MERCED COUNTY

DEPARTMENT OF PUBLIC HEALTH
Division of Environmental Health

TEMPORARY FOOD FACILITY GUIDELINES

OPERATIONAL SECTION:

These requirements pertain to how the food booth must be operated.

Food Handlers –

- ✓ Food handlers must be in good health.
- ✓ Food handlers shall wash their hands and arms with soap and warm water prior to the start of food preparation activities and at other times as necessary to prevent food contamination and especially after visiting the restroom.
- ✓ Clean aprons or outer garments must be worn and hair must be restrained.
- ✓ Sanitary food handling techniques must be used at all times. Whenever practical, food handlers shall use tongs or disposable plastic gloves or single use tissue when handling food.
  [NOTE: WHEN USING GLOVES, WASH HANDS BEFORE PUTTING GLOVES ON, AND CHANGE GLOVES IN BETWEEN TASKS!!]
- ✓ Smoking is prohibited in any food preparation or storage areas

Food Protection –

- ✓ Food prepared or stored at home is prohibited from use.
- ✓ All equipment used in the preparation or storage of food shall be commercial or otherwise approved by this office.
- ✓ All food, beverage, utensils, and equipment shall be stored, displayed and served so as to be protected from contamination (e.g., insects, sneezing, etc.) and shall be stored at least 6 inches off the floor.
- ✓ During periods of operation & in-operation, food shall be stored in one of the following methods:
  - Within a fully enclosed temporary food facility.
  - In lockable food storage compartments or containers meeting both of the following conditions:
    (1) The food is adequately protected at all times from contamination, exposure to the elements, ingress of rodents and other vermin, and temperature abuse.
    (2) The storage containers have been approved by the local enforcement agency.
  - Within a permitted food facility or other facility approved by the Environmental Health Division.
- ✓ An area separate from food preparation, utensil washing, and food storage areas shall be provided for the storage of employee clothing or other personal effects.
- ✓ Condiment containers shall be the pump type, squeeze containers, or have self-closing covers or lids for content protection. Single service packets are recommended.
- ✓ Live animals, birds, or fowl are not permitted within 20 feet of any temporary food facilities.

Temperature Control – Adequate temperature control shall be provided for all perishable (potentially hazardous) foods.

- ✓ **Cold food -** maintain a temperature of 45° Fahrenheit (F) or below for up to 12 hours in any 24-hour period. At the end of the operating day, cold food held at 45°F shall be destroyed in a manner approved by the enforcement agency; cold food held at 41°F or below may be placed in refrigeration units that maintain the food at or below 41°F and may be re-served.
- ✓ **Hot food -** maintain food temperatures of 135°F or above. At the end of the operating day, hot food shall be destroyed in a manner approved by the enforcement agency. Hot food may not be re-served.
- ✓ Ice that is used for refrigeration cannot be used for consumption.
- ✓ Food in transit must be protected from contamination and must meet the temperature requirements noted above.
- ✓ These requirements will require sufficient equipment necessary to cook and maintain required temperatures for all perishable food (e.g., steam tables, chafing dishes, refrigerators, coolers). The equipment shall be commercial or approved by this office.

✓✓ **Provide a probe thermometer that reads approximately 0° to 220 °F to check temperatures of hot and cold foods.**

Probe Thermometer Calibration Instructions:

ICE WATER METHOD:
Create a 50/50 ice and water slushy solution by filling a large cup with finely crushed ice, add clean water to fill the glass, and stir well. Submerge thermometer stem (making sure the sensory dimple is immersed), and wait until the needle stops (about 3 minutes). The temperature should measure 32°F. IF NOT, without removing the stem from the cup, turn the calibration adjusting nut with a small wrench or other suitable tool, until the thermometer reads 32°F.

CONSTRUCTION SECTION:

These are items that deal with the construction or setup of the food booth.

Food Booths –

It is recommended that all food handling and preparation take place within a fully enclosed food booth.

**** At minimum, there shall be overhead protection. (see NOTE below)**

- ✓ Floors: when operating on grass or dirt use plywood, tarp, or similar material.
- ✓ Walls: shall be made of 16 mesh per square inch screens or other effective means approved by this office.
- ✓ Ceilings: shall be smooth, durable, and readily cleanable.
- ✓ Lighting: If necessary, lighting shall be adequate, and bulbs shall be protected with a shatterproof shield.
- ✓ Storage: All food and equipment shall be stored under the overhead protection and shall be protected from insects at all times. (Store food min. 6 inches off the ground).
- ✓ Signage: The NAME (facility & operator) and CITY, STATE, ZIP of the facility shall be legible and clearly visible to patrons. The name of the facility shall be in letters at least 3 inches high and shall be of a color contrasting with the temporary food facility. Letters and numbers for the address and the name of the operator may not be less than 1 inch in height. **NAME and ADDRESS must match the name and address on your vendor application.**

****NOTE**: This office may find that because of the type of food, the amount of food preparation, or the lack of control of insects, your operation may require a fully-enclosed booth.

Open-air BBQ Facilities –

- ✓ Open-air BBQ facilities may operate in conjunction with a permitted booth. The BBQ must be used

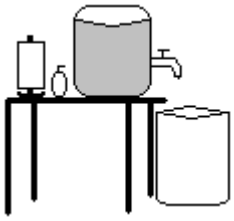
for cooking, roasting or broiling over live coals (wood, charcoal, or gas heated).

- ✓ The BBQ may not be used for warming foods or maintaining food temperatures in pots or other containers. All other food preparation, food storage, and equipment storage shall be inside the booth.

Hand Washing Facilities –

Hand washing facilities, separate from the utensil washing sink, shall be provided. The hand washing facilities shall be located within each temporary food facility. The hand washing facility shall be equipped with hot and cold running water. (Food vendors that operate for four (4) or more days MUST use a plumbed hand washing sink as described above.)

NOTE (for three (3) days or less ONLY): This office recognizes that there may be limited resources available to operators in regards to the hand sink requirement. The "insulated container/waste bucket" set-up will be acceptable if: ① A plumbed hand sink is not available, ② The operation is conducted in a sanitary manner, and ③ The booth's menu and operations will allow for this limited handwashing set-up.



- ✓ Provide hand washing cleanser and single-use paper towels at each hand washing facility.
- ✓ Thoroughly wash hands after any activity that could contaminate hands (e.g., after using the bathroom, after a break, after cutting raw meat, slicing vegetables, sneezing, touching the face, etc.)
- ✓ Wash hands thoroughly before wearing gloves. Change gloves as often as handwashing would be required.

Utensil Washing Facilities –

Facilities with food preparation require a stainless steel utensil washing sink with at least three compartments with two integrally installed stainless steel drain boards. The sink shall be provided with hot and cold running water from a mixing valve.

> ***Chapter 2, Section 113934: "UTENSIL"*** *means a FOOD-contact implement or container used in the storage, preparation, transportation, dispensing, sale, or service of FOOD, such as kitchenware or TABLEWARE that is multiuse, single-service, or single-use, gloves used in contact with FOOD, temperature sensing probes of FOOD TEMPERATURE MEASURING DEVICEs, and probe-type price or identification tags used in contact with FOOD.*

NOTE: This office recognizes that there may be limited resources available to operators in regards to the new 3-compartment sink requirement. Other methods for washing utensils may be acceptable IF: ① A 3-compartment sink is not available, ② The operation is conducted in a sanitary manner, and ③ The menu and operations will allow for this limited utensil washing set-up.

- ✓ Provide an approved method to wash utensils.
- ✓ Provide utensil washing detergent (dish soap) and a sanitizer (e.g., bleach).
- ✓ Utensil washing shall be located within each temporary food facility.
- ✓ The utensil washing compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink.

Utensil Washing Procedure:

Wash equipment, utensils, etc., using the following method:

- Wash with hot soapy water (detergent required)
- Rinse with hot clean water
- Immerse into a sanitizer solution (e.g., for 30 seconds in solution of 100 ppm chlorine or 1 T. bleach per gallon of water)
- Air dry (Never use a towel or similar item to dry as it can re-contaminate the utensil)

Water –

- ✓ An adequate supply of potable water shall be provided for utensil washing, hand washing, and janitorial purposes. Hot water, if applicable, must be at least 120° Fahrenheit. The water supply shall be from a source approved by the enforcement agency.

Wastewater –

- ✓ Water and other liquid wastes, including waste from ice bins and beverage dispensing units must be contained in or drained into an approved leak proof container.
- ✓ Liquid waste must be disposed of into an approved sewage system. Liquid waste shall not be discharged onto the ground or into a storm drain system.

Toilet Facilities –

- ✓ At least one toilet facility for each 15 employees shall be provided within 200 feet of each temporary food facility.
- ✓ Each toilet facility shall be provided with hand washing facilities. Hand washing cleanser and single-use sanitary towels shall be provided.

Janitorial –

- ✓ Adequate janitorial facilities shall be provided for the cleaning of the food booths.

Garbage and Refuse –

- ✓ Garbage and refuse must be stored in leak proof and fly proof containers and serviced as needed. (Plastic garbage bags are recommended in each garbage container).

PERMIT FEES SECTION:

Below are the different permits available to Temporary Food Vendors

A permit is required for the sale and/or distribution of FOOD to the public:

California Retail Food Code defines FOOD as follows: Section 113781. "FOOD" means a raw, cooked, or processed edible substance, ice, BEVERAGE, an ingredient used or intended for use or for sale in whole or in part for human consumption, and chewing gum.

NOTE: This includes prepackaged food, such as candy, jam, bottled water…etc. A permit is required even if the food is not consumed at the event.

Temporary Food Vendor Permit Fees/Exemptions:

Food vendor fees are based on a Risk Assessment (High or Low Risk Permit). Each vendor application will be reviewed and assessed on their foods/beverages potential to cause food borne illness.

High Risk: Food and beverages that are considered POTENTIALLY HAZARDOUS (PH). PH Foods require cold or hot holding to prevent bacterial growth that can lead to food borne illness. **Examples of potentially hazardous food include: meats, tamales, cooked beans, rice, cut vegetables, potato salad, eggs, and dairy products.**

Low Risk: Food and beverages that are not considered potentially hazardous (non-potentially hazardous, NPH). NPH Foods do not require cold or hot holding to prevent bacterial growth. **Examples of non-potentially hazardous food include: baked breads, cookies, candy bars, chips, Churros, unopened jams/jellies, whole uncooked produce, and nuts.**

PERMIT TYPES

- High Risk Single Event
- High Risk Annual Permit
- Low Risk Single Event
- Low Risk Annual Event

**Annual permits will require the vendor to have their temporary food facility inspected at our office. The facility must set up in the same manner it would be at an event. Annual permit holders will still be required to submit an application to the organizer for each event.

***Please call (209) 381-1100 for the current temporary food facility (TFF) permit fee.*

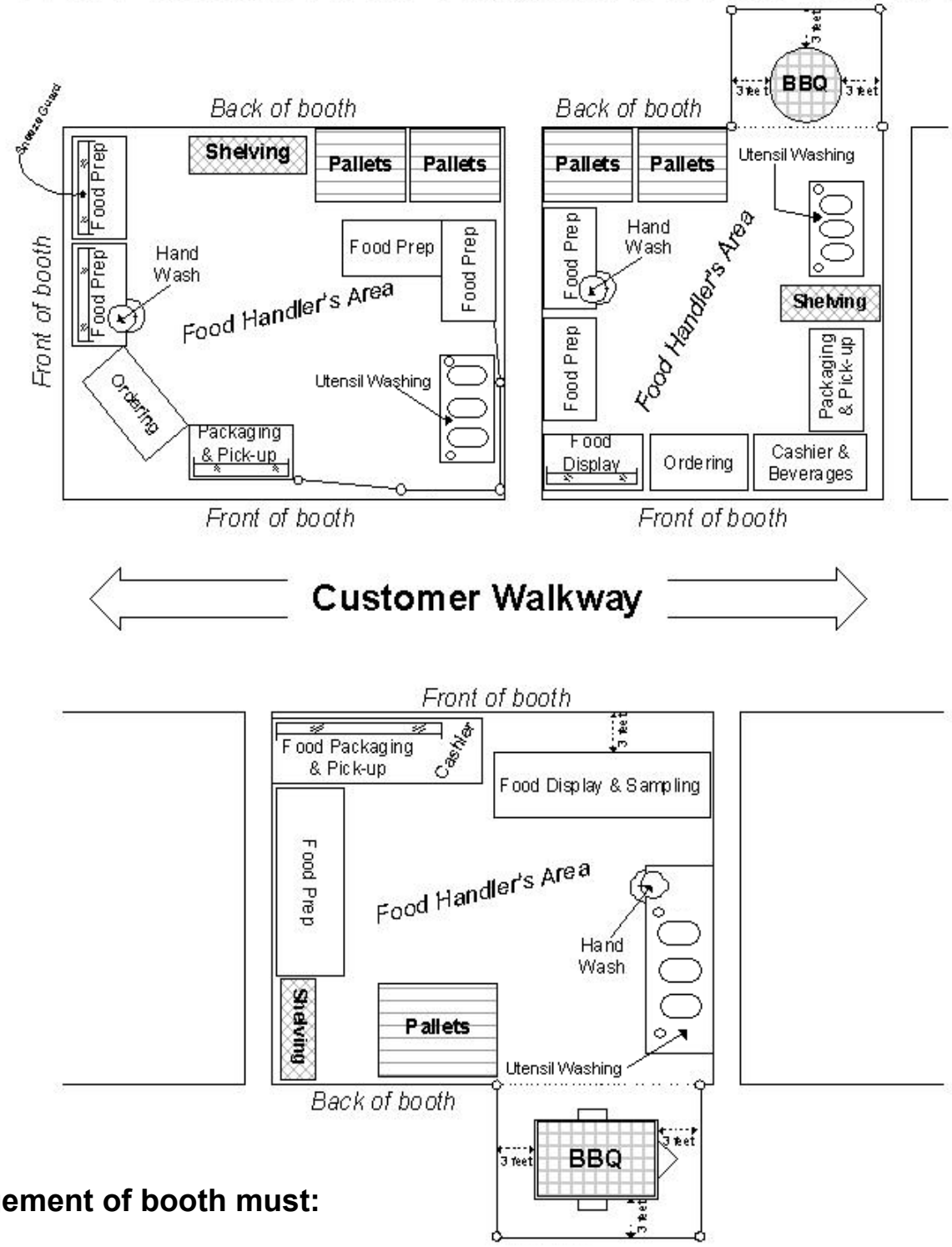
✓ Permit Fee EXEMPTIONS:

- Annually Permitted Mobile Food Facilities (MFF, ex: churro cart, hot dog cart) & Mobile Food Facility Preparation Units (MFPU, ex: taco truck, catering truck).
- For-Profit that donates ALL proceeds to a Non-Profit.
  They must provide a letter from the Non-Profit organization stating that their funds will be donated and a copy of the 501(c) for that non-profit.

****NOTE:** The Community Food Event Organizer will collect the permit fee from you.

Food Booth Design Suggestions

Three Examples of Suggested Booth Layout



Arrangement of booth must:

- ✓ Keep the public out of the food booth
- ✓ Protect food from human and environmental contamination
- ✓ Have a hand washing station (warm water, liquid soap, paper towels)
- ✓ Provide a way to keep all food and food preparation materials 6" above the floor/ground
- ✓ Have a utensil washing station (detergent soap & sanitizer) if preparing food
- ✓ BBQ's must be outside the booth and protected from the public (must have fire extinguisher in booth)
- ✓ Sneeze guards or a physical 3 foot setback is required for all BBQ's & prep/sampling areas near public
- ✓ Provide sufficient equipment to cook and maintain required temperatures