

TEMPORARY / ITINERANT FOOD AND DRINK CONCESSION GUIDELINES

Our warm weather enables the community to sponsor food fairs and other community celebrations year round. Taking food operations out-of-doors and ensuring food safety becomes a real challenge. These steps will guide you to safe temporary events.

1. **PERMITS.** Before you do anything, check with the Health Department about permits and code requirements. **No waivers or reductions for non-profits will be given.** Temporary Food Service applications must be submitted in person or by mail, at least one week prior to the event. At the time of application you will need to pay a permit fee. The fee for permit is \$13 per day or a maximum of \$130 for a year. The booth will be inspected the day of the event by a representative of the Health District. **Failure to successfully pass the inspection will result in immediate closure of the booth.** Provide all the information requested in the application to prevent any complications the day of the event. The Temporary Food Service permit must be visibly posted inside the concession booth.

2. **BOOTH.** Design your booth with food safety in mind. The ideal booth will have a waterproof overhead covering, be entirely enclosed except for the serving window and have only one door or flap for entry. Screening (#16 mesh) on side walls will aid visibility and allow for air circulation. Counter service openings must be provided with tight-fitting solid or screened doors or windows. Construction materials must meet Fire Department standards. The floor of the booth must be a cleanable surface. Concrete, asphalt, wood or plastic tarp is acceptable. **The booth cannot be placed directly on dirt or grass.** All food storage and preparation should be done within your booth or tent.

3. **SAFETY.** Cooking surfaces should be located toward the back of the booth, or in the case of barbecue, outside adjacent to the booth. Provide an approved fire extinguisher. Keep containers and grills covered to protect foods being cooked. All food and ice containers should be stored at least 6" above the floor.

4. **MENU.** Keep your menu simple. Remember, you are working in a small booth, not in a restaurant. Not all foods are suitable for preparation at a temporary event. Use only foods from approved sources. All of your food items must be prepared on-site or in an approved kitchen facility. **Home canned and home prepared foods, ice made at home, or storage of prepared foods at private homes is prohibited. Foods cannot be made at home!** Commercially prepared,

prepackaged foods may be obtained from commercial vendors. Complete control over your food, from start to finish, is the key to safe food service.

5. **COOKING.** Use a metal stem thermometer with a dial face (0°F - 220°F), to check cooking and cold-holding temperatures of potentially-hazardous foods. The following foods require that they reach the internal temperature indicated for a minimum of 15 seconds: hot dogs temperature of 145°F; hamburgers 155°F; chicken 165°F; and pork 145°F. Salads and refrigerated entrees must be kept at 41°F or below. Most outbreaks at temporary events can be traced to lack of temperature control.

6. **RE-HEATING.** Heat foods on the grill or propane stove to bring food temperature to 165°F within 30 minutes. Do not attempt to heat foods in crock pots, steam tables, Sterno, or other hot-holding devices. These slow-cooking devices may activate bacteria without killing them. Do not mix fresh and leftover food products.

7. **REFRIGERATION.** Foods requiring refrigeration, (i.e., potentially hazardous foods such as potato salad, seafood, meats, dairy products, cut melon, etc.) must be kept at 41°F or below. Pre-cool potentially-hazardous foods prior to storing in ice chest. Preferably use a refrigerator, or a refrigerated truck. Ice chests shall be continuously drained and foods shall be packed well with ice. Storage of packaged food or food cartons in contact with water or un-drained ice is prohibited. Check temperature periodically.

8. **TRANSPORTATION.** If food products are to be transported from one location to another, ensure the provision of adequate temperature controls, using insulated containers to keep hot foods hot (130°F or above) and cold foods cold (41°F or below).

9. **HANDWASHING.** In lieu of running water, a large urn of warm water, a soap dispenser, a roll of paper towels and a container to collect waste water are acceptable. Frequent and thorough hand-washing is essential for preventing food-borne illness.

10. **HYGIENE.** No one showing symptoms of a communicable disease (e.g. cramps, nausea, fever, vomiting, diarrhea, jaundice, etc.), or open sores or cuts on the hands will be permitted to work as food handlers. Workers should wear clean outer garments and use some type of hair restraints. Workers are not permitted to smoke in the booth. Workers must thoroughly wash their hands with plenty of soap

and water before work, after using the toilet or handling raw meat. Use of disposable gloves is required when handling food.

11. **RESTROOM FACILITIES.** Adequate restroom facilities must be available in the vicinity for use by workers and should be supplied with running water.

12. **SERVICE.** The use disposable gloves, tongs, napkins, or other implements to handle food are a requirement. *No ready to eat food (tortillas, breads) should be handle with bare hands.* Use separate equipment and utensils for raw foods. Foods on display must be covered, wrapped or otherwise protected from contamination. Condiments such as ketchup, mustard, coffee creamer, sugar, etc., should be dispensed in single service packets or from an approved pump-type dispenser. Self-service from common open containers is prohibited.

13. **UTENSILS.** Use disposable cups and plates for food service. Avoid handling food-contact surfaces and never reuse a single-service item. Three (3) containers must be provided for utensil washing, one each for washing, rinsing and sanitizing of equipment. Wash equipment and utensils in a four-step sanitizing process: (1) Wash in hot, soapy water (2) Rinse in hot water (3) Rinse in sanitizing solution (100 ppm chlorine) (4) Air dry. Multi-day events shall clean and sanitize all equipment, utensils, etc., at the end of each day.

14. **ICE.** Ice is both a coolant and a food, but the two functions should not be confused. Separate drink ice from ice used to cool foods and beverages to prevent contamination. Always use a scoop, keeping the handle stored out of the ice, and contain drainage from melting ice. Remember, ice is a food and it must therefore be protected and stored above the ground.

15. **WIPING CLOTHS.** Store your wiping cloths in a bucket of sanitizer. A capful of liquid bleach in one gallon of cold water is recommended. Note: *Do not add soap to the chlorine solution as it reduces the effectiveness of the sanitizer.* Change the solution frequently and check on its potency with test strips. Sanitized countertops, besides preventing cross-contamination, are effective in discouraging flies—the scourge of outdoor events.

16. **WASTES.** Use buckets to collect wastewater and dispose of the waste properly (e.g. in an approved sewer or septic system). **Have a trash container with a tight-fitting lid** and extra garbage bags available for wet garbage and paper wastes. Proper waste management will reduce insect problems and keep your booth attractive to customers.

17. **RESPONSIBILIY.** It is your responsibility to provide your customers with a safe, wholesome, food product. Should the weather become inclement, you should cease food service. If in doubt about the safety of your product, do not serve it. The guidelines above are intended to minimize the risk of food-borne illness outbreaks at temporary events. They are not intended to be all-inclusive instructions for food service operations. Questions concerning permit procedures, food preparation/handling, or booth set-up, should be directed to the Yuma County Public Health Services District, Environmental Health Division at 317-4584. A staff member will visit you during the event to check for compliance with these guidelines.

CHECKLIST FOR FOOD BOOTH OPERATORS

- _____ Thermometers: refrigerator-type metal probe (0 - 220°F)
- _____ Refrigerators, ice chests or coolers and ice or ice packs
- _____ Approved food containers
- _____ Cutting boards
- _____ Plastic wrap and/or aluminum foil
- _____ Hand wash station with liquid soap and paper towels
- _____ Utensils: tongs, spatulas, spoons, etc.
- _____ Potable water supply (hot and cold)
- _____ Utensil washing containers
- _____ Bleach for sanitizing utensils and test kit or test strips
- _____ Wastewater disposal
- _____ Grease disposal container
- _____ Garbage containers and liners
- _____ Clean wiping cloths and storage containers
- _____ Aprons
- _____ Hair restraint (hats, hairnets, etc.)
- _____ Shelves or crates for elevated dry food storage
- _____ Tent (overhead protection)
- _____ Lighting
- _____ Toilets with hand washing facilities
- _____ Health permit posted
- _____ Logbook (names, addresses, phone numbers of all food handlers)

WATER FROM AN
APPROVED SOURCE
AT 100°F - 120°F

