

GUIDELINES FOR TEMPORARY FOOD VENDORS

BASIC SANITATION

Handwashing Facilities: Each area must have a handwashing facility. If a plumbed handsink is not available a temporary handwashing station consisting of warm running water, dispensed soap, paper towels, and a container to collect wastewater must be set up.



Personal Hygiene: Hands must be washed twice after smoking, eating, or using the restroom. Handwashing is required after using the restroom, before beginning work, after handling money, and as often as necessary to keep hands clean. Individuals who have symptoms of vomiting, diarrhea, flu, or who have open sores or infected cuts on their hands may **not** work in any food booth. Smoking, eating, or drinking is prohibited in food operations. Only persons necessary to the food operation are allowed in the work area.



Wiping Cloths: A separate bucket of sanitizer solution containing 50-100 ppm of chlorine, or another approved sanitizer, must be available for rinsing and storing of wiping cloths. These cloths are to be used to clean tabletops, counters and similar surfaces. Test strips are required to ensure the correct concentration of the sanitizing solution.

Waste Disposal: Liquid waste should **NOT** be dumped into streets, storm drains or onto the ground. Use containers to collect the dirty water and dispose of it in a sanitary manner (e.g. designated dumpsites or gray water containers).

FOOD TEMPERATURES

Cold Holding: Cold food must be kept at 41°F or colder at all times. Use refrigerators or ice to store cold food. The ice must be from an approved source.



Hot Food Holding: Hot food must be kept at 135°F or above at all times. Hot holding electric equipment or gas grills are recommended. If electricity is not available, propane stoves/grills, or sterno setups, capable of maintaining food temperatures at 135°F may be used.

Rapid Reheating: All potentially hazardous food that has been cooked, cooled, and then refrigerated must be rapidly reheated in an oven, on a stove, or on the grill to an internal temperature of 165°F within two hours.

Note: Crock pots, steam tables or other hot holding devices are usually not adequate for reheating food.



Thermometers: A stem thermometer must be used to check the internal food temperature, from 0°F to 220°F. A thin temperature-sensitive tip must be used for thin foods. The thermometer stem must be cleaned and sanitized after each use. Cold holding equipment must have a spirit stemmed (alcohol) thermometer.

Cooking Temperatures: Raw animal foods must be stored in separate containers to prevent cross contamination and cooked without interruption in the cooking process to these temperatures:



- Poultry, poultry products, and stuffing 165°F
- Ground beef and ground pork 155°F
- Roast and steaks 145°F
- Fish and Shellfish 145°F



BOOTH AREA

Food Protection: Customer self-serve foods must be in approved dispensers, behind a sneeze guard or in self-contained packets. All cooking of foods must be away from the public to protect customers from burns or splashes of hot grease and to protect the food from contamination.

Food Preparation: All food preparation must be done at the licensed site or in a kitchen approved by the Environmental Health Program. Call us for more detailed information.

Dishwashing Facilities: A commercial dishwasher, a three compartment sink, or three containers which are deep enough to accommodate the largest utensil may be used to wash, rinse, and sanitize all equipment and utensils. Prepare a chlorine sanitizer of 50-100 ppm or an appropriate concentration of another approved sanitizer.

Chemical Storage: Chemicals including liquid bleach and detergents must be stored in a separate area away from food preparation and display areas, and be adequately labeled.



Flooring: Flooring must be provided if the booth is not on a hard surface. Plywood is recommended.

Call us at (503) 846-8722 or visit our Web site:
<http://co.washington.or.us/HHS/EnvironmentalHealth>