

Public Health:

An Investment in the Future

OPERATING A
TEMPORARY
FOOD
FACILITY
BOOTH

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INTRODUCTION

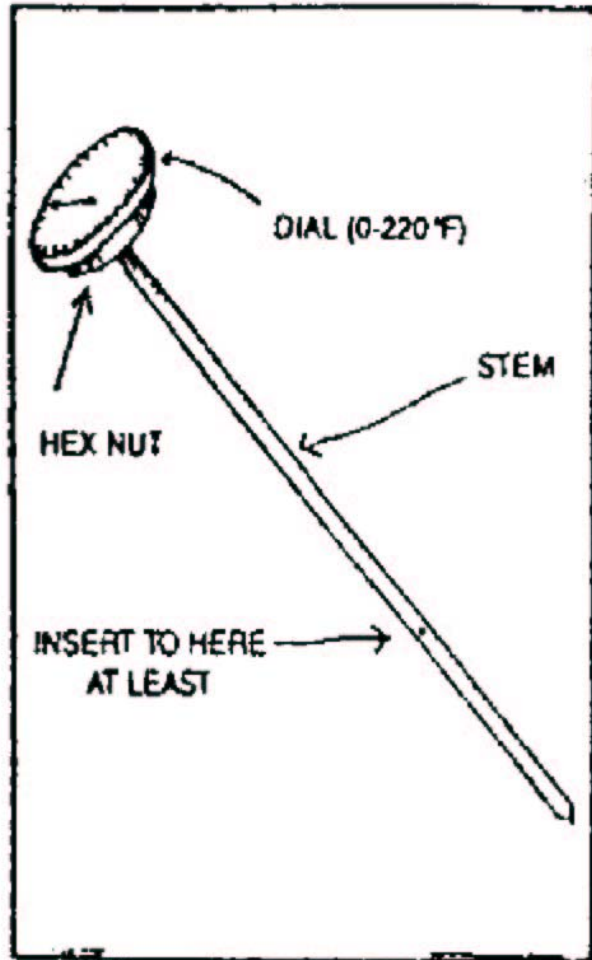
NOTES:

THIS BOOKLET HAS BEEN DEVELOPED TO ASSIST YOU, THE FOOD SERVICE OPERATOR, TO OPERATE 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 (4TH OF JULY, CITY FAIR).

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.

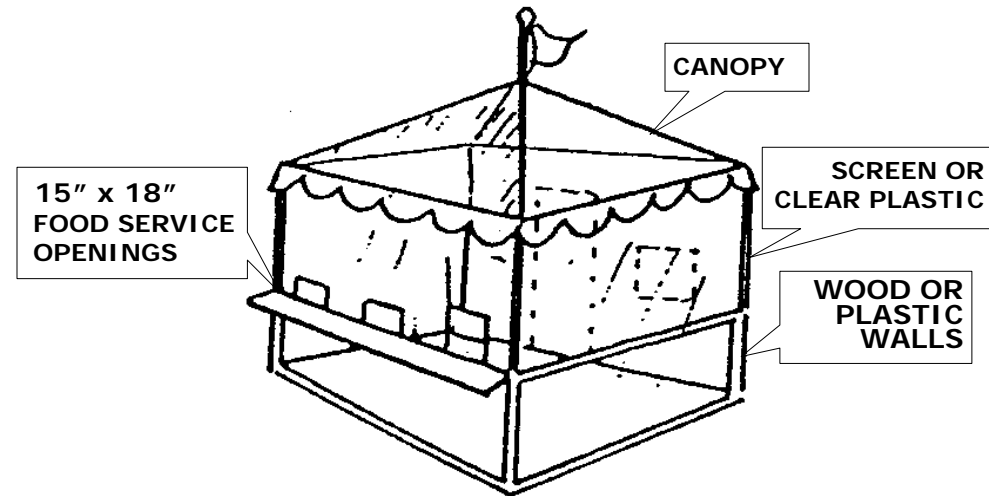
WALLS AND CEILINGS MUST BE CONSTRUCTED OF EITHER PLYWOOD, CANVAS, OR PLASTIC. REMEMBER FLY MESH SCREENING TO COMPLETE THE ENCLOSURE.

FOOD SERVICE EQUIPMENT MUST BE OF AN APPROVED TYPE.

SINGLE-SERVICE DISPOSABLE PAPER AND PLASTIC UTENSILS ONLY.

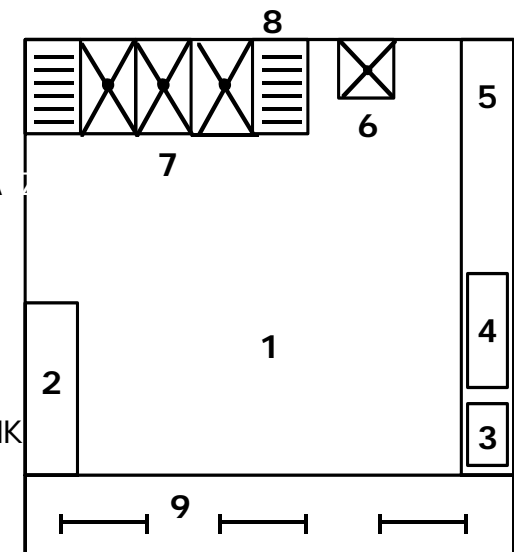
ADEQUATE LIGHTING MUST BE PROVIDED WHEN OPERATING THE BOOTH.

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!

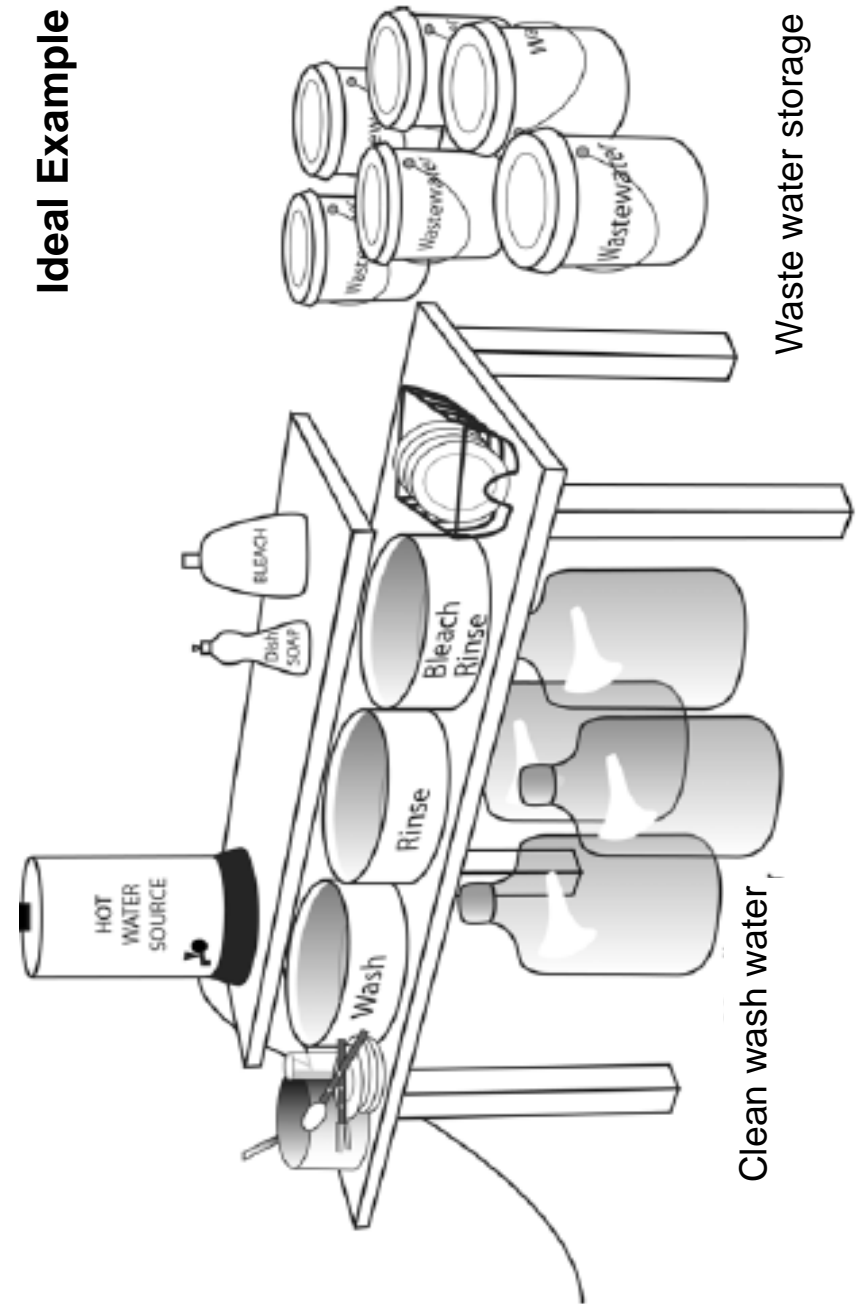
WATCH FOOD TEMPERATURES!
USE A THERMOMETER.

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."



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.

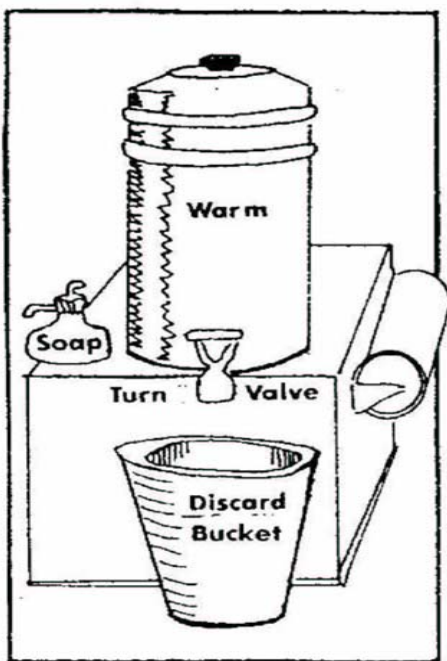
HAND WASHING?

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. THIS 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**