

PIMA COUNTY HEALTH DEPARTMENT

Requirements for Temporary Food Facilities



Consumer Health & Food Safety

3950 South Country Club Rd., Suite 100, 1st Floor • Tucson, Arizona 85714
 Telephone: (520) 243-7908 • Fax: (520) 628-9597 • E-mail: chfs@pima.gov

LICENSE APPLICATION

- Application fees **MUST** be submitted to Pima County Health Department, Consumer Health and Food Safety at least 14 days before the event.
- The license application must be posted in the food booth in full view for the Sanitarian and the public.

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 Consumer Health and Food Safety.
- 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 is must be provided to the Sanitarian.

FOOD CANNOT BE PREPARED AT HOME

FOOD WORKER

Screening for Illness and Hygiene

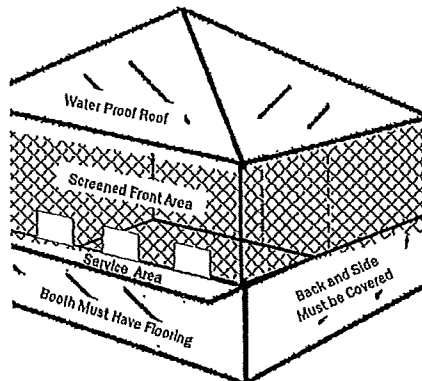
1. Any person who has these symptoms cannot handle, cook or serve food:
 Vomiting - Diarrhea - Fever - Jaundice - Sore Throat with Fever
2. If a person has open cuts or sores on the hands, face or arms, he or she **CANNOT HANDLE FOOD**.
3. Food workers must wear clean outer garments and have their hair 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.



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 130°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.

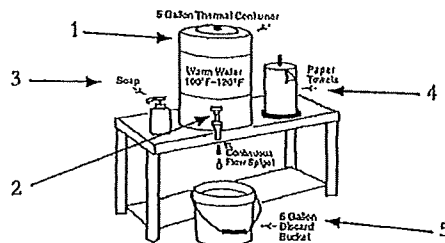
The Health Department encourages renting refrigerators for multiple day events.

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:



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.

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	130°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 a clean utensil to transfer food to the CONSUMER'S plate.

Please be responsible and **ONLY** serve
Safe and Wholesome food.
If you have doubts about the safety of your product,
DO NOT SERVE IT!

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 130°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.

It is very difficult to clean and sanitize soiled ware at an event

To comply with the Food Code, a three-compartment sink or a setup similar to a three-compartment sink is required. (See *Ware Washing*)

Ware Washing: 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.



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)

PIMA COUNTY HEALTH DEPARTMENT

Consumer Health & Food Safety

3950 South Country Club Rd., Suite 100, 1st Floor • Tucson, Arizona 85714
Telephone: (520) 243-7908 • Fax: (520) 628-9597 • E-mail: chfs@pima.gov



01/2009

Revised 4/27/09

Dear Food Vendors,

Attached are the Pima County Health Department requirements for Temporary Food Facilities. We have been informed that these requirements will be strictly enforced. Please pay particular attention to the following Requirements. We are asking that you make any necessary changes to your food booth prior to the Winter Fourth Avenue Street Fair 2009

Booths & Tents~

1. Must be designed to keep out insects and dust.
2. Must be **fully enclosed** except for the service window, and have only one door or flap for entry.
3. **Screening may be used instead of solid material** to create walls as it allows for visibility, air circulation, and keeps out flies.

Health Permits~

1. Pre-packaged food requires a temporary City of Tucson Health Permit as well as proof (copy) of their Health Permit from the state in which their food is packaged.
2. Out of state food booths and carts require a food license from their state (copy) and a City of Tucson temporary Health Permit.
3. Local food vendors need a Pima County license (copy) and a City of Tucson temporary Health Permit.

If you have additional questions, please contact:

**Pima County Health Department
3950 South Country Club Road, Suite 100
Tucson, Arizona 85714
Telephone: (520) 243-7908 E-mail: chfs@pima.gov**