



## Temporary Food Vendor Guidelines

### Food Source and Temperature

- All food items must be prepared ON-SITE, or at a permitted facility.
- Certified Food Manager must be present during ALL hours of operation.
- All cold food must be held at 41°F or below.
- All hot food must be held at 135°F or above.
- Thermometers shall be displayed at all hot and cold hold units. A probe thermometer shall be provided to monitor internal temperatures of all TCS foods.
- Home canned or foods prepared in a home kitchen are NOT ALLOWED.
- Self-draining ice chests may be used for TCS foods, if time is used as a Public Health control, and shall be stated in the permit request. TCS foods using time as a Public Health control shall be promptly disposed of after four (4) hours. Styrofoam containers are not acceptable.

### Premises

- Equipment for hot and cold hold of TCS foods shall be adequate in number and sufficient capacity to maintain proper internal food temperatures.
- All food and food-service items (including single-serve items) shall be stored at least 6 inches off the floor.

### Personnel

- A hand washing facility shall be provided and accessible. Guidelines for a temporary hand-wash station are included in this packet.
- Hand-wash facilities shall have enough water, soap, and single-use paper towels to last the duration of food prep and service.
- NO eating, drinking, or smoking is allowed in food preparation or serving areas.
- All food items must be handled with serving utensils or gloved hands. **Bare hand contact with READY TO EAT food is prohibited.**

### Water Supply and Wastewater Disposal

- Water outlets shall be protected with a backflow preventer
- All wastewater shall be disposed in a sanitary manner that is consistent with code requirements. If a liquid waste retention tank is utilized, the tank must be properly disposed in a sanitary drain, once full.

### Cleaning

- A 3-compartment wash station shall be provided for washing utensils and equipment. Guidelines for a temporary 3-compartment wash station are included in this packet.
- Sanitizing solution and test strips must be on-site and available for use during all hours of prep and service. Chlorine sanitizing solution shall be diluted at 50-100 ppm. Quat sanitizing solution shall be diluted at 200-300 ppm.

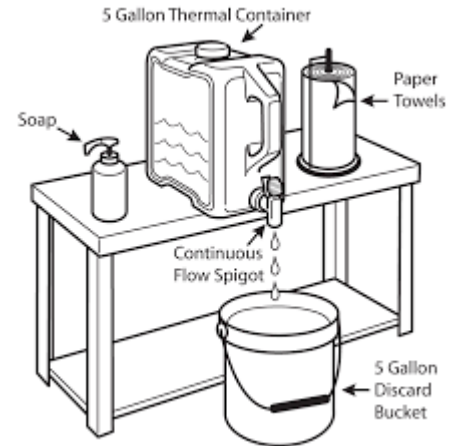
# HAND WASHING

At least one convenient hand washing facility must be available for handwashing on-site **at all times**. This facility must consist of:

- Container with warm, potable, running water (via spigot if sinks are not utilized).
- Catch-bucket for wastewater.
- Soap.
- Single-use paper towels.
- Trash container for paper towel disposal.

Employees **MUST** wash hands at all necessary times during food preparation and serving, including, but not limited to the following:

- Prior to food handling activities.
- Upon entering the food prep/serving area.
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching any part of your body.
- After taking out the trash, or following any activity which may contaminate the hands.



# DISH/UTENSIL WASHING

Facilities **MUST** be provided to **WASH, RINSE, and SANITIZE** multi-use utensils, dishware, and equipment used on-site for food preparation and serving. Proper chemical sanitizer and the appropriate chemical test kit must be provided **and used**, at each site.

## PROPER SANITIZER DILUTION RATES

- Chlorine (Bleach) - 50-100 ppm
- Quaternary Ammonia (Quat) - 200 ppm

## PROPER SET-UP

