



## TEMPORARY FOODSERVICE REQUIREMENTS 2008

### NOTICE

Food handling activities in a private residence resulting in commercial sales are prohibited under state and local food codes. All temporary foodservice operations must originate from a commercial food location serving as its commissary.

Each person or company sponsoring an event is to submit a complete list of food vendors and the umbrella fee of \$364.00, as early as possible. This list of vendors must include foodservice operators that sell packaged foods as well as those giving away samples. Each booth vendor must pay \$65.00 per booth, two weeks prior to the event. \*

- Each vendor involved in food handling or preparation is to provide a three bucket system ( 5 gal. buckets ) for washing, rinsing and sanitizing utensils and equipment. Provide dish detergent and unscented bleach for washing and sanitizing. Provide a chlorine test kit for mixing the bleach sanitizer to 50-200 ppm - these are available at restaurant supply outlets. If a sanitizer other than bleach is used provide and use the appropriate test kit. Store wiping cloths in the sanitizer solution and change waters when they become soiled.
- Provide a handwashing station consisting of a covered container dispensing running water through an on/off spigot and draining into a catch basin. Provide hand soap and paper towels for washing and drying of the hands.
- Thermometers are needed in all coolers and freezers, keep cold foods at 45° F or less and hold hot foods at or above 135° F. Provide a chef's probe thermometer ( 0 ° F - 220° F ) for monitoring food temperatures. Equipment must be in good working order to properly maintain safe food temperatures.
- Hot and cold foods must be transported to the site in insulated containers capable of properly maintaining safe food temperatures (such as Cambro units).
- Avoid direct food handling; use utensils or disposable plastic gloves instead.
- Use effective hair restraints to protect food (hair nets, ball caps).
- Outdoor food handling must be conducted from properly screened-in booths or trailers with pass-thru openings approximately 18" X 24" to adequately protect food and drink from insect contamination. Keep foods covered and store foods at least 6 inches above the floor or ground. Use handled scoops for ice service. Ice must be obtained from approved commercial sources.
- Store single use food service items in original packaging to protect from contamination. Dispense single service eating utensils handle up and plates inverted on clean surfaces.
- A clean potable water supply must be available. Use food-grade hoses to transport potable water.
- Provide adequate covered trash disposal containers.

\* NOTE: Application materials will be provided each food booth if a State Food License is required ( exemptions include documented non-profit status, a State license in Douglas County, and a state-wide license ).