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TEMPORARY FOOD FACILITY GUIDELINES

Temporary food facilities serving prepackaged food must meet the following requirements:

1. WASH HANDS!

All employees must thoroughly wash hands before preparing food, after touching bare body parts or animals, after using the restroom, after taking a work break, when switching between handling raw foods and handling ready-to-eat foods, after coughing or sneezing, after handling soiled utensils and after engaging in any other activity that can contaminate hands (Section 11353.3).

2. Hand Washing Facilities

Hand washing facilities must be located within each booth. This should consist of at least a five-gallon container capable of providing a continuous stream of water from an approved source that leaves both hands free to allow vigorous rubbing with soap and water for 10 to 15 seconds. A wastewater receptacle must be provided beneath the hand washing spout to collect the dirty water. Liquid soap in a pump dispenser, paper towels in a dispenser and a wastebasket for paper towels must be provided (Section 114358).

3. Hot and Cold Holding

All potentially hazardous foods must be held at 135°F or above, or 45°F or below. *At the end of the operating day, all leftover potentially hazardous foods must be destroyed in a manner approved by the enforcement officer. (Section 114343 and 114354).*

4. Thermometers

An accurate, easily readable, metal probe thermometer shall be provided for checking cooking and holding temperatures wherever potentially hazardous food is cooked or stored. (Section 114159).

5. Food from Approved Sources

No home canned or home processed foods are allowed within a temporary food facility. Food preparation must take place in a permitted food facility or in the food booth. All food must be obtained from approved sources and be pure and free from adulteration and spoilage. (Section 113980 and 114339).

6. Identification of operator

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 three inches high, and shall be of a color contrasting with the surface on which it is posted. Letters and numbers for the city, state, and ZIP Code, may not be less than one inch in height (Section 114337).

7. Storage of Food and Utensils

All food and food utensils shall be stored at least six inches off the ground on shelves or pallets located within the booth. Food and utensils shall be protected at all times from contamination, exposure to the elements, ingress of rodents and other vermin, and temperature abuse. (Section 114047 and 114356).

8. Food Booth Construction

Temporary food facilities serving only pre-packaged food must be equipped with overhead protection from precipitation dust, bird and insect droppings and other contaminants. (Section 114349a).

9. Toilet facilities

Toilet facilities with hand wash sinks shall be located within 200 feet of all food booths. Hot and cold running water, soap and paper towels in dispensers shall be provided at restroom sinks (Section 114359).

10. Wastewater

Liquid waste shall be discharged into the public sewer or into an approved location. (Section 114197).

11. Ice

Ice used in beverages or for other human consumption must be protected from contamination and shall be kept separate from ice used for refrigeration purposes (Section 113990 and 114355).

12. Utensils

All eating utensils shall be single-use and disposable. This includes plates, cups, forks, and napkins (Section 114353).

13. Food Protection

Food and beverage shall be protected at all times from unnecessary handling and shall be stored, prepared, displayed and served so that it is protected from contamination (Section 113980).

Temporary food facilities that handle non-prepackaged food must meet the following requirements in addition to the requirements listed above:

14. Food Booth Construction

All temporary food facilities must be fully enclosed with a floor, walls and a ceiling. Service openings may not be larger than 216 square inches and must be closed when not in use. The floor must be durable, smooth and cleanable (wood, concrete or asphalt or other similar cleanable material). Walls and ceilings can be constructed of wood, canvas, plastic, fly screening or similar material (Section 114347, 114349b).

15. Food Preparation

All food preparation shall be conducted within the food booth or other approved food facility. Barbecues and grills for outdoor cooking may be located adjacent to the food booth. The cooking equipment shall be separated from public access to prevent contamination of the food and injury to the public. (Section 114341)

16. Utensil Washing

All booths where unpackaged food is handled must provide facilities to wash utensils. These facilities shall include an adequate volume of warm water in a three compartment sink. The operator must wash all utensils that come into contact with food by:

- a. Washing in water with detergent
- b. Rinsing in clear water and
- c. Soaking in water with sanitizer (1½ tablespoons bleach in three gallons water) for 30 seconds.

Where there is minimal food preparation and a minimal number of utensils, three five-gallon buckets may be used as a three compartment sink (Section 114097-114099.2).

17. Cooking Temperatures

The following potentially hazardous foods must reach the minimum temperatures listed below for at least 15 seconds during cooking (Section 114004):

- d. Poultry, stuffed foods - 165
- e. Ground beef, pork - 155°F
- f. Eggs and fish - 145°F
- g. Fruits and vegetables - 135°F

18. Food contact surfaces

Provide adequate counter space for food preparation and utensil washing. Food contact surfaces must be smooth, easily cleanable, and nonabsorbent. Clean and sanitize food contact surfaces frequently throughout the day at least every four hours. Untreated wood surfaces (such as plywood cutting boards, etc.), except for smooth hardwoods, are not acceptable for food contact surfaces (Section 114117).

19. Wiping cloths

Wiping cloths must be kept clean and returned to a sanitizing solution (1½ tablespoons bleach in three gallons water) when not in use (Section 114185.1).

20. Person in Charge

Temporary food facilities that prepare, handle, or serve non-prepackaged food shall have a person in charge who can demonstrate that they have an adequate knowledge of food safety principles as they relate to the specific food facility operation (Section 113947.1).

The California Retail Food Code is Sections 113700 through 114437 of the California Health and Safety Code. Temporary Food Facilities starts with Section 114335.