



BUTTE COUNTY REQUIREMENTS FOR TEMPORARY FOOD FACILITIES

DEFINITION: A temporary food facility (TFF) is a food facility operating out of temporary facilities, approved by Butte County Environmental Health, at a fixed location at a community event for the duration of the community event. A TFF is not a mobile food facility.

The most important factor in keeping food safe at a community event is **KEEP FOOD SALES AND PREPARATION SIMPLE.**

A. Prepackaged, non-perishable foods are the safest foods to sell. Even prepackaged perishable foods, like wrapped sandwiches, are fairly safe if you have a way to keep them cold (45°F or less).

B. Preparing foods increases the risk of contamination from flies, dirty hands, dirty utensils, wind blown debris, etc. If you must prepare your own foods try to limit the preparation to a few foods that are easy to make.

C. Preparing perishable foods like poultry, meats, tacos, cooked rice or beans, etc, adds the risks of cross contamination from raw meats, temperature abuse by holding such foods at unsafe temperatures, and improper cooking that does not kill off any harmful bacteria that may be present on raw meats and poultry. If at all possible avoid cutting and portioning raw meats. Buy meats, poultry, and seafood already cut to the size you need. Buying meats and poultry already cooked would further reduce your risks. Never cook and then cool perishable foods for later use unless you have access to commercial refrigerators and know how to safely cool hot foods. Home-style refrigerators and freezers cannot safely cool large amounts of hot food.

REQUIREMENTS:

CATEGORY 1- PREPACKAGED FOOD AND RAW UNCUT PRODUCE:

1. All food shall be manufactured, prepared, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage, and shall have been obtained from approved sources. Food prepared or stored in a private home may not be sold or used. All packaged food shall have complete labels including name of product, name and address of manufacturer, ingredients (in descending order by weight), and weight. Exception: Ingredient handouts may be used for foods that are packaged by the seller for sale the same day, or for food items that are too small for a complete label.
2. All poisonous substances, insecticides, and cleaning supplies shall be stored in a separate place from food or utensils. All chemicals shall be stored in distinctive, labeled containers.
3. Each TFF shall have a leak proof, covered trash can of sufficient size for disposal of trash.
4. Adequate and suitable space shall be provided for storage of food and related items. All food, food storage containers, and utensils shall be stored at least 6 inches above the floor. After business hours, food and utensils shall be stored in the temporary food facility (if fully enclosed), in



approved, lockable, tight fitting storage compartments, in approved stock truck, or at a permitted food establishment. Weekly TFFs shall store food and food related items at an approved commissary (permitted food establishment or other location approved by this Department). Submit letter from your commissary.



5. At least one toilet for each 15 employees shall be provided within 200 feet. Each toilet facility shall be equipped with a handwashing sink with hot and cold running water and sanitary soap and paper towel dispensers. Adequate janitorial facilities shall be available for cleanup of restrooms.

6. Adequate lighting shall be provided in each TFF. The name of the business (3 in. letters), City (1in.letters), state, and zip code shall be posted so as to be legible and clearly visible to the public.

7. Each TFF shall have a durable, easily cleanable floor surface. Dirt, sand, gravel, grass, or fabric is not acceptable as a floor surface. All TFFs shall be constructed and maintained so as to keep out flies, rodents, and birds.

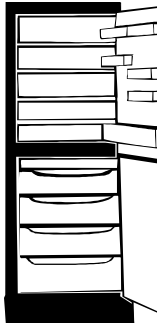
8. All potentially hazardous foods (PHFs) shall be held at or below 45°F or at or above 135°F. At the end of the day any PHFs that are stored at 45°F shall be destroyed or stored at 41°F in a refrigerator.

A) Super insulated ice chests with ice packs may be used for one day events if foods are in water proof containers, separate ice chests are used for different types of foods, and 45°F is maintained.

B) Refrigerators must be pre-cooled to 45°F prior to placing PHFs in them. Note: Domestic refrigerators can take hours to cool down and may not maintain food at 45°F in hot weather.

C) PHFs to be held hot shall be stored in oven, steam table, or other equipment able to maintain food at 135°F. Any PHF, which has been held hot, shall be discarded at the end of the business day.

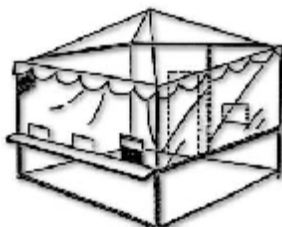
D) Accurate, visible thermometers shall be located in each refrigerator. A metal stem thermometer (0-220°F or digital) shall be available for checking hot and cold food temperatures.



9. All food related equipment and utensils shall be durable, easily cleanable, and suitable for the intended purpose. All equipment, utensils, and facilities shall be kept clean, fully operative, and in good repair.

10. Prior to each separate event the operator of a TFF shall submit an application (including description of operation and floor plan) and required fee. A Permit to Operate will normally be issued at the event after a satisfactory inspection. Venders preparing food at a commissary for multiple events may also need a permit for the commissary. At least one person shall have sufficient food safety knowledge for the type of operation and shall be able to instruct other workers as to safe food handling.

CATEGORY 2-MINIMUM FOOD PREPARATION- Preparation limited to dispensing, serving, baking, roasting, frying, popping or assembly of non-PHF foods and heating/dispensing of PHF foods where utensils and food contact surfaces only require daily cleaning. No cutting, grinding, chopping, slicing of raw ingredients; no handling of raw meats, no reheating of food prepared by the TFF for hot holding; no thawing of potentially hazardous foods, no washing of produce (except as in 12E), and no cooling of potentially hazardous foods. Must meet items 1-10 above plus the following:



11. The TFF shall be fully enclosed with floor, walls, and ceiling. The TFF shall have smooth, durable, easily cleanable walls and ceiling. Screening may not be used for ceiling material except where needed for ventilation over cooking equipment. Small openings shall be used for serving food. In some cases, less than full enclosure may be allowed for minimal food prep which is performed within an approved food preparation compartment. Submit pictures or plans.

12. The TFF shall have a 3 compartment stainless steel sink with dual integral drainboards available for utensil washing. The sink compartments shall be large enough to accommodate the largest utensil. Available means:



A) Up to four TFFs may share a utensil sink if the sink is adjacent and centrally located to the TFFs.

B) Up to 4 TFFs at consecutive 3 day or less events may use a remotely available (within 200 ft.) utensil washing sink if engaged in minimum food preparation, there are spare utensils readily available, the event organizer provides a daily time schedule for when each vender shall have access to the sink, and each food vender submits an operational plan on how they will adequately clean and sanitize their equipment and utensils using the remote utensil sink.

C) TFFs at 3 day or less events (including 1/2 day weekly events) may use a 3 compartment sink located in a local commissary (restaurant or market) if only minimum food prep is performed, there are spare or single service kitchen utensils readily available, and each food vender submits an operational plan on how they will adequately clean and sanitize their equipment and utensils using the commissary.

D) EXCEPTION #1: TFFs where no reusable utensils are used, where no equipment is used that requires cleaning during the event, and where there is no need for a food preparation sink, would not need utensil washing facilities.

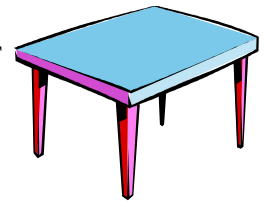
E) EXCEPTION #2: TFFs at 1/2 day events (such as street fairs or farmers markets) that only cut samples of small produce (apples, oranges, etc) may use the alternative handwashing station for produce washing if a disposable cutting board is used and the knife is either disposable or cleaned and sanitized at an acceptable site.

13. Reusable kitchen utensils and removable parts of equipment shall be washed, rinsed in clear water, and then sanitized in a warm solution of approved sanitizer, using all three compartments of a utensil sink, between processing different types of foods and as frequently as needed for the type of food operation so as to provide safe and sanitary utensils and equipment. Non-removable food contact surfaces shall be cleaned and sanitized “in place” following manufacturers recommendations other acceptable methods.



14. The TFF shall have a separate hand sink with warm water under pressure and sanitary soap and paper towel dispensers, or may use dirty side of non-shared utensil sink for handwashing. Food handlers shall wash their hands before engaging in food preparation and after using toilet, handling raw foods, eating, smoking, or at any other time that hands may have been contaminated. For 3 day or less events, TFFs with minimum food preparation may use an alternative handwashing facility consisting of a 5 gallon water container of potable water with a valve that leaves the water continuously running, and a catch basin for the waste water.

15. Each TFF shall have an approved food preparation table/counter with an impervious top and easily cleanable, durable construction. Food shall be prepared on NSF approved cutting boards. Clean and sanitize cutting boards in utensil sink after each use.



16. Hot (120°F) and cold running water from a mixing faucet shall be provided at each sink. Water shall be from an approved source and shall be provided at a flow of at least 1 gal/min. Provide a minimum 1/2 gallon hot water heater. A minimum 20 gallon fresh water supply of potable water shall be provided for utensil and handwashing. Those TFFs only needing a hand sink shall have minimum 5 gallon water container with on/off valve. Additional water shall be provided if needed for food preparation or large utensil sinks. Water tank, water transporting container, and/or hose shall be made of food grade materials and shall be protected from contamination.

17. A wastewater tank that is at least 1-½ times (30 gallon minimum) the size of the potable water tank shall be provided. Wastewater shall be disposed of at an approved site.

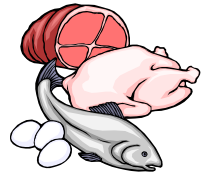


18. Potentially hazardous foods shall be cooked/reheated to an internal temperature of 165°F or more. Use a probe thermometer that is accurate at the tip for checking cooking temperatures. The final cooking temperature of large pieces of food should be checked in at least two places. Do not heat food up in slow cookers or steam tables.

CATEGORY 3-SIGNIFICANT FOOD PREPARATION

Must meet items 1-18 above plus the following:

19. Raw meats, poultry, seafood, and eggs shall be handled and stored separately from cooked or ready-to-eat foods. Where possible such raw foods should be purchased pre-cut into the size that will be served.
20. A three compartment sink and separate hand sink must be located within or adjacent to each TFF. Hot water shall be supplied from a minimum 3 gallon hot water heater. Up to 4 TFFs may be shared a centrally located utensil sink. Utensils and food contact surfaces shall be washed, rinsed, and sanitized between processing different types of foods, after each use, or every 4 hours of continuous use with same type of food. If sinks will be shared then provide a work plan indicating how the sink will be shared and still allow for cleaning and sanitizing at required frequencies.
21. The TFF must be fully enclosed except that food may be barbequed on an adjacent barbeque. All other cooking shall be done within the TFF unless prohibited by local fire regulations.
22. Hot or warm potentially hazardous foods shall not be cooled at the TFF unless adequate rapid cooling facilities are provided. These shall include a commercial storage type refrigerator with adequate capacity for cooling, adequate amount of metal racks, and containers suitable for quick cooling (such as shallow pans).



For further information and applications contact Butte County Environmental Health at:

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