

# Temporary Food Service Permits

Are you considering selling or offering food at a temporary event such as a craft fair or festival? Make sure you meet all the requirements before making any plans. Temporary food establishments must meet the following standards:

## Permits:

- A Food Vendor Permit Application for Temporary Events must be completed a minimum of 10 days prior to the planned event.
- The application must be reviewed by the Health Inspector. Once approved, the permit is valid for a maximum of 14 consecutive days.

## Types of food allowed to be offered:

- If you plan on cooking on-site at the event, you may only offer foods requiring limited preparation, such as hamburgers and frankfurters that only require seasoning and cooking. Other potentially hazardous foods (items that require to be kept hot or kept cold such as chicken, seafood, dairy products, chowder, pizza, etc.) must be fully prepared and cooked at a licensed food establishment. These other foods must be capable of being dispensed to the customer without barehand contact and with no further preparation aside from re-heating.
- Non-potentially hazardous foods (items such as popcorn, cotton candy, fried dough, etc.) are allowed to be prepared on site at the temporary event.
- Baked goods, bottled beverages, commercially packaged foods, and other grab and go types of items can be offered if they are from an approved source such as a licensed residential kitchen or retail store.
- Packaged foods must meet minimum labeling requirements.

## Personnel/food handlers:

- There must be always one designated person in charge who is responsible for compliance with the regulations. If any potentially hazardous foods are being offered, one person **certified** in food safety is required.
- One person who is **certified** in Allergen Awareness is required for all temporary food permits.
- Food employees must have clean outer garments and effective hair restraints. Tobacco usage and eating are not permitted by food handlers in the preparation and service areas.

### **Event set up/booth:**

- Food must be protected from elements such as dust, debris, and insects. Floors must be constructed of tight wood, asphalt, or grass. Walls must be easily cleanable; this can be accomplished by using a tent with side panels or other means.
- All food contact surfaces shall be smooth, easily cleanable, durable, and free of seams and difficult to clean areas.
- If lighting is to be used, bulbs must be shatterproof or shielded to prevent accidental breakage and contamination of food products.
- A sign on the menu board and/or where food is ordered must be posted which reads: “Before placing your order, please inform us if anyone in your party has a food allergy”.
- If offering potentially hazardous foods that are not fully cooked, a consumer advisory notice must be provided on the menu. This notice must read: “consuming raw or undercooked foods may increase your risk of food borne illness.”

### **Handwashing, Cleaning and Sanitizing:**

- A convenient handwashing facility must be available whenever handling unpackaged foods. This can be achieved by using a minimum two-gallon insulated container with a spigot, basin, soap, and disposable towels. The container must be filled with warm water and a “handwashing only” sign must be posted.
- Alcohol based hand sanitizers are allowed in lieu of a handwashing facility when there will be no bare hand contact with ready to eat foods.
- Restrooms with running potable water must be available at or near the location of the event.
- If ware washing sinks are not available on site, multiple sets of utensils used for food preparation must be provided.
- A sanitizer, such as chlorine bleach must be utilized to sanitize food contact surfaces, equipment and wiping cloths. Wiping cloths must be stored in a chlorine/water solution between uses.

### **Food and utensil storage and handling:**

- All food, equipment, utensils, and single service items must be stored off the floor/ground. and be protected from contamination.
- Potentially hazardous foods must be kept below 41°F or above 135°F. This can be done by using a mechanical refrigerator, an effectively insulated container with sufficient coolant or hot food storage units.

- When re-heating food for service, the on-site equipment must be capable of getting the food to 165°F quickly, then holding the food at a minimum of 135°F.
- Potentially hazardous food, which is reheated for hot holding, shall be discarded if not used or sold by the end of the day.
- Wrapped ready-to-eat foods such as sandwiches shall not be stored in direct contact with ice.
- Only single-service articles (paper plates, plastic utensils, etc.) shall be used by the consumer.
- Ice to be used in food or drinks cannot be used to store foods and must be dispensed with tongs or a scoop.
- A food thermometer must be available to check temperatures of both hot and cold, potentially hazardous food.
- Food displays must protect food from customer handling, coughing, or sneezing by wrapping or using a sneeze guard or other barrier.
- Food handlers must use utensils, disposable papers, disposable gloves, or any other means to prevent bare hand contact with ready-to-eat food.

**Important things to remember:**

- Keep food out of the “danger zone”: 41°F-135°F. Food should be kept cold or kept hot. Bacteria grows rapidly when it is in the “danger zone”, causing people to get sick.
- Cross contamination is a common cause of foodborne illness. Keep raw foods away from ready-to-eat foods (foods that are ready to serve, that require no further washing or cooking).
- Hand washing and proper glove use are always the best ways to prevent contamination from food handlers. Change gloves often and use an alcohol-based hand sanitizer if running water is not available.
- When in doubt, throw it out. If you are unsure of a food’s wholesomeness or quality, please don’t risk using it.