

DEPARTMENT OF PUBLIC HEALTH
DIVISION OF ENVIRONMENTAL HEALTH SERVICES
330 CAMPUS DRIVE
HANFORD, CALIFORNIA 93230
(559) 584-1411

REQUIREMENTS FOR FOOD AND BEVERAGE ITEMS SOLD AT TEMPORARY EVENTS

1. Hot or warm water for handwashing shall be provided. A minimum of 5 gallons of water for handwashing shall be provided at setup. Water shall be containerized (e.g. igloo) with an on/off water spout that will allow the free flow of water without having to press a valve with one hand. Soap and paper towel dispensers are to be provided and maintained. Food handlers should wash their hands prior to beginning any food preparation, after touching raw meats, after break periods and regularly throughout the operation as needed.
2. A sanitizer solution such as bleach water or other approved sanitizer must be provided and maintained for use by the food booth operation.
3. Food temperature cooking requirements: Ground meat (e.g. hamburger) **157°F**, poultry **165°F**, eggs & products containing raw eggs **145°F**, pork - whole (not ground or chopped) **145°F**, stuffed fish/ or meat **165°F**, Leftovers **165°F**.
4. Cooked foods that are not immediately served must be maintained at a temperature of at least **135°F** prior to serving.
5. All perishable foods normally requiring refrigeration shall be maintained at or below **41°F** either using appropriate refrigeration or other approved cooling method. The use of ice chests is approved as long as foods are either in original sealed packages or placed in washable containers (e.g. plastic or stainless steel) and ice melt is not allowed to come into contact with the stored foods.
6. All food vending operations either cooking foods or handling cold potentially hazardous foods must maintain and use a **digital probe thermometer** in order to verify the required food temperature temperatures are complied with.
7. **No** individuals who are **ill** with a communicable illness can work in a food booth.
8. Food equipment and food contact surfaces shall be constructed/installed as to be readily cleanable.
9. Temporary food booth operators are responsible for protecting foods and food contact surfaces from contamination by flies, dust, etc.
10. No food items are to be stored directly on the ground.
11. All food handlers shall wear hair nets, caps, visors, other suitable coverings to confine their hair. Clean outer garments or aprons shall be worn.
12. Clean and operational restrooms shall be readily available within 200 feet of the food vending operation.
13. All food wastes shall be placed in lined waste containers for disposal.
14. BBQ cooking cannot be performed within an enclosed booth.
15. No person shall use tobacco in any form in a food preparation area.
16. Only single service eating utensils (i.e. paper cups, paper plates, plastic forks, spoons, and knives) are to be used.
17. All food products or ingredients shall be obtained from an approved source. No foods prepared in a family home may be sold or given away.
18. In most instances, non-profit organizations are not required to secure a food-vending permit for participation at temporary events. However, the food safety measures referenced above are still required to be complied with.