



Health & Community Services
San Juan County

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TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

(2005 Washington State Retail Food Code Working Document Section 9-2)

General Rules:

1. Wash Hands Frequently! Do not touch food directly with bare hands!
2. Food, water and ice must all come from approved sources.
3. Display the Temporary Food Service Permit, validated by Health Department signature, at the event.
4. One or more workers with valid Washington Food Worker Cards must be present and making sure that food is handled safely at all times.
5. Egg safety rules require using *pasteurized eggs* for any batches larger than three eggs.
6. Maintain safe food temperatures. All food workers must know the safe temperatures for the foods being prepared at the event.
7. Foods must be heated to the proper temperature within one hour. Potentially hazardous foods held for service over a period of time must be actively held at a safe hot or cold temperature. (See temperature chart.)
8. Foods may not be cooled in a Temporary Food Establishment. The best plan is to heat and serve.
9. Temperature violations must be corrected immediately. Food found at improper temperatures may need to be discarded.

**These requirements must be posted in the booth,
and they must be read by all food workers prior to the event.**

Details to Plan Ahead:

1. Off-site food preparation must be done in an approved food establishment. Transport food to event at safe temperatures in insulated, sanitary food-grade containers, protected from cross-contamination. If food was cooked then cooled, must reheat the food to 165° F. for 15 seconds before hot holding. Food can be reheated no more than one time.
2. Restrooms must be located within 200 feet, and must have hot and cold running water, soap and paper towels for handwashing.
3. A sink plumbed with hot and cold water that is located within the food preparation area of the temporary event can substitute for using an insulated cooler and waste water bucket.
4. Plan how you will heat additional warm water to refill the insulated cooler used for hand washing.
5. **Use the Checklist (turn page over) to gather required equipment and supplies.**

Checklist: Items to Take to Temporary Food Service Events

For Washing Hands:

- Insulated Cooler with Spigot, filled with warm water
- Waste water bucket
- Hand Soap
- Paper Towels
- Trash Can
- Dispose waste liquids into a sanitary sewer—
not into a storm sewer, and not poured on the ground



For Preventing Bare Hand Contact with Foods:

- Disposable gloves—bring the correct sizes to fit the food workers
- Extra Clean Utensils—bring more than one of each type of utensil; replace any utensil that becomes soiled or has been in use for four hours

For Storing In-Use Serving Utensils:

- Clean container of ice water (bring additional ice to refill the container as the ice melts)
- Separate container for storing dirty dishes and utensils

For Sanitizing Food Contact Surfaces:

- Sanitizer Bucket
- Clean Sanitizer Cloth(s) (no sponges)
- Bleach and Cool Water (make a solution of 1 teaspoon bleach per 1 gallon cool water)

Additional Equipment:

- Single-use plates or bowls with plastic silverware for use by customers
- Condiments in individual packages, dispenser bottles or other containers that protect from contamination
- Insulated containers and ice packs for keeping cold food cold during storage
- Equipment for keeping hot foods hot
- Separation barriers—cover foods on the counter to prevent contamination; keep people away from hot equipment
- Food thermometer (quick-read type, calibrated to read accurate temperature)
- Leak-proof trash cans and garbage bags
- Dish Washing Supplies—three plastic dishpans (to wash, rinse, and sanitize), a clean drain board for air-drying dishes, dish soap, bleach

Selected Safe Food Temperatures

Fahrenheit

Hold cold foods.....	41° or cooler
Hold hot foods.....	140° or hotter
Reheat food produced in a food processing plant (example: hotdogs).....	140°
Cook unpasteurized eggs	145°
Cook raw seafood.....	145°
Cook raw ground meat or seafood	155°
Cook raw poultry	165°

Failure to follow these rules can result in closure of the booth.