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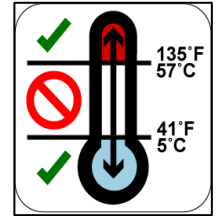
To promote and protect the health and well-being of Kings County residents through education, prevention, and intervention



Temporary Food Facility Operating Guidelines for Food Vendors

Booth Requirements	Prepackaged Food/Beverages only	Prepackaged Food/Beverages w/Sampling Food Demonstration	Food Preparation
Person-in-Charge	<ul style="list-style-type: none"> Must be available at all times during operation Demonstrate adequate knowledge of food safety principles related to the food operation Responsible for all food employee actions related to food handling and food operations Ensure there is no eating or smoking in the food booth 		
Identification of Temporary Food Facility (TFF)	Each Food Booth must have the following information posted and clearly visible to customers: <ul style="list-style-type: none"> Booth Name (3-inch lettering); Operator Name, City, State, Zip Code (1 inch lettering) Health Permit posted 		
Food Booth	<ul style="list-style-type: none"> Overhead protection only 	<ul style="list-style-type: none"> Overhead protection only 	<ul style="list-style-type: none"> Full Enclosure required 
Handwashing sink	Handwashing sink is not required.	Handwashing facilities must include warm water in a container capable of providing a continuous stream of water that leaves both hands free to allow vigorous rubbing. Handwashing facilities must be equipped with single use soap, paper towels and towel receptacle. Each booth must have a 5-gallon container and a 5 gallon catch bucket.	
Utensil Washing Sink	Not Required	Utensil Washing A utensil washing area is required for booths that sample and prepare food. Set up the utensil washing area you start preparing food. Utensils such as tongs, spatulas, bowls, or spoons, are cleaned with a three-step process. Step 1: In the first bucket, wash utensils in soapy water. Step 2: In the second bucket, rinse utensils in clean water Step 3: In the third bucket, sanitize utensils by soaking them in a solution of water and bleach. Use a test strip to measure the concentration of bleach. The concentration should be 100 parts per million.	

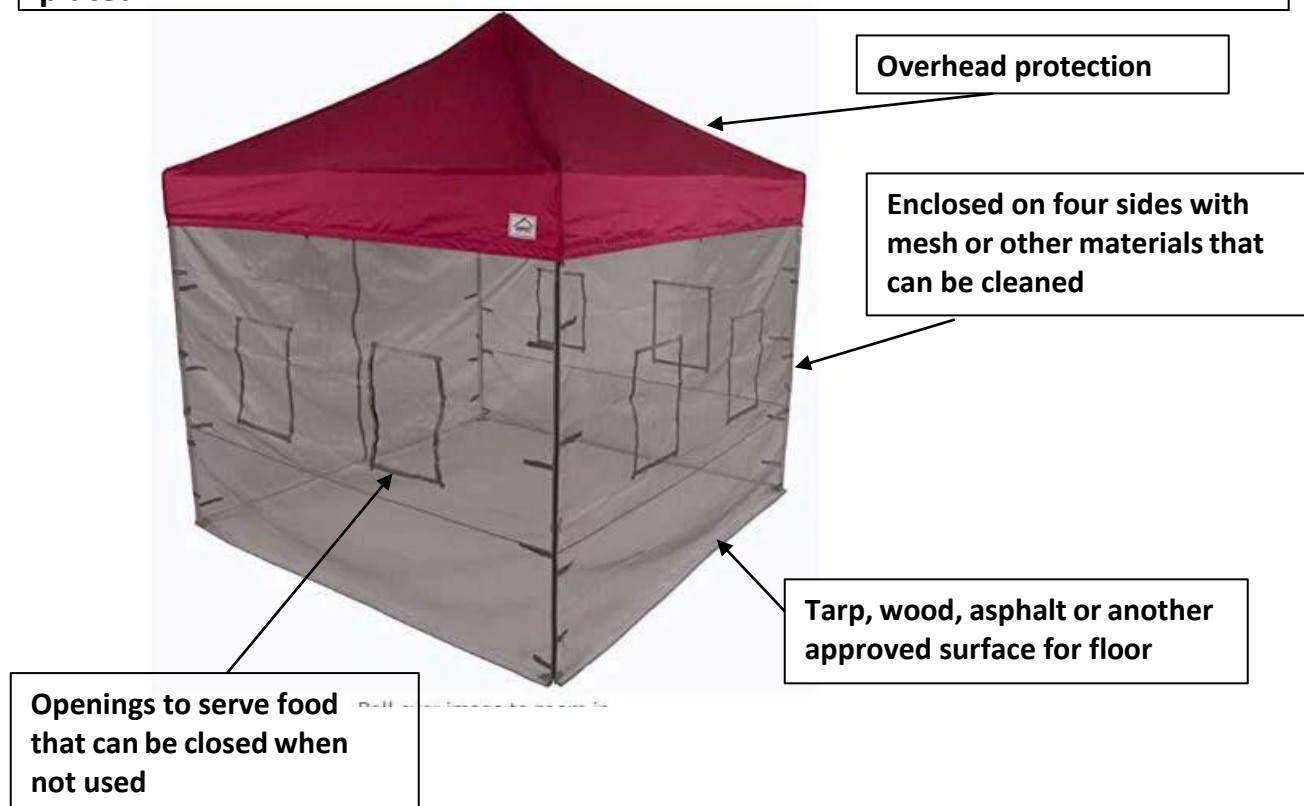
Booth Requirements Continued:	Prepackaged Food/Beverages only	Prepackaged Food/Beverages w/Sampling Food Demonstration	Food Preparation
Temperature Control of Potentially Hazardous Food (PHF)	<p>All potentially hazardous food (PHF)/perishable foods shall be kept at required temperatures:</p> <ul style="list-style-type: none"> Hot foods must be held in approved hot holding units (i.e., chafing dish, hot plates, steam table, etc.) at or above 135°F and discarded at the end of the day. Cold food may be held at 45°F for up to 12 hours in any 24-hour period and must be discarded at the end of the day. Cold food kept at 41°F or below does not have to be disposed of at the end of the day. Calibrated food thermometers must be available to monitor food temperatures. 		
Food Service	<p>All food must be commercially packaged and labeled.</p> <ul style="list-style-type: none"> Product name Ingredients Net weight Name and address of manufacturer 	<p>Unpackaged samples must be stored in approved food compartments (bottles, drip bottles, shaker bottles, etc.)</p> <ul style="list-style-type: none"> Samples must be individually portioned for distribution and given to each individual customer by food employee Safe food handling practices must be always followed Minimize bare hand contact with ready-to-eat food by using gloves, food service paper, tongs, or other utensils 	<p>Food must be prepared inside the food booth unless an alternate food preparation site has been pre-approved by Environmental Health</p> <ul style="list-style-type: none"> All food must be from an approved source BBQ cooking is allowed outside of the booth Cooking equipment outside of the booth must be sectioned off from the public using rope, caution tape, etc. Safe food handling practices must always be followed Minimize bare hand contact with ready-to-eat food by using gloves, tongs, or other utensils
Food Sources	<p>All food that is sold or given away must come from an approved source. An approved source is permitted and inspected by a government agency (e.g., food processor, restaurant, shared kitchen, food market, food warehouse). A copy of the health permit and/or a Processed Food Registration (PFR) may be requested with the application.</p> <p>Food prepared or stored at a private home is prohibited and may not be sold or given away to the public (except for registered and or permitted Cottage Food Operations).</p> <p>Note: A specialized food processing permit from the State of California (PFR, or a Milk and Dairy License) is required for specific processing such as: bottling, canning, juicing, manufacturing jerky or milk products; and for food products packaged and sold offsite from where it is prepared. In addition, an FDA registration is required for operations proposing to sell imported foods at a community event. Please note that if all required documents are not provided, the application will not be approved.</p>		
Food Storage	<ul style="list-style-type: none"> Food, beverages, and equipment must be stored 6 inches off the floor and be protected from contamination. Food stored overnight must be stored in vermin proof containers. All PHF items must be maintained at proper temperatures. 		
Trash/Waste	<ul style="list-style-type: none"> Trash containers must be emptied, and bags replaced on a regular basis to prevent a nuisance (i.e., flies/vermin attractant). Trash must be disposed of in an approved manner (trash service as needed). 		



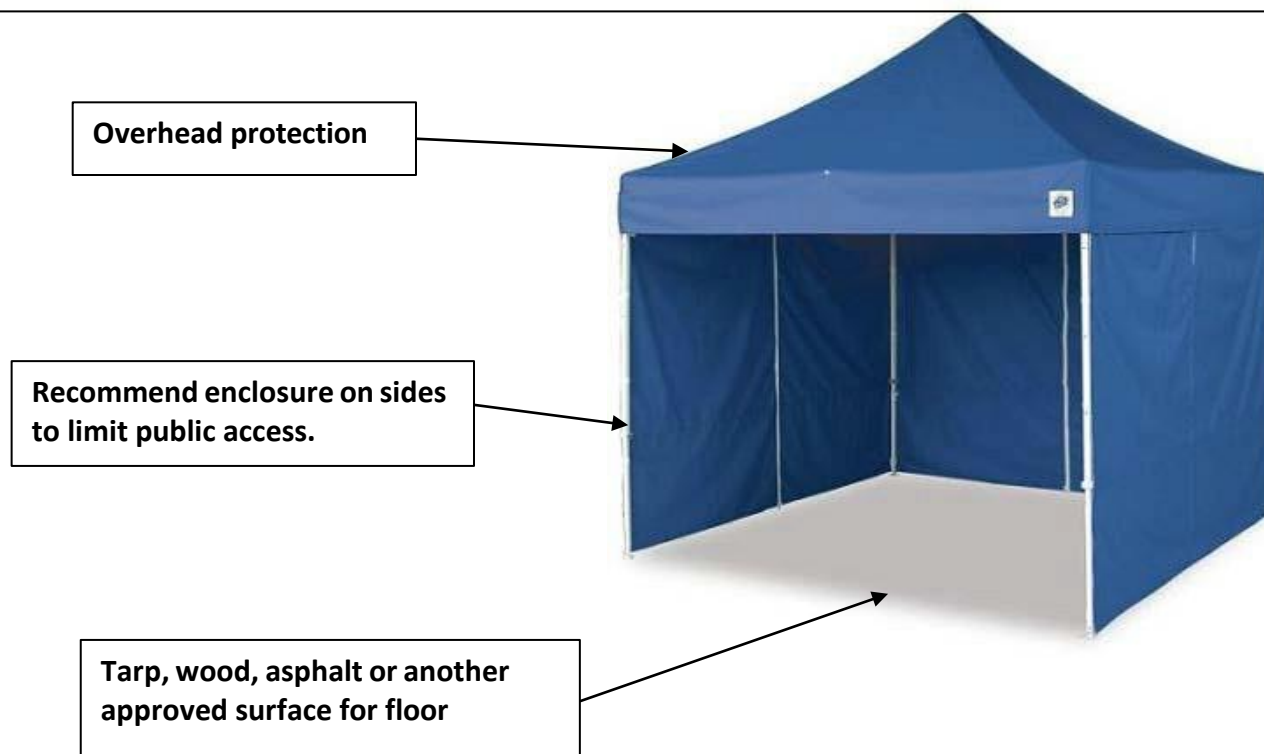
CHECK TO MAKE SURE YOU HAVE ALL OF YOUR EQUIPMENT BEFORE YOU OPEN FOR BUSINESS. FOLLOW THE FOOD SAFETY PRACTICES WHEN YOU ARE OPERATING.

ENVIRONMENTAL HEALTH DIVISION CHECKLIST FOR FOOD PREPARATION BOOTHS			
Equipment/Supplies		Food Safety Practices	
	Food preparation booth is completely enclosed on all four sides.		No food or beverage is prepared or stored in a private home.
	Tarp or similar floor covering (if applicable)		All food is prepared inside the booth.
	Handwashing facilities are set up:		Holding of food:
	<ul style="list-style-type: none"> • 5-gallon container of water with a free flowing valve. 		<ul style="list-style-type: none"> • Hot foods must be covered & held at 135° F or above in a hot holding unit (not the BBQ)
	<ul style="list-style-type: none"> • Bucket to catch wastewater. 		<ul style="list-style-type: none"> • Cold foods must be covered & held at 41°F or below in a refrigerator or ice chest.
	<ul style="list-style-type: none"> • Pump soap dispenser. 		
	<ul style="list-style-type: none"> • Paper towels 		<ul style="list-style-type: none"> • Check the temperatures of Potentially Hazardous Food frequently with a stem-type food thermometer.
	Utensil washing facilities set up:		
	<ul style="list-style-type: none"> • 3 containers – water and dishwashing detergent; clean water; bleach and water 		All equipment, ice chests, hot holding equipment are located inside the booth.
	<ul style="list-style-type: none"> • Dishwashing detergent. 		
	<ul style="list-style-type: none"> • Bleach 		All handwashing facilities are located inside the booth.
	<ul style="list-style-type: none"> • Paper towels. 		
	Wiping cloth sanitizer bucket set up:		All utensil-washing facilities are located inside the booth.
	<ul style="list-style-type: none"> • 2-gallon container to hold a bleach, water, and wiping cloths 		
	<ul style="list-style-type: none"> • Bleach 		BBQs, griddles and fryers are located outside the booth.
	<ul style="list-style-type: none"> • Wiping cloths 		
	<ul style="list-style-type: none"> • Chlorine Test Strips to test sanitizer concentration 		Food Handlers:
	Cold/hot holding equipment.		<ul style="list-style-type: none"> • Food handlers have clean hands & clean clothing.
	Probe thermometer to measure the temperature of hot and cold foods.		<ul style="list-style-type: none"> • Hair is confined in a hat or hairnet.
	Ice scoop for serving beverage ice.		<ul style="list-style-type: none"> • Wash hands frequently with soap & water
	Shelves or pallets to store food off the ground/floor.		<ul style="list-style-type: none"> • No smoking, vaping, or eating, or in the booth.
	Trash/garbage can or leak-proof plastic bags for trash/garbage.		Minimize the handling of foods through the use of tongs, napkins, etc.
	Containers with lids for food		Beverage ice stored separately from ice used for refrigeration.
	Health Permit posted		Ice scoop used for serving beverage ice.
			All food products are stored off the ground and inside the booth.
Notes:			Wiping cloths must be stored in a sanitizing solution and used for cleaning equipment and food-contact surfaces
			Sanitizer solution for utensil washing & wiping cloth bucket is 100 ppm of Chlorine
			All garbage is disposed in leak-proof, fly-proof containers.

Temporary Food Facility set up for booths where food is cooked, prepared or plated



Temporary Food Facility set up for booths where food is prepackaged off site.



Cooking Equipment Safety

All grills, fryers, and barbeques are placed outside of the tent and roped off so that the equipment is 3 feet from the public. This should prevent the public from burns and splashes.



Handwashing Station

5 gallon container filled with warm, clean water

Pump soap

Paper towels

Free flowing spout so both hands can be washed at the same time.

5 gallon bucket wastewater



Utensil Washing Station



Wash utensils in soapy water, rinse off the soapy water and let utensils sit in sanitizer solution for 30 seconds for chlorine or 60 seconds for quaternary ammonium. Use either a bleach solution or quaternary ammonium solution. See the example of the color the test strip will turn when the concentration of the sanitizer solution is correct. Do not mix bleach and quaternary ammonium!

Sanitizer for Wiping Rags

Keep wiping rags in a solution of **bleach and water**. The concentration is **100 parts per million of chlorine**. Use chlorine test strips to test the concentration of the chlorine. See the example of the color the test strip will turn when the concentration of the sanitizer solution is correct. **Change the solution when it is dirty or every 4 hours.**



Correct Sanitizer Concentration

