



COUNTY OF SAN LUIS OBISPO HEALTH AGENCY

ENVIRONMENTAL HEALTH SERVICES DIVISION

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TEMPORARY FOOD FACILITY GUIDELINES

YOUR GUIDE TO HANDLING FOOD AND FOOD BOOTH REQUIREMENTS

As a food handler, you need to be concerned with how your food handling practices can impact the health of your customers. Your responsibility to the public puts you in a very important position. Their health can depend on you keeping different microorganisms, such as bacteria or germs, and chemicals from contaminating the food you prepare and serve.

The following guidelines are to help you provide safe and healthful food to the public, and to show you how to **prevent food-borne illness**. By working together, we can protect the health and safety of the public, and keep your customers coming back for more!

How can I protect food from contamination?

Protecting your food from bacterial growth and keeping your customers happy can be simple. Just use common sense and good food-handling practices. When food is not handled properly, your customers run a high risk of getting a **food-borne illness**. Food-borne illness usually means flu-like symptoms (such as diarrhea, vomiting, fever, stomach cramps, and headaches), but can be more serious for some people. You can protect your customers from getting sick by following these steps to keep food safe:

Keep hot food **HOT** - **135°F or higher!**

Keep cold food **COLD** - **41°F or lower!**

Keep all food **PROTECTED!**

Chemical contamination can be caused by using utensils/equipment for cooking that are not meant for use in food preparation, or by accidentally adding chemicals or insecticides to food. Food can be exposed to **chemical** and **bacterial contamination** during storage, preparation, production, packaging, transportation or service. Even using too much of some food "spices" (eg. monosodium glutamate or Accent) can cause severe headaches, vomiting or diarrhea.

Bacterial contamination is caused by germs growing in foods. People also spread germs through their **hands, hair, coughing, and sneezing**. Bacteria need four things to grow and reproduce: moisture, warmth, time, and a source of food.

Quickly and thoroughly cooking and **reheating** food to **above 165°F** will kill most disease-causing bacteria and **maintaining** temperatures **above 135°F** will prevent further growth. **Quickly cooling** foods by refrigerating them in shallow pans slows the growth of bacteria.

Defrost Food by using **only** one of the following 4 methods:

1. Refrigerating
2. Microwaving
3. Placing under cold running water in a sink
4. As part of the cooking process

WHAT DO I NEED BEFORE I CAN SET UP A TEMPORARY FOOD BOOTH?

Prior to an event, temporary food facilities must **obtain a permit to operate** and submit an application verifying the intent to **meet the following food booth and operational requirements**, pursuant to California Health and Safety Code §114335-114363, California Retail Food Code. Please call the Environmental Health Office before purchasing or building a food booth or barbeque.

Food facility requirements are determined by the enforcement agency based on the food service activity to be conducted, the type of food that is to be prepared or served, the length of the event, and the extent of food preparation that is to be conducted at a community event within a temporary food facility.

Temporary food facilities operating at a **swap meet** are limited to only pre-packaged non-potentially hazardous food and whole uncut produce, and must meet all applicable requirements. The enforcement agency may allow temporary food facilities at a swap meet, depending on the food service activity to be conducted, the type of food that is to be prepared or served, the duration of the swap meet, and the extent of food preparation that is to be conducted at the swap meet.

WHEN IS A HEALTH PERMIT REQUIRED?

A health permit is required for any food facility operating at a community event open to the general public. A “food facility” means an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption at the retail level.

A health permit is not required when the following circumstances apply:

1. Non-potentially hazardous beverages and baked goods are offered for sale, sold, or given away by a nonprofit charitable organization or by an established club or organization that operates **under the authorization of a school or educational facility for fundraising purposes** at community events.
2. The food facility is operating **at an event held for the sole financial benefit of a non-profit association**. In this case, only the non-profit association receives monetary benefit and the food facility receives no financial benefit other than name recognition.
3. The premises is set aside for winetasting, is operated by the producer of the wine, and no other food or other beverage is offered for sale for onsite consumption

FOOD BOOTH AND OPERATIONAL REQUIREMENTS:

Food from an Approved Source

- **All food preparation at a community event shall be conducted within the temporary food facility or other approved food facility.**
- **Foods stored, prepared, canned or otherwise processed at home are prohibited.** Foods offered for sale must be obtained from or prepared, canned, or otherwise processed at an approved permanent food facility or onsite at the approved temporary food facility only.

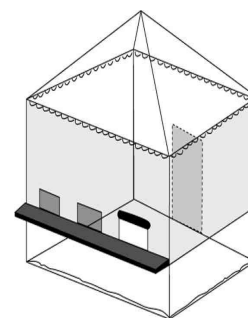
Facility Standards

Identification: The name of the facility, city, state, ZIP code, and name of the operator shall be legible and clearly visible to patrons. The facility name shall be in letters at least three inches high, and shall be of a color contrasting with the surface on which it is posted. Letters and numbers for the city, state, and ZIP Code, may not be less than one inch in height.

Overhead Protection: Temporary food facilities shall be equipped with overhead protection for all food preparation, food storage, and warewashing areas. Overhead protection shall be made of wood, canvas, or other materials that protect the facility from precipitation, dust, bird and insect droppings, and other contaminants.

Walls/Compartments: Temporary food facilities from which **non-prepackaged** foods are served and which conduct full service food preparation activities (see below) must also protect food from contamination in all of the following ways:

1. Enclosure of the food facility with tarps or 16-mesh per square inch screens with pass-thru window service openings not exceeding 18x18 inches.
2. Limiting display and handling of non-prepackaged food in food compartments.
3. Other effective means approved by the enforcement officer.



Full service food preparation activities include but are not limited to:

- Slicing, chopping, or mixing of foods
- Thawing of frozen foods
- Cooking or reheating for hot holding
- Cooling of potentially hazardous foods
- Any other type of food preparation deemed by this department to be unlimited food production

Temporary food facilities from which **non-prepackaged** food are served which meet the definition of limited food preparation (see below) may operate from a booth without a front wall if flying insects, vermin, birds, and other pests are minimal and do not impact the safety of the food. Temporary food facilities operating without a front wall, must meet the following conditions:

1. A sneeze guard is provided at the front of the booth of adequate height to intercept the line between the customer's mouth and the food stored behind the guard.
2. Food stored at the front of the booth is for display only and is labeled as such. All other foods are stored in compartments or at the back of the booth.
3. Limited food preparation occurs at the back of the booth, within the rear and side wall enclosure, and away from customer interaction.
4. A front wall with approved pass-thru window openings must be provided if flying insects, vermin, birds, and other pests are present.

Limited food preparation must be conducted within a fully enclosed, tightly sealed food compartment or as approved by this department. Limited food preparation activities include:

- Portioning and/or dispensing of non-potentially hazardous foods (e.g. snow cones, popcorn, cotton candy samples of retail products such as beef jerky, nuts, olives, etc.)
- Cooking foods in response to an individual order (e.g. hamburgers)

- Hot holding of non-potentially hazardous foods (e.g. churros, pretzels)
- Hot holding of boiled or steamed hot dogs, tamales, or corn on the cob
- Other activities found by this department to meet the requirements for limited food preparation (must have approval from this department).

Limited food preparation does **not** include:

- Slicing or chopping (unless on the cooking surface following a direct order)
- Thawing, cooling, or reheating of any foods
- Hot holding and dispensing of potentially hazardous food items (other than steamed or boiled hot dogs, tamales, or corn on the cob).

An inspector will determine if the temporary food facility operations meet the limited food preparation standards prior to approving the application for a permit. Contact this department prior to submitting the permit application for more information if needed.

Temporary food facilities that handle **prepackaged food and beverages only** will not be required to provide walls or screening.

Temporary food facilities may include an adjacent staffed counter that serves hot and cold beverages and ice that are not potentially hazardous food and that are dispensed from approved bulk dispensing units.

Floors: Temporary food facilities that handle **non-prepackaged food** shall provide floors constructed of concrete, asphalt, tight wood, tarps or other similar cleanable material kept in good repair. Concrete and asphalt may be unacceptable in areas where storm drain regulations apply. Contact this department for information on areas where additional floor material may be required

Demonstration of Knowledge

On and after January 1, 2007, temporary food facilities that prepare, handle, or serve non-prepackaged food shall have an owner or person in charge who can demonstrate to the enforcement officer that he or she has an adequate knowledge of food safety principles as they relate to the specific food facility operation.

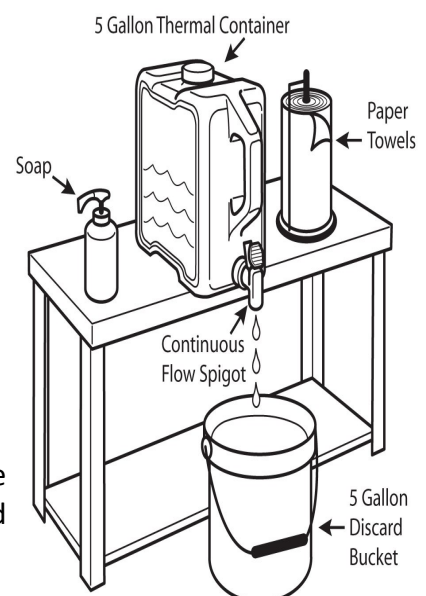
The responsibilities of an owner or person in charge of a temporary food facility shall include the safety of food preparation and service, including ensuring that all employees who handle, or have responsibility for handling, non-prepackaged foods of any kind, have sufficient knowledge to ensure the safe preparation or service of the food, or both. The nature and extent of the knowledge that each employee is required to have may be tailored, as appropriate, to the employee's duties related to food safety issues.

Handwashing

Handwashing facilities for temporary food facilities serving non-prepackaged foods and operating for **three days or less** may include a container capable of providing a continuous stream of warm water (100o F) from an approved source that leaves both hands free to allow vigorous rubbing with pump dispensed liquid soap for 10 to 15 seconds. Hands must be dried only with disposable single-use towels.

Facilities serving non-prepackaged foods and operating **3 days or more** are required to provide a **handwash sink**, with **warm water under pressure** and **draining into an approved sewer system**.

Hand sanitizer and gloves may be used only in conjunction with proper handwashing and not in lieu of.



Food Holding Temperatures

Potentially hazardous foods (i.e. foods than can spoil and cause food borne illness) must be held **at or below 41°F or at or above 135°F. During operating hours**, potentially hazardous food **may be held up to 45°F for up to 12 hours** in any 24-hour period.

A metal probe thermometer must be provided at each temporary food facility and used throughout the day to ensure that the above temperatures are maintained.

At the end of the operating day, potentially hazardous food that is held at or below 45°F or at or above 135°F must be discarded in a manner approved by the enforcement agency.

Food Storage

Food must always be stored 6 inches off the floor. During **periods of operation**, supplies and non-potentially hazardous food, in unopened containers may be stored adjacent to the temporary food facility or in an approved nearby temporary storage unit. An "unopened container" means a factory sealed container that has not been previously opened and that is suitably constructed to be resistant to contamination from moisture, dust, insects, and rodents.

During **periods of nonoperation**, **food shall be stored within** a fully enclosed temporary food facility, within a permanent food facility or other **facility approved by the enforcement agency**, or in approved food compartments where the food is protected at all times from contamination, exposure to the elements, rodents and other vermin, and temperature abuse.

Equipment

Cold and hot holding equipment shall be provided to insure proper temperature control during transportation, storage, and operation of the temporary food facility. Equipment shall be located and installed to prevent food contamination. **Ice used for refrigeration purposes may not be used for consumption in food or beverages.**

Food related and utensil related equipment used in conjunction with a temporary food facility must be approved by the enforcement agency .

A sneeze guard must be provided over uncovered food on display that is subject to public contamination, such as self-serve condiments.

Barbecues, grills or other equipment approved for outdoor cooking may be located adjacent to the temporary food facility if local building and fire codes prohibit cooking inside the temporary food facility. Overhead protection may be required in areas where an overhead contamination risk is present.



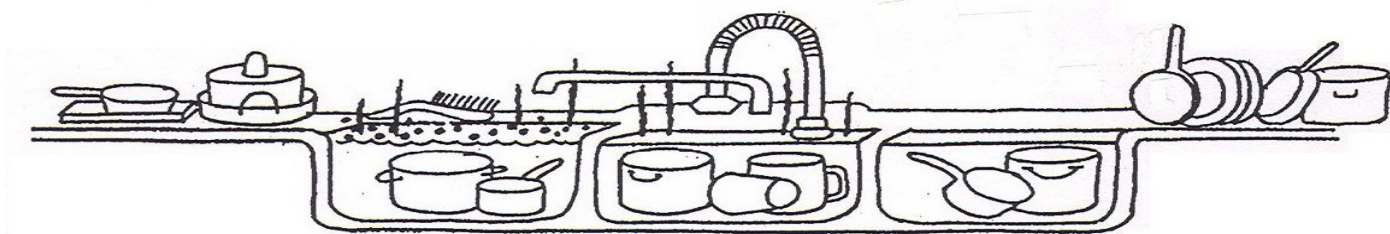
Approved outdoor cooking equipment must be sufficiently separated from public access by using ropes or other approved methods to prevent contamination of the food and injury to the public. The recommended separation is five feet.

Warewashing

All food facilities serving non-prepackaged food must provide methods to manually wash, rinse, and sanitize equipment and utensils. For facilities operating less than 3 days, this setup may include 3 containers large enough to submerge the largest equipment and utensil. The first container shall hold hot (120o F) wash water, the second hot (120o F) rinse water, and the third a 100-ppm chlorine* or 200-ppm quat sanitizing solution. Only single-use articles may be provided for use by the consumer.

***To make a bleach-water solution of 100-ppm chlorine, add two teaspoons of bleach to one gallon of water.**

Facilities operating more than 3 days must provide a warewashing sink with at least three compartments, large enough to accommodate immersion of the largest equipment and utensils, with two integral metal drain boards.



A warewashing sink may be shared by up to four temporary food facilities that handle non-prepackaged food if the sink is centrally located and is adjacent to the sharing facilities.

Surface Sanitization

Food facilities handling non-prepackaged foods must provide a means to clean and sanitize all preparation surfaces and other areas where normal facility operations may result in food spills or contamination. Provide a bucket containing a 100-ppm chlorine* or 200-ppm quat sanitizing solution and keep wiping cloths submerged in the sanitizing solution between uses. A spray bottle containing approved sanitizer to clean surfaces may only be used with clean wiping cloths or disposable towels to wipe the sprayed surfaces. Always allow surfaces to air dry .

Provide a second container of sanitizing solution when working with raw meats and use separate wiping cloths on ready-to-eat food contact surfaces.

***To make a bleach-water solution of 100-ppm chlorine, add two teaspoons of bleach to one gallon of water.**

Toilet Facilities

At least one toilet facility for each 15 employees shall be provided within 200 feet of each temporary food facility. Each toilet facility must be provided with approved handwashing facilities

Cleaning and Servicing

Temporary food facilities that operate for more than one day shall be cleaned and serviced by methods approved by the enforcement agency.

Enforcement Officer Discretion

Based upon local environmental conditions, location, and other similar factors, the enforcement officer may establish additional structural or operational requirements, or both, as necessary to ensure that foods are of a safe and sanitary quality.

Example Of A Temporary Food Facility Layout

