

Temporary Food Establishment Guidelines

The Do's and Don'ts of Temporary Food Establishment

Do:

1. Do have at least one person with a valid Food Handler Permit in your booth during all hours of operation. Visit www.tooelehealth.org for Food Handler Class schedule and information.
2. Do protect food and drinks from splash, dust, or other sources of contamination (i.e., have a booth with a top that covers the entire food service area and a flooring surface of plywood, concrete, asphalt or other acceptable durable material).
3. Do have a functioning hand wash station that includes soap, disposable towels, flowing water from a container with a handled spigot, a catch basin or bucket to catch wastewater and a waste receptacle. Wastewater must be disposed of properly.
4. Do have adequate equipment for cooking and cooling as well as hot and cold holding equipment as needed by your menu. Ensure that you have an adequate power supply to reach and maintain proper temperatures.
5. Do have an accurate probe-type thermometer on site to check food temperatures. Probes must be cleaned and sanitized after each use.
6. Do have a three-compartment setup for cleaning, rinsing and sanitizing utensils and equipment.
7. Do have a handled scoop to dispense ice or food products. Scoop handles must not be in contact with the ice or food.
8. Do have necessary equipment to keep food covered and at proper temperatures when transporting.
9. Do have a supply of disposable gloves, an appropriate sanitizer (bleach/water mixture at 50 PPM minimum) and at least one waste receptacle.

Cold foods must be held at 41°F or below; hot foods must be held at 135°F or above.

Don't:

1. Don't operate a temporary event food booth without first applying for and receiving a valid permit from Tooele County Health Department.
2. Don't prepare or cook food at a private home to be used in your booth. All food must be prepared on-site at the event unless a commissary or restaurant is used as indicated on your application. All food must come from an approved source i.e., market, licensed supplier or grocery store.
3. Don't have any bare hand contact with ready-to-eat foods. Use gloves, tongs, spoons, spatulas, etc.
4. Don't serve ice in beverages that has been previously used to keep food or beverage containers cold.
5. Don't dispense ice with your hands. Ice can become contaminated and cause food borne illness.
6. Don't allow anyone who is sick inside your booth. Ill or unclean personnel are a frequent cause of food borne disease.

7. Don't use disposable gloves as a substitution for hand washing. Gloves can provide an additional barrier to contamination, but frequent and thorough hand washing remains the first line of defense in preventing food borne disease.

HAND WASHING SET UP

Hand Washing:

- All workers must wash their hands:
- Before any food preparation begins
- After using the restroom
- After smoking, using tobacco, eating, handling garbage, animals, or children.
- After touching bare human body parts other than clean hands
- After coughing, sneezing, using handkerchief or tissues
- After handling soiled equipment or utensils
- When switching between working with raw food and ready-to-eat food
- During food preparation, as necessary, to remove soil and contamination.
- After engaging in other activities that contaminate the hands

Hand Wash Station:

One hand washing station is required in the food preparation area of each event booth. A permanently plumbed sink is not needed for temporary events, but at a minimum there must be:

- A. Flowing water from a container with a handled spigot that allows continuous flow until manually turned off (a push button is not allowed)
- B. A catch bucket or basin for wastewater.
- C. Soap
- D. Paper (disposable towels)

There should be enough water available for the day's needs without running out – 5 gallons minimum. A booth will be subject to immediate closure if a hand washing station is not set up and operational **PRIOR** to beginning food handling and preparation.

