Vendors operating for more than 1 day must operate from an approved commissary, within 30 minutes or 30 miles of the event. All vendors must have a written commissary agreement with a local commissary approved by SJBPH.
- Vendors with limited menus operating from licensed, self-contained mobile units may be allowed to operate without a commissary.
- Sufficient, non-absorbent, smooth, easily cleanable work surfaces must be provided where food is being handled.
- Only approved smooth, easily cleanable, non-absorbent ice coolers or approved food-grade containers may be used for the storage of food, ice or drinks.
- Wiping cloths must be saturated with an approved, chemical sanitizer at proper concentration. Test strips specific to that chemical must be provided. The sanitizing solution should be changed as needed, at least, every 2-3- hours.
- Extra utensils and in-use food contact surfaces (i.e., cutting boards, tongs, knives, etc) must be provided so soiled items can be changed frequently (every four hours). On-site washing tubs/basins, buckets are not permitted unless mobile unit is self-contained.
- Do not store in-use utensils in water or sanitizer.
- All foods, utensils, and paper goods must be transported in clean, covered, waterproof containers to protect food from contamination and stored six inches off the ground.
- A sufficient quantity of potable water from an approved source must be available for booth operations.
- Do not pour wastewater or grease on the ground or in a storm drain. All waste must be disposed of in a sanitary sewer drain or carried back to your kitchen facilities for disposal in your sewer system.
- A clean trash receptacle must be provided.
- Screening or other provisions may be required depending on the event location.
- Unwrapped displayed food requires approved covers, food shields or separation to minimize contamination.
- Equipment utilizing Sterno is not permitted.
- Pets are not permitted at local events.
- Ice that is consumed food or ice that contacts food must be obtained from approved sources in chipped, crushed or cubed form and in single-use safe plastic bags.
- Ice must be dispensed with a handled scoop. The scoop cannot be stored in contact with ice.

PERSONNEL/HYGIENE

- Bare-hand-contact with ready-to-eat (RTE) food is not permitted. RTE foods are foods that require no further cooking.
- A hand washing station with ample water, soap and dispensed paper towels is required. The water dispenser must be capable of providing “hands-free” continuous- flowing warm water. No push-button spigots are permitted.
- Hand sanitizer can be used in addition to, but not in place of hand washing.
- A catch bucket capable of holding at least 5 gallons must be provided for hand washing station wastewater.
- The use of utensils, deli paper, or clean food handlers gloves is required. The use of gloves does not replace the need for hand washing.
- Eating, drinking and smoking are not permitted within the food booth. Staff must leave the booth for these activities and must wash their hands upon returning.



TEMPERATURE SAFETY

- All equipment must maintain potentially hazardous foods at 135°F or above, or at 41°F or below.
- Any remaining food where time as a public health control is used for either hot or cold holding must be discarded at the end of the day.
- Potentially hazardous foods (PHF) include all foods of animal origin and plant foods that have been heat-treated (meat, eggs, milk, fish, shellfish, crustaceans, poultry, cooked or canned vegetables, rice, pasta, potatoes, cut leafy greens, cut tomatoes, cut melons, soaked beans, and garlic in oil). Hold at 41°F or less.
- Only potentially hazardous foods requiring preparation limited to seasoning and cooking can be served.
- A calibrated 0°F to 220°F probe thermometer must be on site.

- If thin foods, (hamburger patties, fish fillets) are being cooked, a thin mass food probe must be used.
- The storage of packaged food or beverage in undrained ice is prohibited.
- Equipment utilizing Sterno is not permitted.