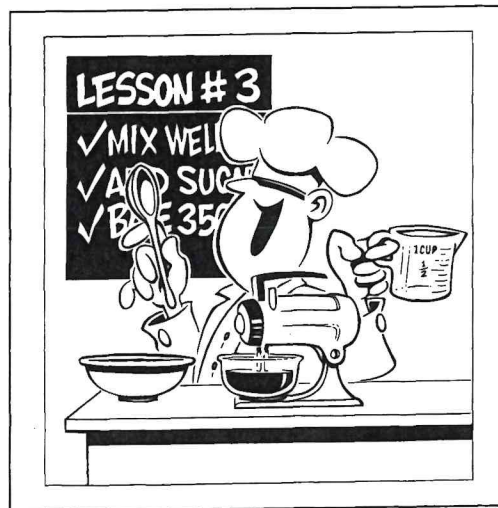


COMMUNITY EVENT
TEMPORARY FOOD FACILITY
STRUCTURAL AND OPERATIONAL
REQUIREMENTS



EFFECTIVE JULY 1, 2007

PROVIDED BY

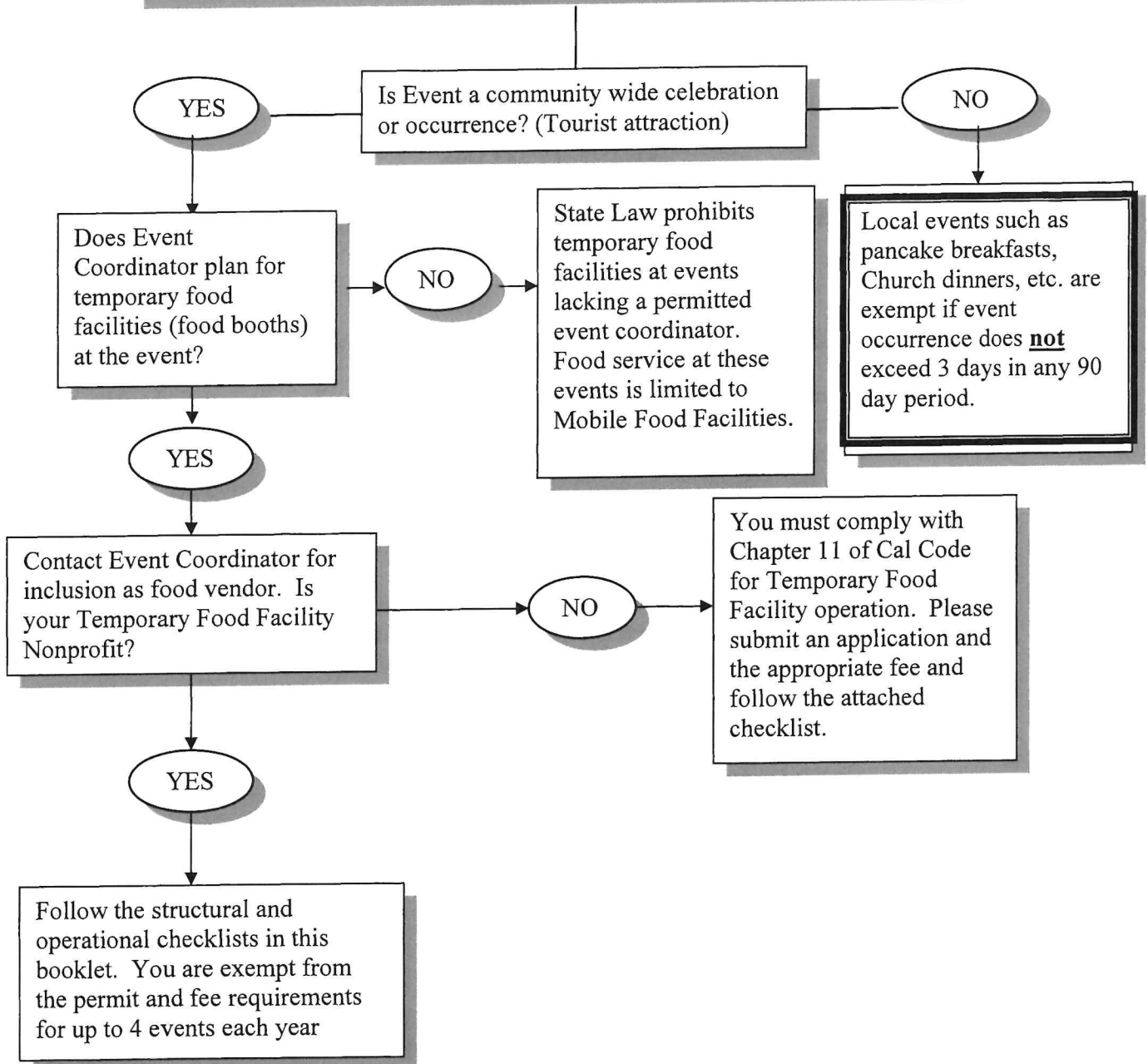
TEHAMA COUNTY ENVIRONMENTAL HEALTH
633 WASHINGTON STREET, RM 36
RED BLUFF, CA 96080
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WHAT YOU WILL FIND IN THIS BOOKLET

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CAN I OPERATE A TEMPORARY FOOD FACILITY?





DEFINITIONS

These definitions are as printed in the California Retail Food Code
(Cal Code) Effective July 1, 2007

1. **TEMPORARY FOOD FACILITY:** i.e. tent, booth, stand, "Old Town", etc.

"Temporary Food Facility" means a food facility approved by the enforcement officer that may be readily disassembled for storage or transport. A temporary food facility generally operates at a fixed location for the duration of an approved community event or at a swap meet.

2. **NONPROFIT TEMPORARY FOOD FACILITY:** i.e. Scouts, 4-H, etc.

"Nonprofit Charitable Temporary Food Facilities" means a temporary food facility, as defined in Section 113930, that is conducted and operated by a corporation incorporated pursuant to the Nonprofit Corporation Law (Div. 2 (commencing with Section 5000), Title 1, Corp. C.), that is exempt from taxation pursuant to Section 501 (c) (3) of the Internal Revenue Code and Section 23701 (d) of the Revenue and Taxation Code or meets the requirements of Section 214 of the Revenue and Taxation Code.

OR

An established club or organization of students that operates under the authorization of a school or educational facility.

3. **COMMUNITY EVENT:**

"Community Event" means an event that is of a civic, political, public, or educational nature, including state and county fairs, city festivals, circuses, and other similar events as determined by the local enforcement agency. "Community Event" shall not include a swap meet, flea market, swap mall, seasonal sporting event, grand opening celebration, anniversary celebration, or similar functions.

DEFINITIONS CONT.

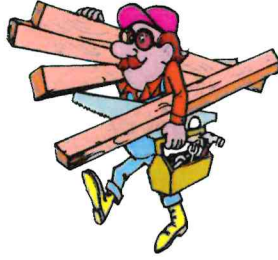
4. COMMUNITY EVENT COORDINATOR:

The person or persons representing an organization that is in control of any community event at which one or more temporary food facilities operate.

5. MOBILE FOOD FACILITY: i.e. hot dog cart, espresso wagon, Fair vehicles

"Mobile Food Facility" means a food vehicle or cart, used in conjunction with a commissary or other permanent food facility. "Mobile Food Facility" does not include an "approved vehicle" used to transport packaged food from a food facility, or other approved source to the consumer.





TEMPORARY FOOD FACILITY CHECKLISTS STRUCTURAL REQUIREMENTS

A. FOOD BOOTH CONSTRUCTION: All Temporary Food Facilities (booths) must be constructed with four sides, a ceiling and a floor.

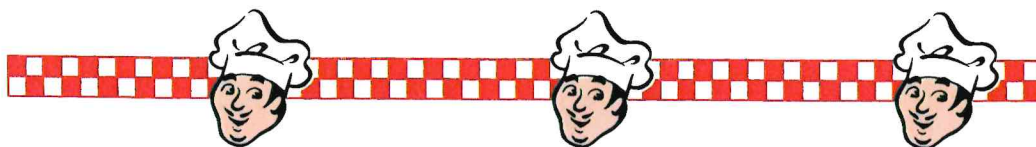
- Floors must be smooth, durable and cleanable. Smooth concrete, finished plywood (no bare wood), canvas, heavy plastic tarp, etc. are approved.
- Walls and ceilings must be smooth, cleanable and constructed of either finished wood, canvas, plastic, fine mesh fly screening (16 mesh/sq. inch) or similar material which shall completely enclose the booth, except for food service openings.

This requirement applies to food sales of non-prepackaged food.

- Food service openings shall not be larger than necessary to serve food and must be equipped with closures for non-operational hours. Employee entrances into the booth shall be equipped with tight fitting closures to minimize the entrance of insects, animals, birds and vermin
- Food contact surfaces and storage shelves shall be smooth, non-absorbent and easily cleanable.
- Name, address and telephone number of operator in 3" letters and clearly visible.
- All food, food preparation, equipment and utensils (except barbecues and other approved equipment) are within enclosed structure. Food storage outside the booth will be considered for unopened, prepackaged food provided it is protected from contamination.

B. EQUIPMENT AND UTENSIL WASHING:

- Provide three (3) tubs, compartments or buckets for utensil washing.
- Provide a means to heat wash and rinse water, such as a portable stove, to 110 degrees F.
- Compartments large enough to accommodate the largest pot or utensil used in the food operation.



STRUCTURAL REQUIREMENTS CONT.

C. WATER AND WASTE WATER:

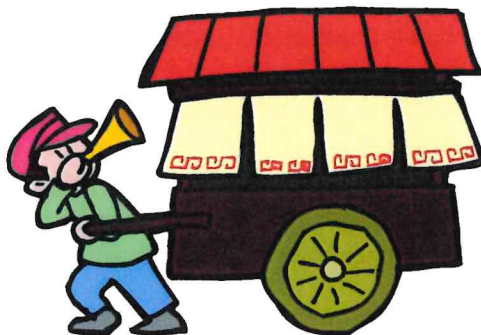
- Hot water must be at least 120 degrees F.
- At least 30 gallons of potable water (per day) available for utensil and hand washing, **OR** an approved source provided by the Community Event Coordinator.
- Hoses used to fill potable water tanks (if applicable) or those connected to an approved water source, shall be of food grade materials and properly marked to be distinguishable from waste drain hoses.
- Liquid waste tanks provided with a 50% greater capacity than water tanks and ice bins.
- Liquid waste must be disposed of into an approved sewage disposal system or holding tank. **Wastewater may not be discharged onto the ground.**

A. HANDWASHING:

- Use of hand sanitizers cannot be substituted for approved hand washing.
- A clean and covered water container with a drain spigot filled with potable water (a picnic water jug or a 2-gallon water square available at any market meets this requirement).
- A liquid hand soap pump and single-use towels provided in dispensers at hand wash sink.
- A clean bucket located below the water spigot to catch the waste water.

B. MISC.

- Area provided for storage of clothing and personal effects away from food contact.
- Adequate shatterproof lighting provided as needed.
- Garbage and refuse must be stored outside the booth in leak proof and insect-proof containers with tight-fitting lids and serviced as needed.





TEMPORARY FOOD FACILITY OPERATIONAL REQUIREMENTS

A. GENERAL FOOD SOURCE AND STORAGE:

- ζ All food must be from an approved source and prepared in the Temporary Food Facility. A **private home is NOT an approved source.**
- ζ No animals within 20 feet of food area (except guide, service or signal dogs).
- ζ All food and food contact items stored a minimum of 6 inches off the floor, all food and food contact items stored in containers which prevent contamination.
- ζ Food condiments protected from contamination in single-service packets or approved dispensers.
- ζ All personal belongings and non-food items stored away from food and food contact surfaces.
- ζ Preparation surfaces and equipment cleaned and sanitized to prevent cross-contamination.

B. FOOD HANDLING AND PREPARATION:

- ζ Demonstrate adequate knowledge of food safety as it pertains to the specific food operation.
- ζ Hot water of at least 110 degrees F. for utensil washing
- ζ Hand washing occurs at regular intervals.
- ζ No pooling of raw unpasteurized egg.
- ζ No food sold utilizing uncooked, unpasteurized raw shell eggs.
- ζ Frozen food that has been thawed shall be cooked or otherwise processed before it may be refrozen.

C. FOOD TEMPERATURES:

- ζ Potentially hazardous food held below 45 degrees F. when on ice, below 41 degrees F. when under mechanical refrigeration or above 135 degrees F. unless otherwise approved by Environmental Health.
- ζ Thermometers provided for all refrigeration units, and for measuring cooking and holding temperatures.
- ζ Rapid cooling of potentially hazardous food from 135 degrees F. to 70 degrees F. within two hours and from 70 degrees F. to 41 degrees within four hours. Use shallow pans, rapid cooling devices or ice as an ingredient as required.

OPERATIONAL REQUIREMENTS CONT.

- ζ Verify internal cooking temperatures as follows:
 - All poultry and stuffed products: cooked to an internal temperature of 165 degrees F for 15 seconds.
 - Uncooked microwave foods: cooked to internal temperature of 165 degrees F and held for two minutes.
 - All ground meat, beef and pork: cooked to an internal temperature of 155 degrees F for 15 seconds.
 - All eggs and food containing raw eggs: cooked to internal temperature of 155 degrees F for 15 seconds.
 - Eggs cooked for immediate consumption and fish: cooked to internal temperature of 145 degrees F for 15 seconds.
- ζ Potentially hazardous food thawed properly:
 - Under refrigeration of 41 degrees F or less, **OR**
 - As part of the cooking process, **OR**
 - If running water or electricity is available:
 - Under maximum 70 degrees F running water for less than two hours, **OR**
 - In a microwave, only if then immediately prepared or cooked.

D. SANITATION PROCEDURE FOR UTENSILS AND EQUIPMENT:

- ζ Three (3) compartment wash process as follows:
 - ζ First compartment with soapy water at 110 degrees F.
 - ζ Second compartment clear rinse water at 110 degrees F.
 - ζ Third compartment with one of the following sanitizers:
 1. Water at 180 degrees F for 30 seconds **OR**
 2. Water at 70 degrees F with 100 ppm available chlorine for 30 seconds **OR**
 3. Water at 70 degrees F with 200 ppm quarternary ammonia for one minute **OR**
 4. Water at 70 degrees F with 25 ppm iodine for one minute.
- ζ Cleaned and sanitized utensils and equipment air-dried.
- ζ Provide single-use items for use by the customer.

E. AT THE END OF OPERATING DAY:

- ζ All potentially hazardous food held at 135 degrees F. is discarded.
- ζ All potentially hazardous food held at 45 degrees F. is discarded.
- ζ All multi-use utensils and equipment cleaned and sanitized.
- ζ All liquid waste, including ice melt, disposed of into an approved waste container.
- ζ All trash placed in approved containers, removed promptly and disposed of properly.





DEPARTMENT OF ENVIRONMENTAL HEALTH

633 WASHINGTON STREET, ROOM 36
RED BLUFF, CA 96080
Phone (530) 527-8020 Fax (530) 527-6617

Tia Branton, REHS
Director

Timothy Peters
Health Officer

Temporary Food Vendor Application for Permit to Operate

BUSINESS INFORMATION

Name of Facility/Booth: _____

Name of Owner/Organization: _____

Mailing Address: _____

City, State, Zip: _____

Telephone No. of Owner/Organization Contact: () _____

- Check if Veteran's Fee Exempt and Attach Appropriate Documentation (Copy of DD214)
- Please list Menu items you plan to serve on the back of this form
- Please list the Events you plan to attend on the back of this form

TYPE OF FACILITY

- TEMPORARY FOOD FACILITY (Booth) *As defined in Cal Code (Annual Permit)*
 - Prepared foods \$ 105.00
 - Pre-packaged foods \$53.00
- NON-PROFIT CHARITABLE TEMPORARY FOOD FACILITY NO FEE *
As defined in Cal Code Please submit a copy of your Non-Profit status documentation

PERMIT FEES ARE NON-REFUNDABLE AND NON-TRANSFERABLE

* NOTE: Permit Valid Only When Operating In Conjunction With A Community Event Coordinator

I HEREBY MAKE APPLICATION FOR A PERMIT TO OPERATE THE ABOVE FACILITY IN ACCORDANCE WITH THE STATE HEALTH LAWS AND LOCAL ORDINANCES AND REGULATIONS.

Date: _____ Signature: _____

Email: _____

FOR OFFICE USE ONLY

Date Payment Received: _____ Amount: _____ Receipt No: _____ Rec'd by: _____

Date Inspected: _____ Approved By: _____ License # _____

PREVENT • PROMOTE • PROTECT



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Tia Branton, Director

Timothy Peters, Health Officer

TEMPORARY FOOD FACILITY SELF-CHECKLIST

Name of Booth: _____

Please have this form filled out on site at your first inspection

HEALTH AND SAFETY CODE REQUIREMENTS		COMPLIES		
		YES	NO	N/A
1	FOOD SOURCE AND TEMPERATURE			
A	Source: All food shall be obtained from a permitted commercial or retail food establishment.			
B	Preparation: All food shall be stored and prepared at a permitted food establishment or within the permitted temporary food booth. Food stored or prepared at home or other unapproved location is prohibited. (*Except non-potentially hazardous baked goods for Nonprofit Charitable booths)			
C	Holding Temperatures: All foods requiring hot or cold holding to prevent growth of harmful bacteria have been identified. Potentially hazardous foods shall be maintained hot at 135°F or higher, or cold at 41°F or below. Holding temperatures are to be checked at opening & every 2 hours booth is in operation, must document temperatures on the Holding Temperatures Log.			
D	Cooking Temperatures: Food shall be cooked to the minimum internal temperatures specified below (unless ordered otherwise by the consumer): *165°F for 15 seconds for poultry, any stuffing containing fish, beef, pork or poultry, or stuffed fish, beef, pork, or poultry. *155°F for 15 seconds for ground fish and ground meat (hamburgers) *145°F for 15 seconds for eggs or dishes containing raw egg, whole fish, and whole meat			
E	Reheating for Hot Holding: Previously cooked, cooled, and reheated foods shall be reheated to an internal temperature of 165°F.			
F	Thermometer: A probe thermometer with a temperature range of at least 0°F-220°F for measuring food holding and cooking temperatures is required.			
2	PERSONNEL			
A	Health: All employees are healthy. Permit holder requires food employees to report illnesses as required. Employees with cuts or sores on their hands shall wear gloves in addition to proper handwashing.			
B	Handwashing: Handwashing facilities shall be provided inside the booth (adequate potable warm water in a container with a spigot, with catch bucket for wastewater, soap, and paper towels). Cold water plus gloves may be used only if there will be no raw animal products used.			
C	Hygiene: Food workers shall maintain personal cleanliness, wash hands frequently, wear clean clothing, and wear hair restraints			
D	Food Preparation: Avoid bare hand contact with food. Whenever possible, use gloves, tongs, deli paper, spatulas, or other dispensing equipment when handling ready-to-eat foods. Change gloves often and wash hands in between changing gloves.			
3	FOOD AND UTENSIL STORAGE AND HANDLING			
A	Hot and Cold Holding: Necessary equipment and supply to maintain proper food temperatures, 41°F or less for cold foods, 135°F or above for hot foods (i.e., a means of obtaining ice throughout the event, electricity, and sufficient heating fuel).			
B	Storage: All food and equipment (except BBQs) shall be stored inside the booth and at least 6 inches off the ground. Bulk items protected from contamination by a solid waterproof barrier may be stored on the ground (e.g., ice chest).			
C	Food Storage During Multiple Day Events: During periods of non-operation, potentially hazardous foods shall be stored in a refrigerator at an approved location. All other food shall be stored in sealed containers inside a permitted food establishment.			

CHECK LIST REQUIREMENTS

		YES	NO	N/A
	D	Customer Self-Service: Condiments must be dispensed in single service type packaging, in pump-style dispensers, squeeze bottles, shakers, or similar dispensers.		
	E	Food Display: All food shall be protected from customer handling, coughing, sneezing, or other contamination. All cooking and serving areas shall be protected from contamination. BBQs should be roped off or otherwise separated from the public. Food sampling shall be conducted in a sanitary manner.		
	F	Utensil Storage: In-use food dispensing utensils must be stored in the food with their handles above the food. Wash and sanitize all utensils before storing. Store clean utensils in a sanitary location protected from contamination.		
	G	Ice: Ice used for refrigeration cannot be used for consumption.		
4		CLEANING		
	A	Warewashing: Provide either a 3-basin set up or a three-compartment sink with potable hot running water for warewashing. Scrape dishes then 1. WASH, 2. CLEAN WATER RINSE, 3. SANITIZING SOAK. Use approved sanitizing tablets or use bleach at 1 tablespoon per gallon of rinsing water. Change water often.		
	B	Test papers are available to check sanitizer.		
	C	Wiping Cloths: Wiping cloths for food contact surfaces shall be used once then laundered or thrown away or shall be stored in a clean sanitizing solution of proper concentration between uses. Change sanitizing solution often.		
5		WATER SUPPLY AND WASTEWATER DISPOSAL		
	A	Water: An adequate supply of warm and cold potable water shall be available on site for cooking, cleaning, sanitizing, handwashing, and drinking.		
6		PREMISES		
	A	Garbage: Leak-proof and insect-proof garbage containers with plastic garbage bags shall be provided.		
7		FOOD BOOTH		
	A	Identification: Facility name, operator name, city, state, and zip code shall be posted in a location clearly visible to patrons.		
	B	Tables, Counters and Shelves: Tables, counters, food prep surfaces, and shelves shall be smooth, easily cleanable, and nonabsorbent.		
	C	Enclosure: Booth will have overhead coverage such as a canvas canopy for overhead protection.		

I have provided all of the above for the operation of my food booth. I understand that failure to provide all of the above items may result in immediate closure of my booth.

Signed: _____

Date: _____