

OPERATING A TEMPORARY FOOD FACILITY BOOTH

INTRODUCTION

This handout 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 handout will help you and that your event is a great success.

WHAT IS A TEMPORARY FOOD FACILITY?

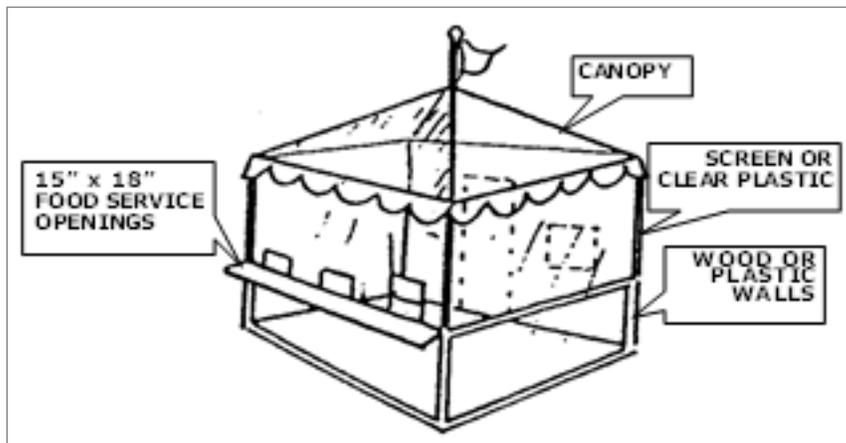
A Temporary Food Facility is a food facility operating at a location not to exceed 25 days in a 90-day period in conjunction with a single event or celebration (ex: 4th of July).

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.

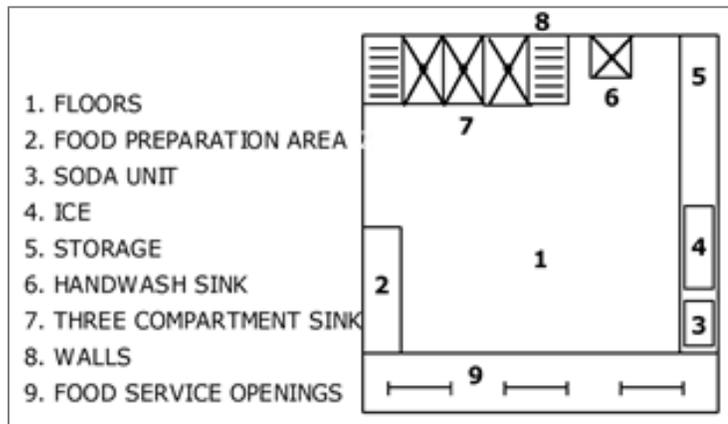
WHAT ABOUT BOOTHS?

If you are preparing food, you must provide a fully enclosed booth. This means a roof (such as a canopy) with four walls with fine mesh screening over window areas and other openings to minimize the entrance of insects and other possible food contamination sources. Doors and service openings should close tightly to prevent the entrance of insects.

EXAMPLE OF A FOOD BOOTH



INTERIOR LAYOUT



UTENSIL WASHING

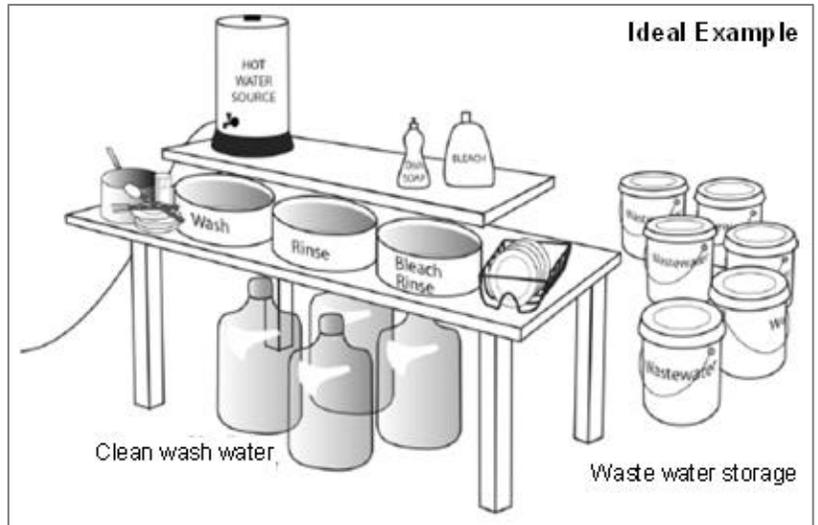
Booths with food preparation require a **three-compartment sink**.

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.



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.

FOOD STORAGE

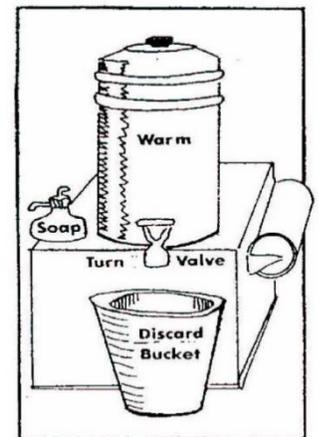
- All food must be stored at least 6 in. off the ground. All food must be protected from possible contamination with covers or lids.
- Food must be kept refrigerated, or on ice, at 45° F or below, or kept heated at 135° F or above. This also applies to condiments.
- Ice is considered a food. Ice used 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. A thermometer must be in use throughout the day to monitor food-holding temperatures

CORRECT COOKING TEMPERATURES FOR MEAT:

- 165° F for poultry
- 155° F for ground meats
- 145° F for eggs/fish/steak (for 15 seconds)

KEEP HOT FOOD AT 135° F OR ABOVE ; KEEP COLD FOODS AT 45° F OR BELOW

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 can with tight-fitting lids.

NO LIVE BIRDS OR ANIMALS ARE ALLOWED

WHAT ABOUT BARBECUES?

A barbecue is allowed as long as it is in conjunction with an enclosed food booth or in proximity to, and operated by, a permitted restaurant (within 200 feet).

A barbecue should not be inside a booth or under a canopy.

Check with the local fire department for any other requirements.

IMPORTANT ITEMS TO REMEMBER

WHEN OPERATING A TEMPORARY FACILITY FOOD BOOTH, REMEMBER THE FOLLOWING:

- 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”.

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

A permit application with the appropriate fees must be submitted 14 days prior to the event. If approved, the permit may be obtained from our office prior to the event. Note that permits may also be required from the event organizer or city – be sure to check with them, too.

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.

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. Fly mesh screening required 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.

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”.

