

DIVISION OF ENVIRONMENTAL FIELD SERVICES
REQUIREMENTS FOR TEMPORARY FOOD SERVICE OPERATIONS

A. Food Protection – all food items must be properly protected from contamination at all times:

1. All booths/food service areas must have overhead protection canopy, tarp, tent, etcetera. If the wind presents a contamination hazard, then side protection/barriers may be required.
2. All cooking, heating, and hot-holding equipment must be located away from the public for safety.
3. No food may be displayed without being wrapped or enclosed by a properly designed sneeze guard.
4. Condiments for patron self-service must be dispensed from an approved dispensing unit, or be single-service portions.
5. Equipment must be provided for proper storage of all food, ice, and food-related items off the ground at all times.
6. On-site food preparation must be done away from the patrons to prevent contamination.
7. All food items must be transported, stored, and served using food-grade, approved containers, utensils, and equipment. All food containers for refrigerated food items must be sized to be shallow in depth – not more than 2 inches deep.

B. Cleanliness – all equipment, utensils, personnel, and area must be kept clean at all times:

1. Refuse containers must be provided for the operation, and for patrons.
2. Handwashing facilities must be provided when food is being prepared. Provide a dispenser of water with a catch basin, dispenser of soap (no bar soap) and single service towels. Pre-packaged towelettes are acceptable only when prior approval has been obtained for non-food preparation operations.
3. Extra food handling utensils must be brought if approved equipment washing facilities are not provided.

C. Temperature Requirements – all food items must be held at proper temperatures at all times during food preparation, handling, storage, and display:

1. Forty-one degrees Fahrenheit (41°F) or below for refrigerated (cold) perishable food items.
2. Frozen foods must remain frozen.
3. One hundred thirty-five degrees Fahrenheit (135°F) or above for hot food items.



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4. A proper thermometer must be provided to test the temperatures of the food items.

D. Ice – the use of block ice is not approved. All ice must be from an approved source and properly stored and used:

1. Refrigeration units (coolers, cans, bins) must be continuously self-draining to an appropriate wastewater-holding unit and drain so that no water accumulates in the refrigeration unit.
2. Ice used for cooling food or beverages may not be used for human consumption. Appropriate scoops/utensils must be provided for dispensing customers' ice.