

## TEMPORARY FOOD FACILITIES AT PUBLIC EVENTS

### Definitions

#### Community event

An event that is of a civic, political, public or educational nature, including state and county fairs, city festivals, circuses, and other similar events as determined by this division. a community event does not include swap meets, flea markets, swap malls, seasonal sporting events, grand opening celebrations, anniversary celebrations, or similar functions.

#### Nonprofit charitable temporary food facility

A temporary food facility that is conducted and operated by a corporation incorporated pursuant to the Nonprofit Corporation Law (Div. 2 (commencing with section 5000), Title 1, corp. C.)), that is exempt from taxation pursuant to paragraphs (1) to (10), inclusive, and paragraph (19) of section 501(c) of the Internal Revenue Code and Section 23701d of the Revenue and Taxation Code.

#### Potentially hazardous food

Food that is in a form capable of (1) supporting rapid and progressive growth of infectious or toxogenic microorganisms that may cause food infections or food intoxications, or (2) supporting the growth or toxin production of Clostridium Botulinum.

#### Temporary food facility

A food facility operating out of temporary facilities approved by this Division at a fixed location for a period not to exceed 25 days in any 90-day period in conjunction with a single weekly or monthly community event. The temporary facility must operate at a fixed site location only.

### Permit To Operate Required

A separate Permit to Operate a Temporary Food Facility is required for each organization operating a temporary food facility at each public event. Please contact Shasta County Environmental Health Division for the current permit fee. In addition, the person or organization in control of the event must submit a permit application and a site plan at least two weeks prior to the event.

### Who must obtain a permit to operate a temporary food facility?

Current law exempts nonprofit charitable food booths from obtaining a permit for a temporary event if they are giving or selling to their **members and guests only**, and if they are in operation for not more than three days in any 90-day period. All other food booths must be permitted whether they are for profit or nonprofit. Please refer to the chart listed on page 9 of this handout to determine which regulations your facility must follow. Please note that all food booths, including those that are exempt from regulation, have a responsibility to serve food that is safe for the public to consume. All temporary food booths have liability in case of a foodborne illness outbreak. This office recommends that food booths exempt from regulation follow the laws outlined in this handout.

## **Where To Apply for Health Permit**

At least two weeks prior to the event, an application must be submitted at the following location:

Shasta County Department of Resource Management  
Environmental Health Division  
1855 Placer Street, Suite 201  
Redding, CA 96001  
530/225-5787

NOTE: All permit applicants must meet the booth requirements before beginning operation.

## **Questions**

If you have any questions, call the Environmental Health Division at 530/225-5787, Monday through Friday.

**REQUIREMENTS-** for all booths except for non-profits that operate only once annually for less than 72 hours. For these requirements see page 6.

### **Section 114312**

All food that is sold, given away, or dispensed from a temporary food facility must be from an approved source and prepared on site in an approved booth or other permitted site. Food may **not** be prepared at a private home.

### **Section 114313**

The name address and telephone number of the owner, operator, permittee, or business must be posted in a place clearly visible to patrons. The name must be in letters at least 3 inches high and have strokes at least 3/8 inches wide. the address and telephone number must be in letters at least 1 inch high. All letters must be of a contrasting color with the background.

### **Section 114314**

In addition to the permit issued to each complying temporary food facility, a permit must be obtained by the person or organization that is in control of any community event at which one or more temporary food facility operates. This entity must submit this application plus a site plan showing the proposed locations of the temporary food facilities, restrooms, and all shared utensil washing, hand washing, and janitorial facilities at least two weeks prior to the event.

### **Section 114315**

a) During operating hours of the temporary food facility, potentially hazardous food may be held at or below 45°F for up to 12 hours in any 24 hour period. During non-operating hours or after holding food at 45°F for 12 hours the food must be placed in refrigeration units that maintain the food at or below 41°F or the food must be destroyed in a manner approved by this Division.

b) At the end of the operating day potentially hazardous food that is held at or above 140°F must be

either destroyed in a manner approved by this Division or donated in accordance with Article 19, but may not be re-served in a food facility.

c) Adequate cold food holding and hot food holding equipment must be provided to assure that hot potentially hazardous food is maintained at or above 140°F and cold potentially hazardous food is maintained at or below 45°F during transportation and operation of the temporary food facility.

**Section 114316**

Live animals, birds, and fowl may not be kept or allowed within 20 feet of any area where food is stored or held for sale. All reasonable efforts must be taken to exclude wild animal, birds, and fowl from the temporary facility. This does not include guide dogs, signal dogs, or service dogs when used in the manner specified in section 54.1 of the civil code.

**Section 114317**

Food-related and utensil-related equipment used in conjunction with a temporary food facility shall meet NSF or equivalent standards or shall be approved by this Division.

**Section 114318**

Ice used for refrigeration purposes may not be served for consumption in food and beverages.

**Section 114319**

a) Adequate and suitable facilities shall be provided for the storage of food, utensils, and related items.

b) All food-related and utensil-related items shall be stored at least 6 inches above the floor and must be protected from contamination.

c) When a temporary facility is not in operation, food must be stored using one of the following methods:

1) Within a fully enclosed temporary food facility that will prevent the entrance and harborage of animals, birds, rodents, insects, and other vermin. The facility must consist of floors, walls, and an overhead structure that meets the minimum standards of this chapter.

2) In lockable food storage compartments or containers, approved by this division, where food is adequately protected at all times from contamination, exposure to the elements, vermin, and temperature abuse.

3) Within a permitted facility or other facility approved by this division.

**Section 114320**

During transportation to and from the temporary food facility and during operation of the temporary food facility, all food, food contact surfaces, and utensils shall be protected from contamination.

**Section 114321**

At least one toilet facility for each 15 employees must be provided within 200 feet of each temporary food facility. Each toilet facility must be provided with an approved sink with hot and cold running water and permanently mounted single service soap and towels for handwashing purposes. Temporary food facilities that handle only 100% prepackaged foods may provide cold water with germicidal soap instead of hot and cold water at the hand washing facilities.

**Section 114322**

Adequate janitorial facilities must be provided for the cleaning of the temporary food facilities, restrooms, and all shared utensil washing and hand washing facilities. Janitorial facilities must be provided with hot and cold running water from a mixing valve.

**Section 114323**

An area separate from food preparation, utensil washing, and food storage areas must be provided for the storage of employee clothing and other personal effects. Personal effects shall be stored in a manner that prevents the contamination of food-related and utensil-related items.

**Section 114324**

Adequate lighting must be provided.

**Section 114325**

a) An adequate supply of potable hot water (at least 120°F) must be provided for utensil washing, hand washing, and janitorial purposes. The water supply must be from a source approved by this division and must be protected with a backflow or back siphonage protection device as required by applicable plumbing codes. \*

b) In addition to the water needed for food preparation and dispensing, at least 20 gallons of potable water shall be provided per temporary food facility per day of operation for utensil washing and hand washing.\*

c) The inlet to a potable water tank shall be provided with a connection of a size and type that will prevent its use for any other service, and shall be constructed so that backflow and any other contamination of the water supply is prevented. Hoses used to fill water tanks shall be made of food grade materials and handled in a sanitary manner.

**Section 114326**

Adequate liquid waste holding facilities shall be provided and shall meet all of the following requirements:

a) All liquid waste shall be disposed of in a manner approved by this Division.

b) Liquid waste holding capacity must be at least 50% greater than potable water holding capacity.

c) When ice is used in the storage or display of food or beverages, an additional minimum liquid waste holding tank capacity of at least 1/3 of the volume of the ice bins must be provided for the drainage of ice melt.

d) Additional capacity may be required where liquid waste production or spillage is likely to occur.

e) Any connection to a liquid waste holding tank must preclude the possibility of contaminating any food, food contact surface, or utensils.

**Section 114327**

Open-air barbecue facilities may be operated adjacent only to those temporary food facilities that are permitted to handle the types of foods to be prepared on the barbecue and with the approval of this Division. This activity is also subject to the requirements of Article 9 of CURFFL. All other cooking equipment must be installed and operated in compliance with all applicable local fire and building codes.

**Section 114328**

Based on local environmental conditions, location, or other similar factors, this division may require additional structural and/or operational requirements as necessary to ensure that foods are of a safe and sanitary quality.

**Section 114329**

Additional requirements for temporary food facilities that handle only prepackaged foods are:

- a) A durable and readily cleanable floor surface shall be provided within the temporary food facility.
- b) The temporary food facility must be designed and operated so as to prevent contamination of food under normal operating conditions with regard to employee sanitation, and minimize exposure to airborne contaminants, birds, vermin, leaves, rain, condensation and other forms of contamination. Overhead protection may be required.

**Section 114330**

Additional requirements for temporary food facilities that handle nonprepackaged foods are:

a) Temporary food facilities must be fully enclosed with floors, walls, and an overhead structure that will exclude animals, birds, and vermin or, if approved by this division, all food handling must take place within food compartments that completely enclose all food, food contact surfaces, and the handling of ready-to-eat food. The opening to the food compartment must be sized as appropriate to the food handling activity without compromising the intended protection from contamination, and shall be fitted with tight fitting doors that, when closed, protect interior surfaces from contamination.

b,c,d) Floors in the temporary food facility must be durable and easily cleanable. Walls and ceilings must be smooth, durable, and easily cleanable (screening of at least 16 mesh is also acceptable for walls but is only acceptable as a ceiling material above cooking equipment and when necessary for ventilation purposes).

e) Food condiments must be protected from contamination and, where available for customer self-service, be prepackaged or available only from approved dispensing devices.

f) A stainless steel utensil washing sink with at least three compartments with two integrally installed

stainless steel drainboards must be provided. The sink compartments and drainboards must be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink. The sink shall be provided with hot and cold running water from a mixing valve. The sink must be located within each temporary food facility, except that one sink may be shared by no more than four temporary food facilities that handle only nonprepackaged nonpotentially hazardous food, if the sink is centrally located and is adjacent to the sharing facilities.\*

g) Hand washing facilities, separate from the utensil washing sink, shall be provided. The hand washing facilities must be located within each temporary food facility, except that the facilities may be shared by no more than four temporary food facilities that handle only non prepackaged nonpotentially hazardous food, if the facilities are centrally located and are adjacent to the sharing facilities. Each hand washing facility must be equipped with hot and cold running water. Hand washing cleanser and single-use sanitary towels must be provided in permanently installed dispensers at each hand washing facility. \*

### **Other Concerns**

All food contact surfaces must be smooth, cleanable, non-absorbent, and in good repair.

There must be sufficient trash and garbage containers for each booth and for the public eating areas. The containers must be rodent and fly-proof and be maintained in a sanitary condition.

No smoking in any food booth.

All employees preparing or serving food must wear clean clothing, adequately restrain their hair, and keep their hands and fingernails clean at all times.

The above listed guidelines are a summary of requirements and do not necessary include all standards as set forth in State or local codes.

## **REQUIREMENTS FOR NONPROFIT TEMPORARY FOOD BOOTHS**

### **Section 114332.1**

Nonprofit charitable temporary food facilities may operate once annually for a period of time not to exceed 72 hours. If you exceed this, your temporary food facility must meet all the requirements of a for-profit booth.

### **Section 114332.2**

a) Except where all food and beverage is prepackaged, handwashing and utensil washing facilities approved by this Division must be provided within nonprofit charitable temporary food facilities. This Division recommends handwashing and dishwashing facilities as required in for-profit temporary food booths. The following two paragraphs list the for-profit requirements:

A stainless steel utensil washing sink with at least three compartments with two integrally installed stainless steel drainboards must be provided. The sink compartments and drainboards must be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink. The sink shall be provided with hot and cold running water from

a mixing valve. The sink must be located within each temporary food facility, except that one sink may be shared by no more than four temporary food facilities that handle only nonprepackaged nonpotentially hazardous food, if the sink is centrally located and is adjacent to the sharing facilities.\*

Hand washing facilities, separate from the utensil washing sink, shall be provided. The hand washing facilities must be located within each temporary food facility, except that the facilities may be shared by no more than four temporary food facilities that handle only nonprepackaged nonpotentially hazardous food, if the facilities are centrally located and are adjacent to the sharing facilities. Each hand washing facility must be equipped with hot and cold running water. Hand washing cleanser and single-use sanitary towels must be provided in permanently installed dispensers at each hand washing facility.\*

b) Facilities for the sanitary disposal of all liquid waste must be approved by this Division. An approved holding tank or proper connection to the sewer would be acceptable.

c) At least one toilet facility for each 15 employees shall be provided within 200 feet of each nonprofit charitable temporary food facility.

d) Food contact surfaces must be smooth, easily cleanable, and nonabsorbent. Stainless steel, light colored Formica, or other similar surface would be acceptable.

### **Section 114332.3**

a) All food must be prepared in a food establishment or on the premises of a nonprofit charitable temporary food facility. No unpackaged or potentially hazardous food/beverage stored or prepared in a private home may be offered for sale, sold, or given away from a nonprofit charitable temporary food facility.

b) All food and beverages must be protected at all times from unnecessary handling and must be stored, displayed, and served so as to be protected from contamination.

c) Potentially hazardous food and beverages must be held at or below 45°F or at or above 140°F at all times.

d) Ice used in beverages must be protected from contamination and must be maintained separate from ice used for refrigeration purposes.

e) All food and food containers must be stored off the floor on shelving or pallets located within the facility.

f) Smoking is prohibited in nonprofit charitable temporary food facilities.

g) Live animals, birds, or fowl must not be kept or allowed in nonprofit charitable temporary food facilities. Exceptions to this prohibition include:

1) Guide dogs, signal dogs, or service dogs as defined by section 54.1 of the Civil Code.

2) Dogs under the control of uniformed law enforcement officers or of uniformed employees of private patrol operators and operators of private patrol service who are licensed pursuant to the Business and Professions Code, while these employees are acting within the course and scope of their employment as private patrol persons. Please note: the dogs listed above must still be excluded from food preparation and utensil wash areas.

h) All garbage must be disposed of in a manner approved by this Division.

i) Employees preparing or handling food must wear clean clothing and must keep their hands clean at all times.

**Section 114332.4**

This Division may establish additional structural or operational requirements as necessary to ensure that food is of a safe and sanitary quality.

**Section 114332.5**

Open-air barbecue facilities may be operated adjacent to nonprofit charitable temporary food facilities with the approval of this Division. This activity is also subject to the requirements of Article 9 of CURFFL. All other cooking equipment must be installed and operated in compliance with all applicable local fire and building codes.

**\* This Division has made inquiries into the availability of handwash, dishwash, and janitorial sinks with hot and cold running water in this County. Unfortunately, there are not nearly enough of these appliances for rent at this time. For this reason, this office is willing to review alternative plans for utensil sanitation and handwashing. An example of this would be to provide several sets of utensils/plates to be rotated at approved intervals or to provide an operation with no utensil use. Both of these situations would eliminate the need for dishwashing. Alternative handwashing and janitorial sink plans must also be submitted if you cannot provide the required sinks.**