

## Minimum Requirements for All Temporary Food Vendors

**\*Please read these requirements that WILL BE STRICTLY ENFORCED. \***

Applications for temporary events shall be submitted three (3) weeks prior to event start. Drawing of setup and equipment must accompany application. Applications received after deadline may be denied.

### **Unit Design:**

- All food stands must be enclosed or overhead protection with screening on three (3) sides is required.
- If setup on grass, a tarp or other washable coverings should be used as a ground covering.

### **Hand Washing Facilities**

- A hand sink with hot and cold running water should be provided. If no hand sink is available, a hand washing setup is allowed (ex: insulated container with flip spout (for hands-free washing): must have warm water, catch basin underneath, paper towels, and hand soap). Hand washing setup must be approved by the Health Department.

### **Ware Washing Facilities:**

- Food stands serving potentially hazardous foods must be provided with a properly sized three-compartment sink for complete immersion of utensils, cookware, etc., and be supplied with hot and cold water.
- The hot and cold water must be provided to all compartments, under pressure, through a mixing valve faucet to wash, rinse, and sanitize utensils and cookware.
- Two drain boards or dish tables must also be provided.
- Stoppers must be provided for all compartments.
- Approved sanitizer (bleach, quaternary ammonia, etc.) must be provided with appropriate test strips.

### **Food Protection:**

- Only those foods requiring limited preparation shall be prepared or served. All food preparation must be done under an approved tent, inside the mobile unit, or on the pushcart.
- All potentially hazardous food or drink must be stored at or below **41°F** (refrigerated) or above **135°F** (hot holding). (Ex: hotdogs must be maintained at **135°F or above**)
- A digital, calibrated thermometer must be available and used to check internal food temperatures. (0°-220°F)

- All coolers and freezers must be provided with an accurate refrigerator/freezer thermometer.
- Frozen food must be thawed in a cooler at or below 41° F or as part of a continuous cooking process.
- All foods, utensils, equipment, and food containers must be stored at least 6" off the ground.
- Food must be protected from the public by either a sneeze guard or distance.
- Condiments at self-service tables must be dispensed in individual packets, squeeze containers, approved pump-type dispensers, or shakers.
- Wrapped food, like sandwiches, may not come in direct contact with ice.
- Chemicals, medicines, and first aid supplies shall be stored away from food and food contact surfaces.

#### **Hygienic Practices:**

- Disposable food service gloves must be worn when handling ready-to-eat food.
- Eating, drinking, and smoking in the food preparation area is prohibited.
- Clothing must be clean, and hair must be adequately restrained.

#### **Wastewater Disposal:**

- Wastewater must be disposed in a sanitary manner. It cannot be discharged on the ground.

\*You cannot begin any preparation until your area is completely assembled. Do not begin until all screening is in place and your hot and cold water are fully functional. If you cannot meet the minimum requirements before inspection, you will not be given an opportunity for a reinspection and not allowed to operate.

Food vendors will not be allowed to operate until they comply with the above rules. An approval inspection of individual stands and completed application/fee is required prior to issuance of a food permit. **Please contact the local health department where the event will take place for the appropriate fee.** (Fees differ county to county)