

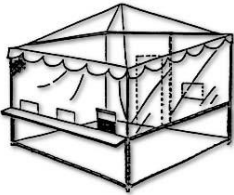


Community Event Food Vendor Requirements

Requirements are based upon the California Health & Safety Code (CalCode)

Potable Water: The event organizer is to ensure that potable water shall be provided from an approved well, bottled water source, or permitted water system. Hoses used for transporting drinking water must be an approved drinking water hose (white) and equipped with adequate back flow protection.

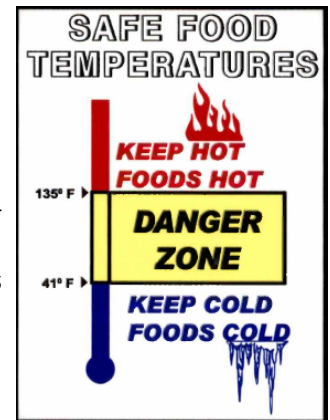
Booth Structure: Each food booth preparing and handling **non-prepackaged** foods must be **fully enclosed** (walls and ceiling) except for a self-closing serving window or entry door. Overhead protection is required above all food preparation, food storage, and warewashing areas. Clear, plastic tarps, wood, canvas, or screens are approved enclosure materials. Constructed floor material that provides a cleanable surface, such as concrete, tight wood, or asphalt is acceptable. **Note:** Booths serving only unopened, prepackaged foods are to provide overhead protection, but are exempt from wall enclosure and flooring requirements (refer to sections 114347, and 114349).



Booth Identification: The name of the facility, city, state, ZIP Code, and name of the operator shall be legible and clearly visible to patrons. The facility name shall be in letters at least 3 inches high. Letters and numbers for the city, state, and ZIP Code, may not be less than 1 inch in height. Identification on a poster, sign, or banner is acceptable.

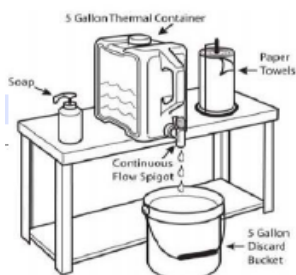
Food and Utensil Storage: All utensils, food, and food contact items must be stored in a manner that ensures **protection from contamination** from moisture, dust, insects, and rodents, etc.

- All potentially hazardous foods (PHF) are to be stored in such a way that the temperature is maintained either **below 45°F** or **above 135°F**.
- Cold storage units including ice chests must possess a thermometer at all times and the food vendor is to frequently check to ensure that the temperature is maintained at or below 41 °F, to keep potentially hazardous foods below 41 °F.
- Ice used for refrigeration purposes is not to be used for consumption in food or beverages.
- No other items are to be stored or left inside ice containers storing ice that is intended for consumption.
- Ice chests may not be used to store unpackaged, cooked meats unless cooked meats are stored in leak proof containers to prevent cross contamination. Separate ice chests are recommended.
- Food, clean utensils, and food equipment must be kept a minimum of **6 inches** above the floor/ground.
- During periods of operation, supplies and non-potentially hazardous food in **unopened** containers may be stored adjacent to the temporary food facility or in **unopened** containers in an approved nearby temporary storage unit with overhead protection. This must be indicated on the booth plan.
- **At the end of each operating day, all food that is held cold at 45 °F OR hot at or above 135 °F shall be discarded.**



Hand Washing: A minimum **5-gallon container of warm water** (100°F) is required in all temporary food facilities handling **non-prepackaged** food for events lasting 3 days or less. (For events 4 days or longer must provide permanent or self contained handwash sinks). The container must have a hands free dispensing spout that leaves both hands free to allow proper hand washing. A **catch basin** for wastewater, **liquid soap** in a dispenser and single-use disposable **paper towels** must be provided. **No wastewater or garbage is to be dumped onto ground.** If the event organizer does not provide hot water, the food vendor is responsible for heating water either on a stove top or via a portable water heating device. **All food handlers are required to wash their hands before handling food and when changing operations:** when alternating between types of potentially hazardous food being prepared, after

Gravity Fed Unit



using the toilet, handling money, smoking, etc. **Note:** Booths that handle only prepackaged food need not comply with this handwashing requirement.

Food Preparation: NOTWITHSTANDING COTTAGE FOOD KITCHENS, NO FOOD IS TO BE PREPARED IN A PRIVATE HOME KITCHEN.

- Food handlers are to have loose hair tied back or contained within a hairnet or hat.
- Food contact surfaces must be smooth, easily cleanable, and non-absorbent.
- Equipment, food-contact surfaces, and utensils must be cleaned and **sanitized** at any time the following occurs:
 - Alternation of uses between raw fruits or vegetables and potentially hazardous food,
 - Alternation of uses between raw foods of animal origin to working with ready-to-eat foods,
 - Alternation of uses between processing different types of animal products unless processed in the following order first to last:
 - Cooked, ready-to-eat products,
 - Raw beef and/or lamb,
 - Raw fish products,
 - Raw pork or poultry,
 - Before each use of a food temperature-measuring device,
 - At any time during the food handling operation when contamination may have occurred.
- Equipment, food-contact surfaces, and utensils must be **sanitized** routinely throughout the day **not to exceed four (4) hour intervals, or more often if needed.**
- The following required final internal cooking temperatures are to be met and a **metal probe thermometer*** must be used to ensure these temperatures are met:
 - Pork/fish/eggs= 145 °F
 - Beef/hamburger= 155 °F
 - Poultry/meat stuffed foods= 165 °F
 - Reheated foods=165 °F
- ***The thermometer must also be utilized frequently to ensure that hot holding units are maintaining food at or above 135°F. Sanitize the thermometer after use.**
- No galvanized metal, blue enamel, or copper cookware is to be used.
- Outdoor barbecues may be operated outside food booth, however must be located in an area which suitably protects the food and equipment from dust, dirt, and overhead contamination. The surface of the ground adjacent to the barbecue facility must consist of a material which will inhibit the generation of dust. The barbecue unit must be separated from public access by using ropes or other approved methods at approximately 5' (feet) perimeter. Food items prepared on an outdoor barbecue must be brought back into food booth for any further preparation, assembly, and/or serving.



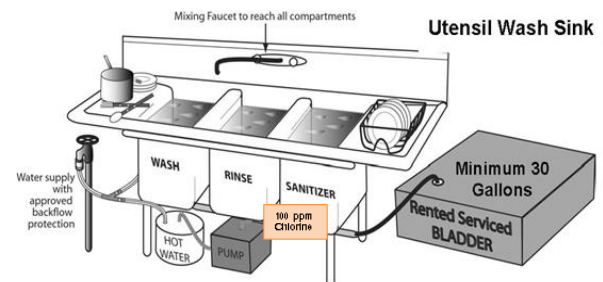
Food Assembly: Tongs and serving utensils shall be utilized to prevent food contamination. Keep all food covered when not serving. Sneeze guards are to be provided whenever the public has access to food holding containers. Condiments shall be single-use packaging or contained within a dispensing unit.

Washing and Sanitizing: Cloth towels intended for wiping and maintenance shall be stored in a sanitizing solution when not in use. **100 parts per million (ppm) chlorine** (or 1 oz. Bleach per 1 gal. of water) provides adequate sanitizing of towels. Single-use disposable paper towels may be used instead of cloth towels. Provide sanitizer test strips to measure strength of sanitizer.



Utensils, food contact surfaces and containers are to be cleaned using the following four (4)-step manual dishwashing method:

1. Wash with hot soapy water
2. Rinse with hot water
3. Sanitize in water with 100 ppm chlorine (Bleach-water solution) by full immersion for a **minimum of 60 seconds**
4. Air dry – do not towel dry



Permitting: Health permits are issued at the event following a successful inspection. **ONCE COMPLETING ALL ITEMS LISTED ABOVE, BOOTH MAY OPEN FOR BUSINESS PRIOR TO HEALTH INSPECTION. FAILURE TO COMPLETE ITEMS LISTED ABOVE MAY RESULT IN A TEMPORARY BOOTH CLOSURE AT TIME OF HEALTH INSPECTION. A REINSPECTION WILL BE CONDUCTED WITHIN 15 MINUTES OR AGREED UPON TIME. IF BOOTH SETUP REMAINS INCOMPLETE A REINSPECTION FEE OF 75% COST OF THE HEALTH PERMIT MAY BE CHARGED TO THE COMMUNITY EVENT FOOD VENDOR'S ACCOUNT.**