



Protecting You and Your Environment

Eastern Shore Health District Temporary Food Booth Guidelines

Temporary food booths must meet many of the same requirements as permanent establishments. Because of the lack of certain facilities however, temporary food booths also have restrictions that do not apply to other establishments.

These guidelines will help you meet health department requirements.

1. EMPLOYEE HEALTH

Any person with a communicable disease, such as with diarrhea, vomiting, or a fever; or with open sores or infected cuts on their hands, may NOT work in any food establishment.

2. HANDWASHING POLICY

You must have a way to wash your hands properly. Though a good addition to hand washing, hand sanitizers do not substitute for proper hand washing. Hand sanitizer does not remove soil or eliminate all contaminates. Gloves can be used but you must be careful to keep them uncontaminated

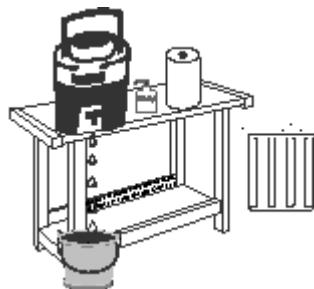
You should wash your hands or change your gloves-

- After using the bathroom and upon returning to your booth
- After handling money, unwashed produce, and anything not clean and sanitized

Depending on the booth setup, providing for hand washing may mean each booth must have their own station. If booths feel they can share a station it must be easily accessible with no physical impediments.

The basic items required for a proper hand washing station* are:

- A container of potable water of sufficient size to have enough water for the entire sampling time with a free-flowing dispensing valve. The container should be raised off the ground to allow a catch basin under the spigot.
- One catch bucket for waste water that fits under the container of water's spigot.
- Paper towels
- Liquid hand washing soap in a pump or squeeze bottle.



***The “washing, rinsing and sanitizing station” and the “hand washing station” must be set up before engaging in food preparation.**

3. RESTRICTIONS

Eating, smoking and drinking are not allowed in the food preparation areas. All unauthorized people must stay out of the food preparation areas. Animals (including service animals) are not permitted in the food preparation area.

4. PUBLIC ACCESS

All food preparation and storage must be done toward the back of the booth or otherwise protected from public contamination.

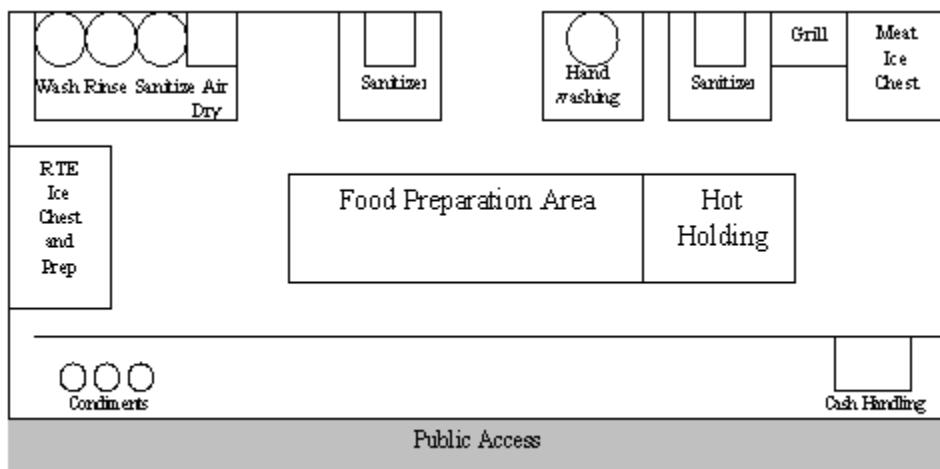
5. SURFACES

All food preparation and storage areas must have a weather-proof, overhead cover. Lights must have safety shields to prevent food contamination from broken glass. Food contact surfaces must be smooth and easily-cleanable. Flooring should limit mud and dust.

6. ON-SITE PREPARATION ONLY

ALL FOOD PREPARATION must be done in the booth or in an approved kitchen facility. Approval must be granted by the health department in advance.

Sample Food Booth Layout



7. SANITIZER

All food establishments must prepare fresh sanitizer before food preparation. A sanitizer is used to destroy germs (bacteria and viruses) on clean surfaces. **A common, approved sanitizer is 1 teaspoon of regular, *unscented bleach (5.25 percent sodium hypochlorite) in 1 gallon of cool water.** Sanitizer may be kept in an open bucket with clean wiping cloths or in a spray container. Once a surface is sanitized, it should be allowed to air-dry. Sanitizer and wiping cloths must be replaced frequently throughout the day.

***Why unscented bleach for sanitizers?**

The colors and scents used in some of the new designer bleaches are not necessarily food-grade and may not be used on food contact surfaces.

8. DISHWASHING FACILITIES

All food contact ware (utensils) must be washed, rinsed, sanitized and air-dried. Ware-washing must be done using a three-compartment/basin set-up. We suggest that you use three (3) plastic basins, large enough to immerse your largest utensil. You may not wash utensils at your hand wash station, nor hand wash at the ware wash station. An approved sanitizer must be used. The most common (and cheapest) approved sanitizer is unscented household bleach. To achieve the proper sanitizing action, you should keep about 100 ppm free chlorine bleach in the water at all times. Ensure that a sanitizer test kit is provided and readily accessible to accurately measure the concentration of the sanitizing solution.

Wiping Cloths that are used to clean tables, counter tops etc. are to be placed in a container of sanitizing solution.

Dishwashing procedure:

1. **wash** in hot, soapy water in the 1st compartment
2. **rinse** in hot water in the 2nd compartment
3. **sanitize** in the 3rd compartment
4. **air dry** the dishes

You should label the outside of your basins

Also plan on how you dispose of the gray water.

***The “washing, rinsing and sanitizing station” and the “hand washing station” must be set up before engaging in food preparation.**

9. METAL-STEM THERMOMETER

A metal-stem thermometer is required to check the internal temperatures of all potentially hazardous foods. Thermometers must be able to measure from 0-220°F and must be accurate to $\pm 2^{\circ}\text{F}$. Room temperature storage of potentially hazardous foods is not allowed. Potentially Hazardous Foods found in the Danger Zone are subject to disposal.

Danger Zone (41-135°F)

Keep it Hot, Keep it Cold Or Don't Keep it!

10. HOT-HOLDING

All hot potentially hazardous foods must be kept 135°F or hotter.

11. COLD HOLDING

All cold potentially hazardous foods must be kept 41°F or colder.

- Ice must surround foods.
- Foods kept cold with ice must be in water-tight containers.
- Ice used for cold holding must not be used in beverages.

12. COOKING TEMPERATURES

All potentially hazardous foods must reach these minimum internal temperatures:

165°F

Poultry, ground poultry, stuffings and casseroles

155°F

Raw hamburger and raw sausage

145°F

Fish, eggs, shellfish, lamb, pork (not including sausage)

140°F

All other potentially hazardous foods:

- Commercially pre-cooked hamburgers
- Hotdogs from a USDA-inspected facility
- Commercially-canned chili, soup or other products. (Home-canned products are NOT permitted for public food events.)

13. AVOID BARE HAND CONTACT WITH READY TO EAT FOODS

You are required to prevent bare hand contact (BHC) with all RTE foods.

- Use a barrier:
 - Tongs, forks, spoons, scoops
 - Gloves. Change your gloves when they become contaminated or ripped. Remember to wash your hands each time you change gloves.

Ready-To-Eat (RTE) foods are foods that are not washed or cooked again before they are eaten.

Examples include:

- ice
- sandwiches
- fruits and vegetables
- chips, breads

14. ELIMINATE CROSS CONTAMINATION

Cross-contamination is the transfer of bacteria from raw meat to other foods, surfaces, or utensils. Uncontrolled cross-contamination has lead to numerous foodborne illnesses. To prevent cross-contamination, you are required to:

- Wash, rinse, and SANITIZE all surfaces after handling raw meat
- Store raw meat BELOW all other foods
- Wash hands after touching raw meat
- Keep raw meat away from all RTE foods

Suggestions to reduce the chance of cross-contamination include:

- Use a separate cooler for raw meats. Be sure to store raw meat in water-tight containers.
- Buy pre-cooked (commercially cooked in a USDA facility) hamburger patties and sausages. These are available from larger grocery stores and restaurant supply warehouses.
- Use separate cutting boards and areas for raw meat preparation. Clean and sanitize all equipment and surfaces before beginning RTE food preparation.

15. USE FOOD FROM APPROVED SOURCES

Home canned and home-prepared foods are not acceptable. Food must be prepared in the temporary food stand or at a permitted food facility.

Documentation of purchase place and/or preparation place must be made available by operators of the stand upon request by the health inspector.

Approved sources include:

- Commercially-canned foods
- USDA-inspected meats
- Shellstock shall bear a legible source of identification tag or label

16. CHEMICALS USED NEAR FOODS MUST BE FOOD-GRADE

Store chemicals below or away from all food storage and preparation areas. Keep all chemicals labeled.

17. FOOD AND SINGLE SERVICE ARTICLES

Store all foods and single-service articles protected from contamination--off the ground and under a water-proof cover. All foods must be covered to protect from

insect, animal, or dirt contamination. Unless otherwise approved, use only disposable plates, utensils and cups to serve food to the public. Condiments must be in individual packets, squeeze containers or in containers with lids or protected with sneeze guards.

**18. AT LEAST ONE GARBAGE CONTAINER WITH A TIGHT-FITTING LID
MUST BE AVAILABLE IN THE BOOTH.**

Garbage must be emptied regularly.

**19. ALL LIQUID WASTE MUST BE DUMPED INTO A CITY SEWER OR
HEALTH DEPARTMENT-APPROVED WASTE-WATER DUMP.**

Streets, storm drains, portable toilets and the ground ARE NOT approved waste-water dumps.

20. CONSUMER ADVISORY

If serving raw or under-cooked animal foods to public, a consumer advisory must be implemented. Please contact your health inspector for details. The intent of Consumer Advisory is to assure that all consumers are informed properly about the increased health risk to vulnerable populations of eating raw or undercooked animal foods. Young children, elderly persons and individuals with weakened immune systems are especially vulnerable.

Example:

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions”