

## Fairs, Festivals, and Temporary Events

A food establishment that operates for a period of not more than fourteen (14) consecutive days in conjunction with a single event or celebration is the focus of this section. Fairs and festivals or similar celebrations, as well as, dinners or other events sponsored by organizations serving food and open to the public are all examples of temporary events.

Temporary operations often require the food service to be set up out-of-doors or in locations where keeping foods safe and sanitary is challenging. The following actions and equipment required are intended for all temporary food operations and should not be mistaken for other regulations that exist for permanent food establishments, mobile food units, or food processing plants. A food stand or other outdoor concession operating for more than fourteen (14) consecutive days must then comply with all requirements of the food code including food source, facilities, plumbing, equipment, labeling and food handling practices just as any other retail food establishment.

In addition to the following requirements, many Local Public Health Agencies (LPHAs) require temporary event vendors to obtain a permit and/or inspection prior to opening/operating at an event.

### **Booth**

The stand or booth should have overhead protection and in most cases, be fully enclosed. There may be openings for a serving window and a door for entry; however, the door is to be kept closed during operation. All food preparation, food storage, and service are to be done within this enclosed area. Screening material may be used for the walls, doors and serving window. However, screening may not be necessary if flying insects or other pests are absent due to the location of the food stand, the weather, or other limiting factors.

The floor of the stand should be hard, smooth, and constructed of easily cleanable materials. Asphalt, concrete, or plywood may be acceptable floor surfaces in temporary food stands.

### **Hand Sink**

Adequate hand washing facilities consist of a hand-sink equipped with hot and cold running water, soap, and paper towels. A temporary sink set up can be made that consists of a vessel full of water with a spigot type dispenser, soap, paper towels, a wastebasket and a bucket to collect wastewater.

Hands must be washed before starting or returning to work, after eating, smoking, or using the restroom, when changing duties, before putting on gloves and whenever hands become soiled. The use of gloves or hand sanitizers is not a substitute for handwashing.

### **Bare Hand Contact**

A food employee's bare hands may not touch ready-to-eat foods. Tongs, spatulas, deli tissues, or gloves must be used.

### **Food**

All foods and beverages are to be prepared on-site or at a food establishment currently under inspection.

Religious, non-profit, charitable groups and small food processors are allowed to serve home prepared non-potentially hazardous foods.

### **Cooking**

An essential part of food safety is assuring that proper final cooking temperatures are met. Proper cooking temperatures for some common foods are as follows: Chicken 165 °F

Hamburger 155 °F

Pork 145 °F

Fish/Seafood 145 °F

### **Hot and Cold Holding**

Sufficient equipment capable of keeping foods hot and/or cold must be provided. Mechanical refrigeration or ice is needed for cold foods. Refrigerators and freezers should be clean and contain thermometers. Coolers must be cleanable and have a drain. Hot holding units must be clean and contain a thermometer. Hot foods are to be kept at or above 135°F and cold foods are to be kept at or below 41°F.

### **Thermometers**

A metal-stemmed thermometer should be available for employees to monitor cooking and holding temperatures. The temperature must range from 0-220°F with increments no greater than 2°F. Glass-stemmed thermometers or mercury filled thermometers are prohibited.

## **Ice**

Ice for use in beverages and/or as an ingredient is to be kept in a separate cooler with no other food items. An ice scoop with a handle should be used to scoop ice to prevent bare hand contact with the ice. Ice shall be from an approved commercial source.

Ice used as a coolant for foods and/or beverages is to be drained or have chlorine present at 10 ppm.

## **Warewashing**

Warewashing may be done in a three-bin sink or temporary set-up using bus tubs. First, items shall be washed in hot, soapy water. Second, they shall be rinsed in clean, warm water. Third, they shall be chemically sanitized in warm water with an approved sanitizer. Finally, the items shall be air-dried.

## **Water**

Sufficient potable water needs to be on hand. If the unit is a mobile temporary stand the tank is to be constructed of a durable, corrosion resistant material that is easily cleanable. Vents, inlets and outlets should be screened or positioned so that they are protected from contaminants. Prior to use or after repair, the tank and system should be flushed and sanitized.



## PRE-EVENT SELF INSPECTION LIST

### For Temporary Food Establishments

Prior to your event, take a moment to go through this short checklist.

Make corrections or changes to your set-up and operation as needed.

Please note that this checklist is not all-inclusive of food safety requirements.

#### Facility:

- Storage of food/utensils/dishes/paper products (shelves/crates are **off the ground**)
- Mechanical Cold storage at 41 F. or below** (coolers must be approved prior to use)
- Handwash station:** must have a dispensing container of warm water, hand soap, trash can, catch basin, and disposable paper towels.
- Safe water supply from a regulated source**
- Food preparation area adequate to safely prepare food.
- Lighting that is shielded with plastic
- Proper dishwashing facilities: on site or in a licensed kitchen as required.
- Clean and safe ice storage
- Covered shelter
- Proper wastewater disposal

#### Equipment and Supplies:

- Metal stem thermometer with range of 0 – 220 F. (to check both hot and cold foods)**
- Extra utensils including tongs, spatulas, spoons, etc. (If no dishwashing on site)
- Bleach for sanitizing and test strips to test concentration (50-100 ppm required)
- Clean wiping cloths and container for sanitizing solution or disposable paper towels.
- Plastic/vinyl disposable gloves
- Garbage containers with plastic liners (1 in the booth and 1 outside the booth)

#### Food:

- NO home-prepared potentially hazardous food\* can be sold.**
- All meats/poultry/fish must be inspected and come from an approved source
- All preparation must be done on site or at an approved kitchen.

Check temperatures of cold foods when they arrive. They must be at 41 F or below.

Ice from an approved source and protected from contamination/hand contact.

**Personnel:**

A knowledgeable Person-In-Charge is present during all times of operation.

Workers wash hands upon entering booth.

Workers have hair restraints/hats, clean clothes/uniform, short clean nails

Workers do not touch Ready-to-eat food with bare hands.

Workers do not have open drink cups in food preparation area.

Workers do not eat or smoke in food preparation area.

**\*Potentially Hazardous Food requires temperature control because it is in a form capable of supporting the growth of microorganisms. This includes: meat, raw seed sprouts; cut melons; cut tomatoes, garlic and oil mixtures.**