



# SANTA CRUZ COUNTY HEALTH DEPARTMENT

## Environmental Health Services

2150 N. Congress Drive ■ Nogales, Arizona 85621

Telephone: (520) 375-7900 ■ Fax: (520) 375-7904

## Requirements For Temporary Food Establishments

### PERMIT APPLICATION

- Application fees **MUST** be submitted to the Health Department **at least 14 days before the event to avoid a late fee.**
- The **permit application must be posted** in the food booth in full view for the Sanitarian and the public.
- Serving open, unpackaged foods (sampling) requires a permit

**IF SELLING ONLY PRE-PACKAGED ITEMS, A LICENSE IS NOT REQUIRED**

### PERSON-IN-CHARGE

- Each booth **must have one person assigned as the "Person-in-Charge"** during all hours of operation.
- The Person-in-Charge may be rotated among the food workers.
- Only those persons necessary to the food operation should be in the food booth or mobile unit.

### MENU

- Menu must be **reviewed and approved** by the Health Department.
- Limit menu **items to three (3) potentially hazardous foods.**
- If menu is different than what was stated on the application, the food booth could be closed by the Sanitarian.
- Use food from **approved sources** such as grocery stores, food warehouses or food suppliers. Proof of purchase for **potentially hazardous foods** must be provided to the Sanitarian.

**FOOD CANNOT BE PREPARED AT HOME**

### FOOD WORKER

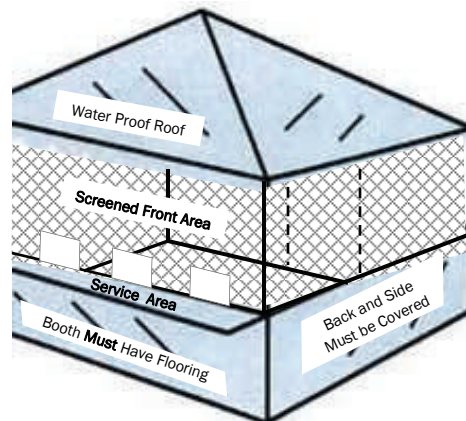
1. Every food worker requires a certified Food Handler Card.
  1. Any person who has these symptoms **cannot** handle, cook or serve food:  
**Vomiting - Diarrhea - Fever - Jaundice - Sore Throat with Fever**
  2. If a person **has open cuts or sores on the hands, face or arms**, he or she **CANNOT HANDLE FOOD.**
  3. Food workers must wear clean outer garments and have their **hair pulled back, wear a cap or hair net.**
  4. Food workers cannot eat or smoke inside the food booth.

### BOOTHS

- Must be designed to **keep out insects and dust.**
- **Overhead covering is required.**
- **Must have a floor.**
- Must be **fully enclosed** except for the service window, and have only one door or flap for entry.
- **Screening may be used instead of solid material** to create walls as it allows for visibility, air circulation, and keeps out flies.
- Fire resistant materials should be used.
- Food preparation and service area must be kept clean.
- All **food storage and food preparation must be done inside the booth.**

### PHYSICAL FACILITIES

#### ENCLOSED BOOTH



#### FIRE EXTINGUISHER

A fire extinguisher is recommended for all physical facilities (booths and tents) in case of a fire.

✓ **Check with the local fire department regarding regulations.**

### TENTS

- Must be designed to **keep out insects and dust.**
- **Must have overhead covering**, be **fully enclosed**, except for the service window, and have only one door or flap for entry.
- **Screening may be used instead of solid material** to create walls as it allows for visibility, air circulation, and keeps out flies.
- The **ground must be covered** with a tarp, plywood or other material to control dust.
- Fire resistant materials should be used.
- Food preparation and service area must be kept clean.
- All **food must be stored inside** the tent.
- All food preparation, except for cooking, **must be done inside** the tent.

## COOKING / TEMPERATURES

Use a **probe-type, metal-stem thermometer** to check cooking, hot-holding and cold-holding temperatures for all potentially hazardous foods.

### PROBE-TYPE THERMOMETER (0° -220° F)

- ▶ Calibrate thermometer prior to using



- The Health Department recommends purchasing a **battery operated digital thermometer that is numerically scaled for ease of use**. These are called “Instant Read” thermometers.
- Thermometers can be purchased from **grocery, hardware, retail or restaurant supply stores**.
- Clean the thermometer in between taking temperatures of different foods by **wiping the probe with a wet paper towel with sanitizer**.
- When cooking, follow the chart below for measuring food temperatures to ensure bacteria, viruses or parasites have been decreased to a safe level.

Internal Cooking Temperatures	
Hamburgers	155°F
Chicken & stuffed foods	165°F
Pork, seafood & steak cuts	145°F
Hotdog, canned chili, canned beans	135°F

## SERVING FOOD

### PLATES, CUPS AND UTENSILS

SINGLE USE ARTICLES such as **disposable** plates, cups, and utensils must be used to serve food to the public. These **disposable items cannot be re-used**.

### HANDLING READY-TO-EAT FOODS

Use Gloves and Tongs

- Food workers **cannot touch READY-TO-EAT food with their bare hands** (such as bread, cheese, lettuce, tomatoes)
- Food workers must **wash their hands before putting on gloves**.
- Food workers must **wear non-latex gloves** or use a **clean utensil to transfer food to the CONSUMER’S plate**.

## SAMPLING FOOD

- Use portion cups, sheets of deli tissue or napkins to place serving portions of chips, crackers or bread;
- Use toothpicks or other utensils so only one food item can be selected at a time.
- Make sure dips or sauces are in squeeze bottles or have spoons in them. Do not allow customers to “dip” their chip in the sauce.

## RE-HEATING

1. **Re-heat all foods** using a grill, propane burner or stove to  
▶ **165°F within 30 minutes**. ◀
2. **Do not re-heat food in crock-pots, steam tables or other hot-holding equipment**. These appliances are designed to cook food slowly over several hours, not within 30 minutes.

## REFRIGERATION

### Refrigeration Food Temperatures

Perishable Cold Items	
salads, cut fruit, raw meat, deli meats, cheese	41°F or less

- Foods that require refrigeration, such as **potato salad, seafood, meats, cheeses, or cut fruit, must be held at 41°F or below**.
- **Refrigerators that are connected to electricity onsite are recommended and preferred**.
- Ice chests or coolers must be setup so they **continuously drain or have a space in them for melted ice water to collect below the food**. A space can be created by placing a pan upside down in the bottom of the ice chest or cooler.
- **Replacing ice as it melts is recommended**.

## FOOD TRANSPORTATION

- Food **moved from one location to another** must be done **under temperature control**.
- Use refrigeration devices, hot warmers or insulated containers to maintain **Hot Foods at 135°F or above** and **Cold Foods at 41°F or below**.

## KITCHENWARE AND UTENSILS

Bring **extra cooking and serving utensils, pots and pans that are already clean** and change out every **4 hours**.

**Food Preparation sink** is for food preparation only

To comply with the Food Code, a three-compartment sink or a setup similar to a three-compartment sink is required.

*Note: May use dishpans, tubs or buckets as sinks (See Ware Washing)*

### Ware Washing and Sanitizing

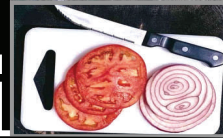
**All kitchenware, cooking utensils and food preparation surfaces must be cleaned and sanitized every four (4) hours.**

For events lasting more than four hours, a three compartment system to “**wash, rinse, and sanitize**” any kitchenware or cooking utensils must be used with water at 110°F or higher.

- ▶ Bring at least 10 gallons of very warm water for this purpose.
- ▶ **Sanitizing solution** (e.g.: water with bleach 50-100 ppm) approximately 2 table spoons of bleach per gallon of water



## FOOD EQUIPMENT



**Commercial Food Vendors, Food Businesses or Concession Trailers** are required to use ANSI- or NSF-approved equipment.

**Individuals or Organizations** must use equipment similar to ANSI- or NSF-approved equipment and suitable for the task being performed.

**Sufficient cooking or re-heating food equipment is required.**

### Cutting Boards and Worktables

All food-contact items must be smooth, non-porous, easily cleanable or disposable, and in good repair.

- Use one cutting board for cutting raw meats and another one for cutting clean vegetables. **Sanitize cutting board after each use.**
- Cutting boards **must be commercially manufactured.** They cannot be pieces of counters or tabletops, tree trunks or other homemade materials.
- Use **different worktables** to prevent cross-contamination from raw animal foods and other foods. Use **two tables or work surfaces** for cutting raw foods separate from cooked foods.

### Hot-Holding Equipment

Must keep cooked foods hot at **135°F or above.**

Use roasters, commercial food warmers or similar equipment.

**Only use crock-pots for holding** commercially packaged foods, such as canned chili, hotdogs or canned nacho cheese.

▶ **DO NOT USE CROCK-POTS TO HEAT FOODS** ◀

**Chafing dishes** *are not recommended* as they generally **do not keep foods hot** outdoors.

### Cold-Holding Equipment

Must keep foods cold at **41°F or below.**

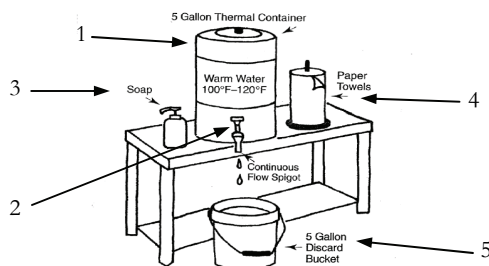
The Health Department encourages renting refrigerators for multiple day events.

*IF COOLERS ARE USED,* there must be **one for raw foods, another one for storing cooked foods and clean produce, and a separate one for ice used for beverages.**

(Restroom Hand Sink NOT Appropriate)

## HAND WASHING

- All food workers **must wash their hands before touching food.**
- A hand washing sink or an approved hand washing setup must be present and functional at all times. **If a hand washing sink is not available, use the setup below.**
- Hand sanitizer **cannot** be used for required handwashing



### Gravity Flow Hand Wash Setup

1. Use a **large urn or igloo** filled with very warm water
2. Replace the push button spigot with a **valve, or spigot,** that allows the water flow to be turned on and off
3. Place a **soap dispenser** next to the urn
4. Use a roll of **paper towels placed in a holder** for drying hands, and
5. Use a **bucket to collect the dirty water** from washing hands.

## ICE

- **Ice can be used to keep food cold or for serving beverages.** (Have enough ice available for the event.)

**ICE** used in drinks **must be kept in a separate food container** and **cannot be used to keep foods cold.**

- **Unwrapped food cannot directly contact ice.** Melted ice water should be **periodically drained.** At no time should there be food containers floating in the cooler.

**Dispose of melted ice water properly.**

- **Do Not Place in Storm Water Drains**

## GARBAGE AND LIQUID WASTES

### From Hand Washing and Ware Washing

- All liquid wastes (wastewater) **must be disposed** in a mop sink, at a RV waste site, or taken home.
- **Do not** put liquid wastes in the storm water drains.
- All garbage must be kept in a **sealed container.**



## CHECKLIST FOR TEMPORARY FOOD FACILITIES

- Obtain Guidelines for Temporary and Seasonal Food Establishments
- Fill out Temporary Food Establishment License application and submit with fee
- Food and ice from approved sources
- No home prepared food allowed
- Durable clean ice chests
- Separate coolers for raw meats, clean vegetables and ice used for beverages

### HAND WASHING SETUP:

- 5 gallon thermal container with a continuous flow spigot to provide warm (100°F - 120°F) running water
- Soap
- Paper Towels
- Discard bucket
  
- Bucket and bleach for sanitizing solution (one capful bleach to a gallon of water)
- Cloth wiping towels (keep cloth *immersed* in sanitizer water)
- Metal Probe Thermometer with range of 0° F to 220° F (calibrate prior to using)
- Food worker screening for illness and hygiene
- Hair restraints (cap, hair net, or hair pulled back)
- Non-latex gloves
- Serving spoons, spatulas, knives, tongs, ice scoop, etc. (change out every 4 hours)
- Smooth easily cleanable cutting boards
- Food grade plastic wrap for covering food
- Adequate hot and cold holding equipment; and cooking or re-heating equipment
- Source for fresh water and wastewater disposal
- Pallets, boxes or shelves for food storage
- Covered trash container(s)

### DISHWASHING FACILITIES, if event lasts more than 4 hours:

- 10 gallons of warm water (110°F – 120°F)
- 3 containers for wash/rinse/sanitize method of cleaning and sanitizing ware (containers should be large enough to fit largest pots/pans/utensils )

**Please be responsible and ONLY serve Safe and Wholesome food.**

If you have doubts about the safety of your product, **DO NOT SERVE IT!**



**Santa Cruz County Environmental Health Services**

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01/2020