



**Public Health:  
An Investment in the Future**

“AMERICANS WITH DISABILITIES ACT. The County does not discriminate on the basis of disability in services, programs, activities, or employment. Persons with disabilities requiring special assistance or accommodation may contact the Director of Environmental Health at (707) 445-6215.”

OPERATING A  
TEMPORARY  
FOOD  
FACILITY  
BOOTH

Humboldt County  
Department of Health and Human Services  
Public Health Branch  
Division of Environmental Health  
100 H Street, Suite 100  
Eureka, CA 95501

Telephone 707-445-6215  
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# **INTRODUCTION**

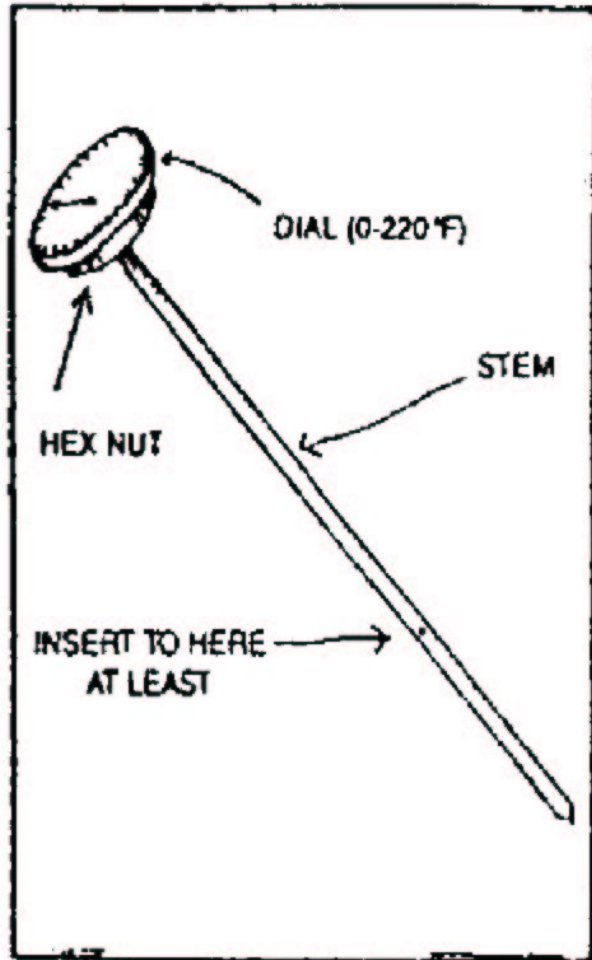
NOTES:

THIS BOOKLET HAS BEEN DEVELOPED TO ASSIST YOU, THE FOOD SERVICE OPERATOR, IN OPERATING YOUR BOOTH IN A SAFE AND SANITARY MANNER WHILE COMPLYING WITH THE REQUIREMENTS OF THE CALIFORNIA HEALTH AND SAFETY CODE AS IT RELATES TO TEMPORARY FOOD FACILITIES.

WHILE THE SAME FOOD HANDLING AND SANITATION PRACTICES APPLY AT A FOOD BOOTH AS THEY WOULD AT A PERMANENT FOOD FACILITY, SUCH AS A RESTAURANT, THERE ARE SOME MINOR DIFFERENCES OF WHICH YOU NEED TO BE AWARE.

WE HOPE THIS BOOKLET WILL HELP YOU AND THAT YOUR EVENT IS A GREAT SUCCESS.

## STEM-PROBE THERMOMETER



## WHAT IS A TEMPORARY FOOD FACILITY?

A TEMPORARY FOOD FACILITY IS A FOOD FACILITY OPERATING AT A LOCATION NOT TO EXCEED 25 DAYS IN A 90 DAY PERIOD IN CONJUNCTION WITH A SINGLE EVENT OR CELEBRATION (4<sup>TH</sup> OF JULY, CITY FAIR).

A TEMPORARY FOOD FACILITY MUST HAVE THE APPROVAL OF THE SPONSOR OR COORDINATOR OF THE EVENT OR CELEBRATION TO BE APPROVED FOR A TEMPORARY FOOD FACILITY PERMIT.

## **WHAT ABOUT BOOTHS?**

IF YOU ARE PREPARING FOOD YOU MUST PROVIDE A FULLY ENCLOSED BOOTH.

THIS MEANS A ROOF (SUCH AS A CANOPY) WITH FOUR WALLS, FINE MESH SCREENING OVER WINDOW AREAS AND OTHER OPENINGS TO MINIMIZE THE ENTRANCE OF INSECTS AND OTHER POSSIBLE FOOD CONTAMINATION SOURCES. IF THE BOOTH IS SET UP ON DIRT, PLYWOOD OR A TARP MUST BE USED FOR THE FLOORING.

DOORS AND SERVICE OPENINGS SHOULD CLOSE TIGHTLY TO PREVENT THE ENTRANCE OF INSECTS.

## **PREPACKAGED FOODS**

PREPACKAGED FOODS MUST BE PREPARED AND PACKAGED AT AN APPROVED FOOD ESTABLISHMENT (UNDER PERMIT).

THE FOODS MUST BE PROPERLY LABELED WITH THE FOLLOWING INFORMATION:

- NAME, ADDRESS, AND PHONE NUMBER OF MANUFACTURER
- COMMON NAME OF PRODUCT INGREDIENTS
- PERISHABLE FOODS MUST BE LABELED "PERISHABLE KEEP REFRIGERATED."

## ADDITIONAL NOTEWORTHY ITEMS TO ASSIST YOU:

FLOORS MUST BE CONSTRUCTED OF PLYWOOD, CONCRETE, ASPHALT, CANVAS, OR HEAVY PLASTIC.

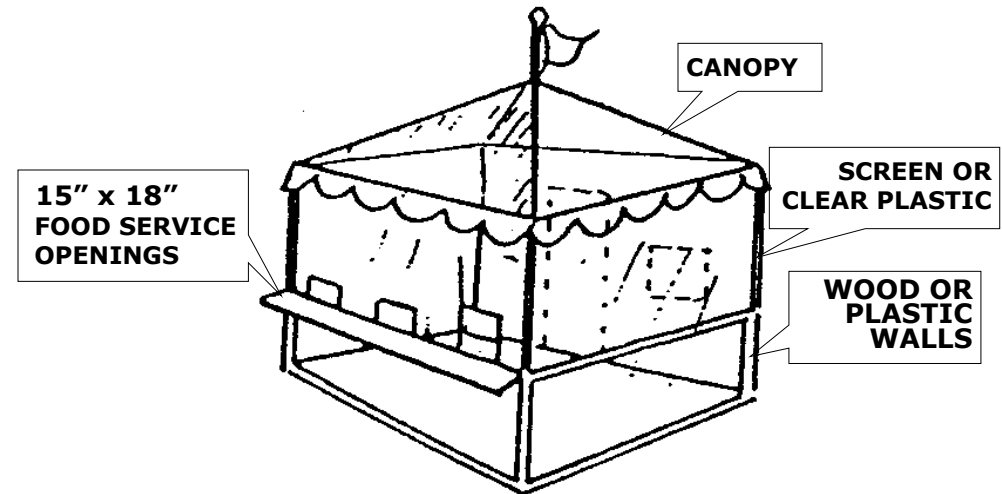
WALLS AND CEILINGS MUST BE CONSTRUCTED OF EITHER PLYWOOD, CANVAS, OR PLASTIC. REMEMBER FLY MESH SCREENING TO COMPLETE THE ENCLOSURE.

FOOD SERVICE EQUIPMENT MUST BE OF AN APPROVED TYPE.

SINGLE-SERVICE DISPOSABLE PAPER AND PLASTIC UTENSILS ONLY.

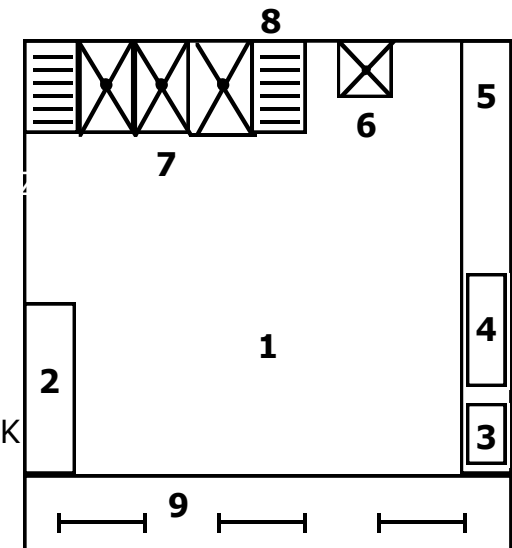
ADEQUATE LIGHTING MUST BE PROVIDED WHEN OPERATING THE BOOTH.

## EXAMPLE OF A FOOD BOOTH



## INTERIOR LAYOUT

1. FLOORS
2. FOOD PREPARATION AREA
3. SODA UNIT
4. ICE
5. STORAGE
6. HANDWASH SINK
7. THREE COMPARTMENT SINK
8. WALLS
9. FOOD SERVICE OPENINGS



# UTENSIL WASHING

BOOTHS WITH FOOD PREPARATION REQUIRE  
A **THREE-COMPARTMENT SINK**.

THE FOLLOWING THREE-COMPARTMENT METHOD OF  
UTENSIL WASHING MUST BE PERFORMED:

1. SCRAPE OR PRE-RINSE
2. HOT SOAPY WASH
3. HOT CLEAR RINSE
4. ROOM TEMPERATURE SANITIZER RINSE  
(1 TBSP OF BLEACH PER 5 GAL. OF WATER)
5. AIR DRY

ANY WASTE WATER MUST BE  
PROPERLY DISPOSED OF,  
NOT DUMPED ON THE GROUND  
OR IN THE GUTTER.

NOTE: DIVISION OF ENVIRONMENTAL HEALTH  
MAY ADJUST THE UTENSIL WASHING  
REQUIREMENTS AS NECESSARY  
FOR SMALL INDIVIDUAL  
FOOD-HANDLING EVENTS.

# WHAT FEES MUST I PAY AND WHAT PERMITS DO I NEED?

A PERMIT APPLICATION WITH THE  
APPROPRIATE FEES MUST  
BE SUBMITTED 10 BUSINESS  
DAYS PRIOR TO THE EVENT.

IF APPROVED, THE PERMIT MAY BE  
OBTAINED FROM OUR OFFICE PRIOR  
TO THE EVENT.

WE ALSO SUGGEST YOU GET PRE-  
APPROVAL FOR THE CONSTRUCTION  
OF YOUR BOOTH PRIOR TO THE  
EVENT TO AVOID ANY POSSIBLE  
CONSTRUCTION OR DESIGN  
PROBLEMS.

CALL DIVISION OF ENVIRONMENTAL  
HEALTH AT 707-445-6215  
FOR FURTHER INFORMATION.

PERMITS MAY ALSO BE REQUIRED  
FROM THE EVENT ORGANIZER OR  
CITY. MAKE SURE THAT YOU  
CHECK WITH THEM TOO.

## THINGS TO REMEMBER:

KEEP FOOD PROTECTED.

WATCH FOOD TEMPERATURES.  
USE A THERMOMETER.

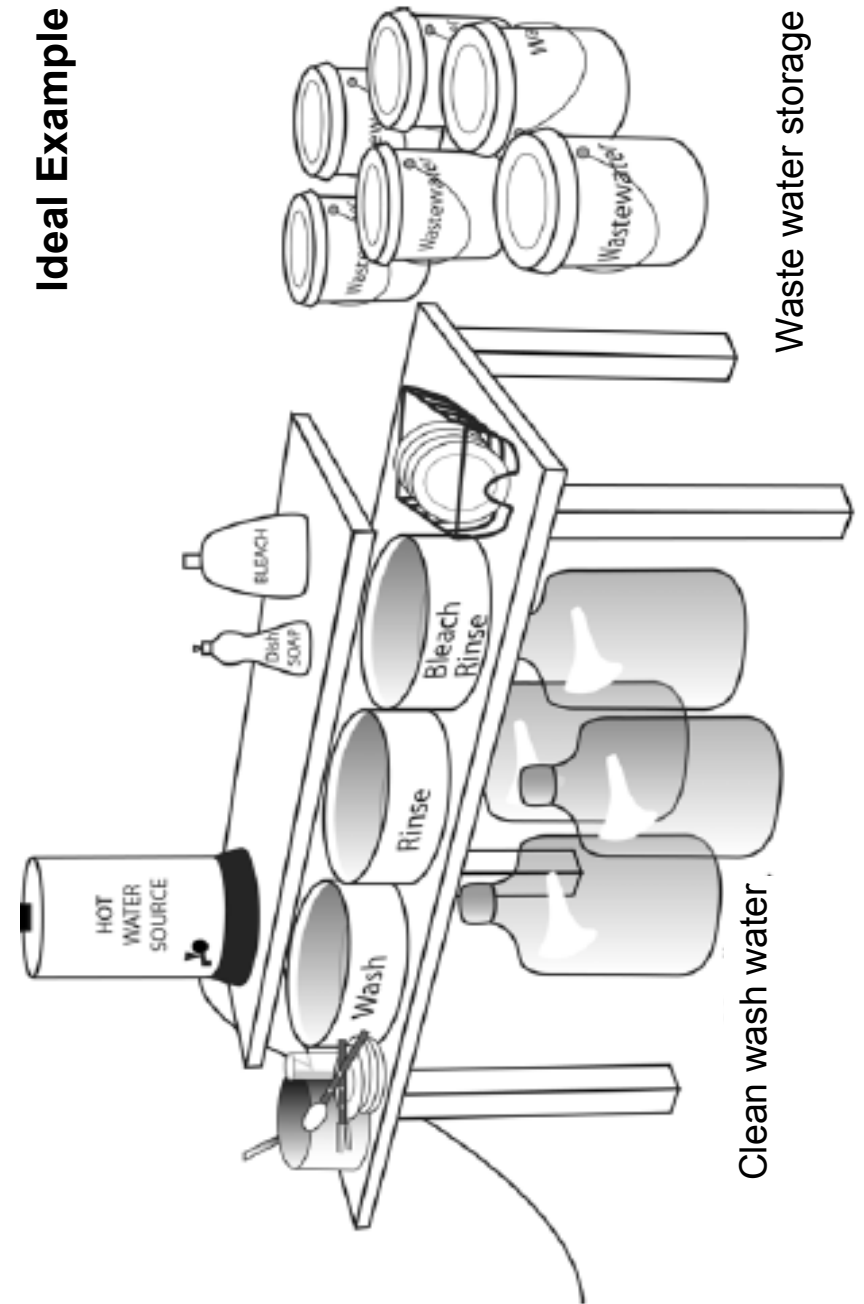
KEEP HANDS, UTENSILS, AND  
FOOD CONTACT SURFACES CLEAN.

RULES FOR TEMPORARY FOOD  
FACILITIES ALSO APPLY TO  
OCCASIONAL EVENTS.

OCCASIONAL EVENTS OCCUR  
NOT MORE THAN 3 DAYS  
IN A 90 DAY PERIOD.

TEMPORARY FOOD BOOTHS ARE  
NOT ALLOWED AT SWAP MEETS  
BECAUSE A FOOD BOOTH MUST  
BE ASSOCIATED WITH A  
"COMMUNITY EVENT."

Ideal Example



## **WHERE MUST THE FOOD BE PREPARED?**

FOOD MUST BE PREPARED EITHER IN AN APPROVED FACILITY (i.e., PERMITTED RESTAURANT OR KITCHEN) OR IN THE FULLY ENCLOSED BOOTH.

**NO FOOD MADE AT HOME CAN BE SOLD OR GIVEN AWAY TO THE PUBLIC.**

## **WORK TABLES?**

THESE AND ANY OTHER FOOD CONTACT SURFACES MUST BE SMOOTH AND EASILY CLEANABLE.

## **RESTROOMS?**

RESTROOMS MUST BE AVAILABLE WITHIN 200 FEET OF THE FOOD BOOTH AND MUST BE EQUIPPED WITH HANDWASH STATIONS.

## **WHAT ABOUT BARBECUES?**

A BARBECUE IS ALLOWED AS LONG AS IT IS IN CONJUNCTION WITH AN ENCLOSED FOOD BOOTH OR IN CLOSE PROXIMITY TO, AND OPERATED BY, A PERMITTED RESTAURANT (WITHIN 200 FEET).

A BARBEQUE SHOULD NOT BE INSIDE A BOOTH OR UNDER A CANOPY.

CHECK WITH THE LOCAL FIRE DEPARTMENT FOR ANY OTHER REQUIREMENTS.



## **EMPLOYEES**

EMPLOYEES MUST WEAR CLEAN CLOTHING,  
CONFINE THEIR HAIR IF IT IS LONG AND  
KEEP THEIR HANDS CLEAN AT ALL TIMES.

**NO SMOKING, DRINKING,  
OR EATING IN THE BOOTH  
WHILE ON DUTY.**

## **GARBAGE**

ALL GARBAGE MUST BE STORED  
IN EITHER PLASTIC GARBAGE BAGS  
OR LEAKPROOF TRASH CANS  
WITH TIGHT-FITTING LIDS.

**NO LIVE BIRDS OR  
ANIMALS ARE  
ALLOWED!**

## **FOOD STORAGE?**

ALL FOOD MUST BE STORED  
AT LEAST 6" OFF THE GROUND.

ALL FOOD MUST BE PROTECTED  
FROM POSSIBLE CONTAMINATION  
WITH COVERS OR LIDS.

FOOD MUST BE KEPT REFRIGERATED,  
OR ON ICE, AT 45° F OR BELOW;  
OR KEPT HEATED AT 135° F OR ABOVE.  
THIS ALSO APPLIES TO CONDIMENTS.

ICE IS CONSIDERED A FOOD.  
ICE USED FOR DRINKS MUST BE  
COVERED AND KEPT SEPARATE  
FROM ICE USED FOR  
REFRIGERATING FOOD.

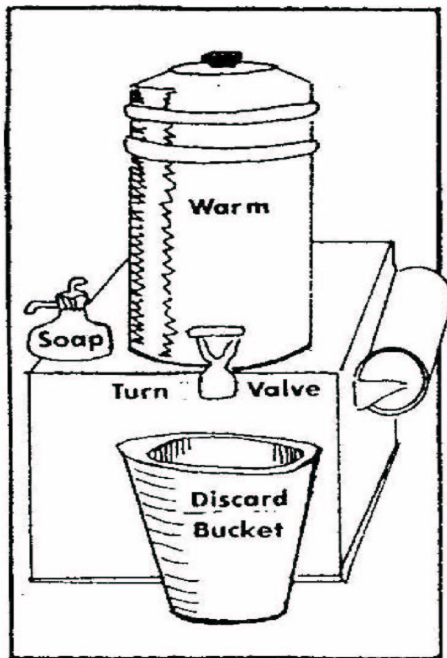
## HAND WASHING?

UNLESS ALL FOOD IS PREPACKAGED, YOU MUST PROVIDE HAND WASHING FACILITIES IN THE BOOTH.

WE WILL ACCEPT A FIVE (5) GALLON CONTAINER OF WARM WATER THAT DRAINS TO A WASTE BUCKET.

PROVIDE SOAP IN A DISPENSER AND PAPER TOWELS.

ANY WASTE WATER MUST BE PROPERLY DISPOSED OF, **NOT DUMPED ON THE GROUND OR IN THE GUTTER.**



## FOOD POISONING

THE BIGGEST THREAT WITH ANY FOOD-HANDLING OPERATION IS FOOD POISONING. FOOD POISONING CAN OCCUR WHENEVER FOOD IS HELD AT IMPROPER TEMPERATURES, OR WHEN THE FOOD BECOMES CONTAMINATED.

BACTERIAL GROWTH CAN BE CONTROLLED BY KEEPING FOODS AT THE PROPER TEMPERATURES, BY COOKING FOODS THOROUGHLY, AND BY PREVENTING RAW FOODS AND COOKED FOODS FROM CONTAMINATING ONE ANOTHER.

### **CORRECT COOKING TEMPS FOR MEAT:**

- **165°F POULTRY,**
- **155°F GROUND MEATS,**
- **145°F EGGS/FISH/STEAK**  
**(FOR 15 SECONDS)**

A THERMOMETER MUST BE IN USE THROUGHOUT THE DAY TO MONITOR FOOD-HOLDING TEMPERATURES.

**KEEP HOT FOODS AT**  
**135° F OR ABOVE**

**KEEP COLD FOODS AT**  
**45° F OR BELOW**