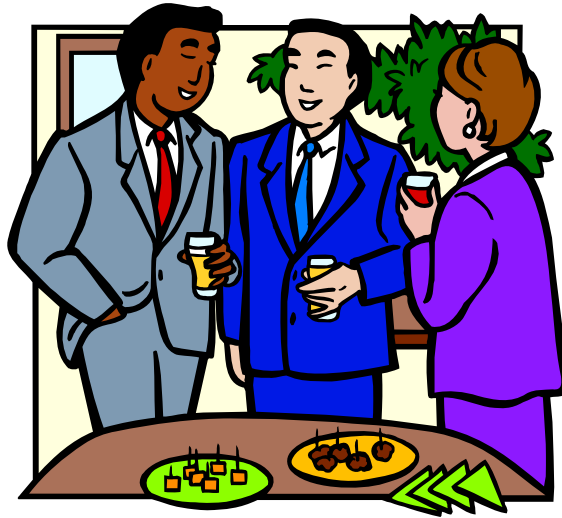


**TEMPORARY
and/or
SPECIAL EVENT
GUIDELINES
FOR FOOD VENDORS**



**COUNTY OF KINGS DEPARTMENT OF PUBLIC
HEALTH**

ENVIRONMENTAL HEALTH SERVICES

330 Campus Drive

Hanford, CA 93230

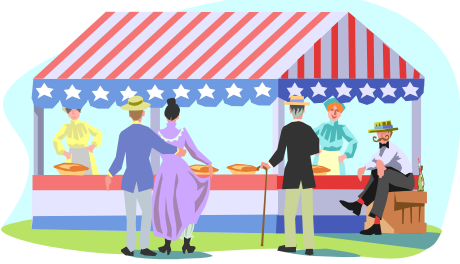



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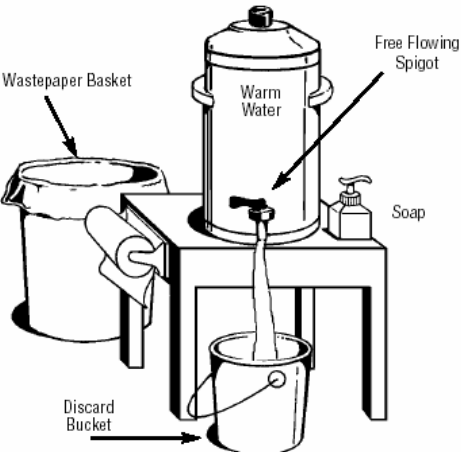
www.countyofkings.com/health/ehs

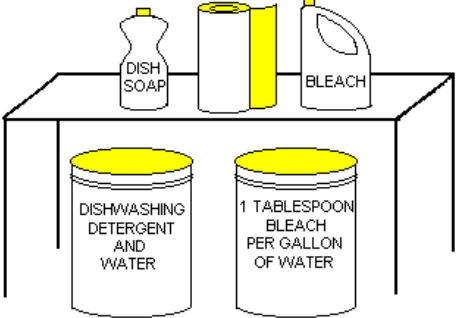

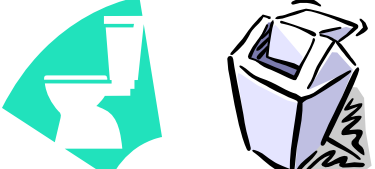



TEMPORARY AND/OR SPECIAL EVENT GUIDELINES FOR FOOD VENDORS

The California Retail Food Code, Sec. 114335 requires that Temporary Food Facility Permits be obtained by any person or organization that is providing food at community events, such as church fund raisers, street fairs, civic celebrations, carnivals and festivals.

ITEMS	REQUIREMENTS
BOOTH 	<p>The minimum construction standards for temporary food booths are to have a covered structure to protect from windblown dust and debris, weather, insects and animals. Fly mesh or canvas material may be used for screening. Identification of the booth must include the name, city, state and zip code. Check with the local Fire Department to verify that the materials you plan to use are approved.</p>
FOOD PROTECTION & STORAGE 	<p>All food and utensils are to be protected from the public during preparation and display. All food and food containers shall be stored off the floor/ground on shelving or pallets. Use disposable utensils to avoid direct hand-to-food contact.</p>
POTENTIALLY HAZARDOUS FOODS (PHF'S) 	<p>Keep menu items simple and keep PHF's (meats, eggs, dairy products, cut fruits and veggies, etc.) to a minimum. Avoid using pre-cooked foods and DISCARD ALL leftovers. Cook to order and use foods ONLY from approved sources. Cold foods must be refrigerated at 45°F or below by storing them inside ice chests or mechanical refrigeration. Hot foods must be kept at 135°F or above by storing them inside crock pots or steam tables/chafing dishes.</p>
BBQ 	<p>Only food items which can be cooked directly on the grill without the intervention of a utensil to contain it while cooking can be cooked on the BBQ. Meats, corn and potatoes may be cooked in the BBQ. No HOT-HOLDING of foods on the grill is allowed. Place the BBQ equipment away from public access to prevent the risk of food contamination and/or public injury.</p>

<p>TEMPERATURE CONTROL</p> 	<p>A digital probe type thermometer must be available at the site for checking the internal temperatures of PHF's. Temperature logs should be kept to ensure proper temperature monitoring (you may use the example of the TEMPERATURE LOG attached).</p>
<p>FOOD TRANSPORTATION</p> 	<p>If food needs to be transported from one location to another, keep it well covered and provide adequate temperature controls. Use refrigerated trucks or insulated containers to keep hot foods hot (above 135°F) and cold foods cold (below 45°F). DO NOT store or prepare any foods in a private home.</p>
<p>REHEATING FOODS</p> 	<p>Avoid reheating foods on site. If you have to reheat PHF's, bring the temperature to 165°F quickly and then transfer the foods to a hot holding device. DON'T use hot holding devices for cooking or reheating.</p>
<p>ICE AND WATER</p> 	<ul style="list-style-type: none"> ❖ Ice used in beverages shall be properly covered, drained and stored separately from ice used for cold holding purposes. ❖ Ice used for cold holding shall not be used for consumption.
<p>HAND WASHING STATIONS</p> 	<p>Each booth must have a 5 gallon container with a spigot for hands-free washing, warm water, a 5 gallons catch bucket, pump soap dispenser and paper towels.</p> <p>WHEN TO WASH HANDS?</p> <ul style="list-style-type: none"> • Upon entering booth • After using the toilet • After handling raw foods • After handling dirty utensils • After touching nose, mouth, skin or hair • After eating or drinking • After handling garbage • Anytime you doubt that your hands are not clean!

<p style="text-align: center;">UTENSIL WASHING STATIONS</p> 	<p>Supplies needed: sanitizer, dishwashing detergent, paper towels and two 5 gallon containers of water. One container should have soapy water, and the other container should have sanitizer and water solution (1 Tbs of household bleach per gallon of water). In addition, any wiping towels used for counters and table tops must be clean and are not to be used for other purposes. Rinse towels frequently in sanitizing solution. Disposable utensils are REQUIRED for public use and are also recommended for use by the food operators.</p>
<p style="text-align: center;">WASTEWATER</p> 	<p>Liquid waste must be disposed of into an approved sewer system or holding tank. Do not let waste water be discharged onto the ground.</p>
<p style="text-align: center;">PORTABLE TOILETS & GARBAGE CONTAINERS</p> 	<ul style="list-style-type: none"> ❖ Toilets must be available within 200 feet from the food booths. ❖ Garbage must be stored and disposed in leak-proof and fly-proof containers.
<p style="text-align: center;">IMPORTANT TIPS TO REMEMBER</p> 	<ul style="list-style-type: none"> • Keep hot foods HOT (135°F) and cold foods COLD (45°F) at all times. • Do not store PHF's at ambient temperature. • WASH hands frequently to prevent cross-contamination. • Minimize bare-hand contact with cooked foods. • Food handlers must have clean clothing and good hygiene. • Only HEALTHY workers should prepare and serve food. • No smoking, eating or drinking inside the booth. • No live animals inside the booth.

These requirements have been established by Kings County Environmental Health Services to meet the intent of the California Retail Food Code and are considered minimum standards in providing safe and wholesome food to the public.