

**CALIFORNIA RETAIL FOOD CODE REQUIREMENTS
FOR TEMPORARY FOOD FACILITIES
(Pages 3 – 7 to be retained by each vendor/operator)**

SANITATION REQUIREMENTS: Temporary food facilities must comply with the following standards

Food/Beverage Sources

- Must be from approved commercial sources and/or registered/permitted Cottage Food Operation.
- Shipping tags must be kept on-site for all shellfish (i.e., oysters, clams, mussels, scallops).
- Provide approved labels for all prepackaged food items.

Food Preparation

- Food must be prepared inside an approved food booth or inside a permitted commissary/production kitchen. If the food is prepared off site, provide a copy of the facility's health permit.
- The only cooking allowed outside the booth is an open flame BBQ ,grill , deep fat fryer, or other propane fueled cooking equipment that the fire department does not permit inside of the booth.
- Once the food items are cooked, they must be brought into a fully enclosed booth for preparation.
- Food must be protected at all times, and in cases where potential contamination may occur such as rain, wind, or overhead contaminants, other methods of food protection must be provided.
- Contact the local fire department for additional requirements or permits regarding cooking equipment at a Temporary Food Event.

Temperature Control of Potentially Hazardous Foods (PHF)

- PHF's include meats, seafood, cooked rice, cooked beans, cooked vegetables, many cheeses, cut melons, tofu, eggs, and sprouts. At the end of the day, hot and cold potentially hazardous foods must be discarded.
- During operating hours, PHF must be kept at/or below 45° F for up to 12 hours in any 24-hour period.
- At the end of the operating day, any PHF that is held at 45° F shall be destroyed in an approved manner.
- At the end of the operating day, PHF that is held at/or above 135°F shall be destroyed in an approved manner.
- Hot foods must be held in approved hot-holding units (e.g., steam table, hot plate, chafing dish etc.).
- Potentially hazardous foods must be transported at/or below 41° F or at/or above 135° F in an approved container capable of maintaining these temperatures. Frozen food must be transported frozen with no signs of thawing.
- An accurate food service thermometer must be provided if the booth is handling potentially hazardous foods. The device must be accurate to ± 2° F and sanitized prior to use.
- Heat cold, pre-cooked foods to at least 165° F prior to placing in a hot holding unit.

Cooking Temperatures

- Minimum internal cooking temperatures are as follows:
 - Poultry, stuffed foods, reheated foods 165° F (for at least 15 seconds)
 - Ground beef or pork, (comminuted meat) 155° F (for at least 15 seconds)
 - Eggs, fish and single pieces of beef or pork 145° F (for at least 15 seconds)
 - Vegetables for hot holding 135°F

Food Preparation Handwashing Station

The handwash station must be operational prior to beginning food handling operations. Container must be capable of providing a continuous stream of water that leaves both hands free to allow vigorous rubbing with soap and warm water for 10 to 15 seconds.

- Provide at least a 5-gallon hot water (from an approved source) reservoir with a hands-free spigot that drains into a 5-gallon waste bucket. Temperature of the water must be at least 100°F.
- Provide single service soap (e.g., pump style dispenser) and paper towels, and a trash receptacle.
- A handwashing station is not required for booths that handle only prepackaged food.

Warewashing Facilities (see pg. 2 #7-11)

- Provide three 5-gallon buckets (or equivalent): **(1)** clean water and detergent. **(2)** clean rinse water. **(3)** bleach and clean water (1 tablespoon bleach per 1 gallon water). For some operations or events a more substantial utensil washing station will be required. Must be deep enough to cover utensils by 2 inches.
- Provide sanitizer test strips for the sanitizer used to ensure 100 ppm chlorine, or 200 ppm quaternary ammonia.
- Utensils include knives, tongs, scoops, forks, pots, cutting boards, probe thermometers, etc.
- Utensils must be cleaned and sanitized throughout the day
- Utensils handling potentially hazardous foods must be cleaned and sanitized at least once every 4 hours.
- Warewashing sink may be shared by no more than four facilities that handle non-prepackaged food if the sink is centrally located and is adjacent to the sharing facilities.

Wastewater Disposal

- Water and liquid wastes (including waste from ice bins and beverage units) must drain into a leak-proof container.
- Wastes must be disposed of into an approved sewer system or holding tank.
- Wastes must not be drained to the ground surface or into a storm sewer.

Food Handlers

- Food handlers must be in good health and wear hair restraints.
- Food handlers must wash their hands prior to the start of food preparation, after handling money, when switching from one food type to another, before putting on gloves, after using the restroom, and whenever hands may have become contaminated.
- Clean garments must be worn.
- Whenever practical, food handlers must use tongs, gloves, or single-service wax paper for serving ready-to-eat foods.
- Smoking is prohibited inside or around the booths.
- Hands must be washed after smoking elsewhere.

Condiments and Customer Utensils

- Condiments and customer utensils must be protected from contamination
- Condiments and customer utensils must be in individual packages, served from inside the booth, or provided from approved dispensers.
- Facility shall provide single use articles for use by the consumer.

Toilet Facilities

- Approved toilet facilities must be located within 200 feet of each booth.
- There must be at least one toilet facility for each 15 employees.
- Handwashing facilities equipped with soap and paper towels must be located within or immediately adjacent to toilets. Handwashing in permanent facilities must be supplied with hot and cold running water. **Handwashing for toilets is required in addition to the handwashing station required in the booths.**

Equipment

- All equipment must be easy to clean and in good repair. Food-contact surfaces must be commercial-grade, and made of non-toxic components.
- Hot and Cold holding equipment shall be provided to ensure proper temperature control during transportation, storage and operation of the TFF.

- Equipment shall be located and installed to prevent food contamination.
- Contact your local Fire Department

The Fire Department may have additional requirements such as the following:

- An exit door (not a flap) must be provided at least 24" wide. Exits must be kept clear and unobstructed.
- Outdoor cooking equipment must be kept at least 5 feet from the booth or other combustibles.
- Generators are not to be refueled while running. Refueling is to be done only when the unit has cooled down.
- Cooking equipment must also be approved for use by the local fire department.
- Electrical appliances, cords, and accessories must be in good repair and UL listed. Household type extension cords are prohibited. All extension cords must be rated for the intended use.
- Cooking areas are to be protected and secure from public access.
- Even if you are not cooking in your booth, proximity to other booths may require that your booth meets these requirements.
- Contact the local fire department for any further requirements or clarification regarding fire department regulations at Temporary Food Events.

Storage

- Food/beverages and utensils must be stored inside the booth at least 6" above the ground.
- Food/beverages and utensils must be stored inside the booth.

Garbage

- Garbage must be stored in leak-proof and fly-proof containers, and serviced as needed.

Animals

- Live animals are prohibited inside the booth.
- Live animals must be at a minimum of 20 feet away from food/beverage booths at all times.

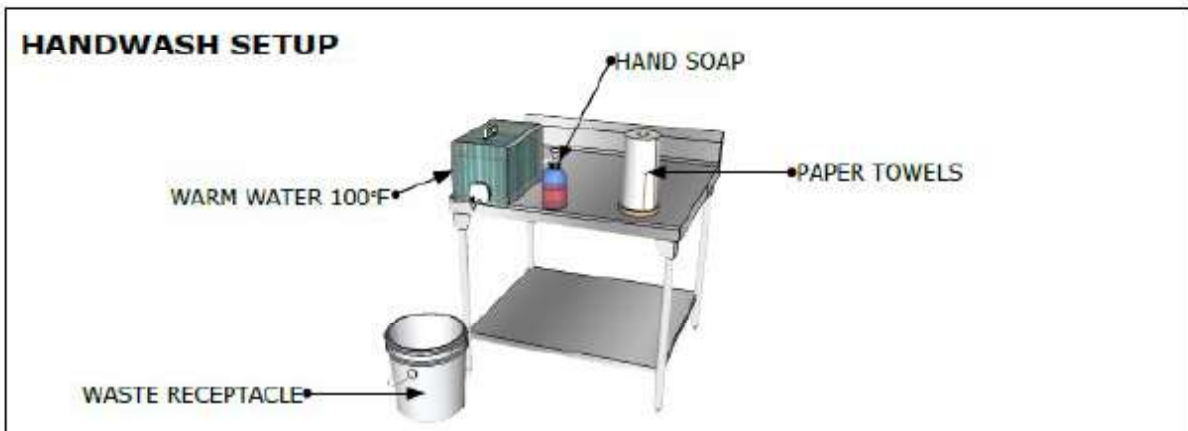
Booths

- A fully enclosed (with 16 mesh per square inch screens), fly-proof booth must be provided unless the booth is selling/handling only individually prepackaged foods that have been packaged in an approved, fully enclosed commercial facility. **Food compartments are not a substitute for an enclosed booth.**
- The booth must be large enough to accommodate all operations including storage, food preparation, hand washing, cooking, and utensil washing. Many vendors will require a double booth (or larger). Supplies and non-PHF food in factory sealed containers may be stored in nearby storage units or in an approved enclosed location.
- Pass-thru windows must be provided. The maximum size of a pass-through window is not to exceed 216 square inches.
- Pass-through windows and doors must be equipped with tight-fitting flaps or doors.
- Booths using adjoining barbeque facilities must be equipped with a pass-thru window between the barbecue and the booth.
- Booths operating on grass or dirt must use an approved material (e.g. concrete, asphalt, tight wood or other similar cleanable material) for floor surfaces and kept in good repair.
- The name of the facility, city, state, zip code and name of the operator must be legible and clearly visible to patrons. Facility name shall be a minimum of 3 inches high and be of a color contrasting with the surface on which it is posted. Letters and Numbers for the City, State and Zip Code shall be a minimum of 1 inch high.

Handwashing & Warewashing (Utensil) Set Up

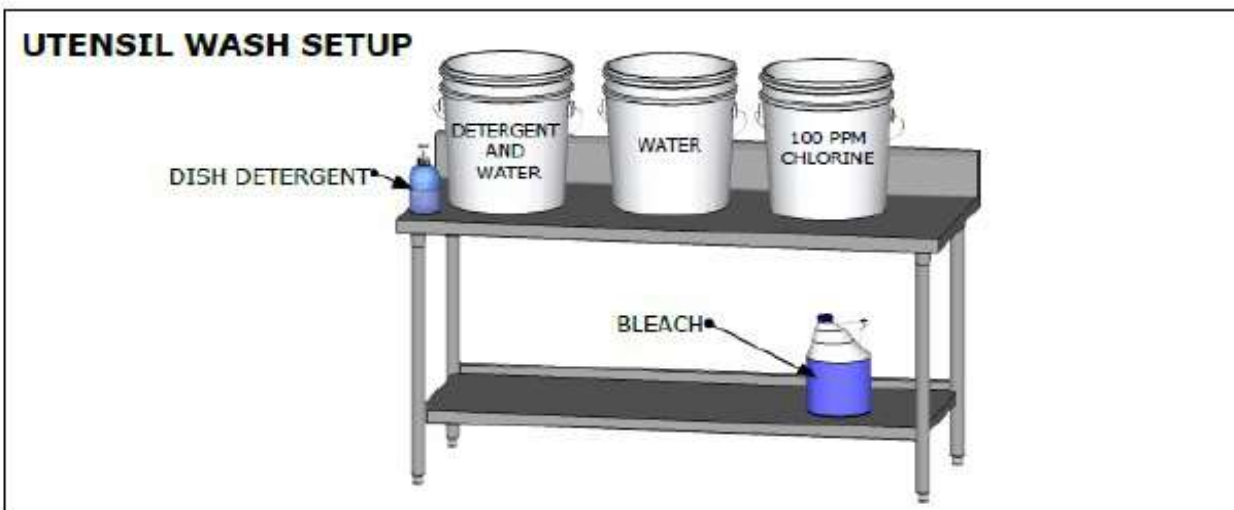
Handwashing facilities

1. Provide a 5-gallon water reservoir with a hands-free spigot that drains into a 5-gallon waste bucket or basin.
2. Provide single service soap (e.g., pump style dispenser or squeeze type)
3. Paper towels and trash receptacle.

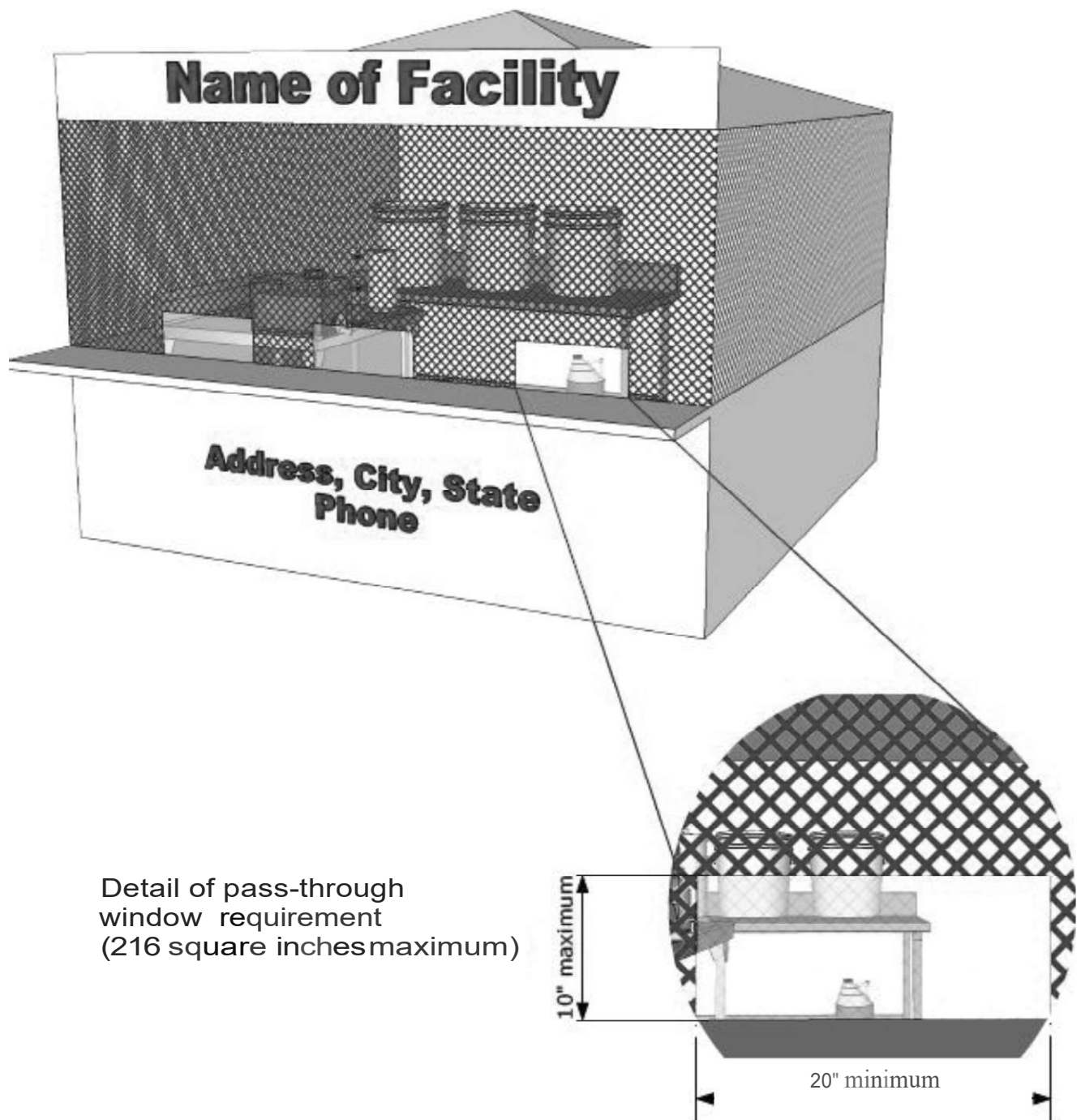


Utensil wash station setup for the sanitary cleaning of cutting boards and utensils. Utensils include knives, tongs, scoops, forks, pots, and cutting boards, probe thermometers, etc.

1. Provide **three** 5-gallon buckets (or equivalent) for utensil washing:
 - a. First bucket: clean water and detergent.
 - b. Second bucket: clean rinse water.
 - c. Third bucket: sanitizing solution and clean water (1 tablespoon bleach per 1 gallon water).
2. Provide sanitizer test strips for the sanitizer used (e.g., chlorine, quaternary ammonia).
3. Utensils handling potentially hazardous foods must be cleaned and sanitized at least once every four hours.



Fully enclosed booth with pass-through windows



Detail of pass-through window requirement (216 square inches maximum)