

TEMPORARY FOOD SERVICE ESTABLISHMENT PROCEDURES & REQUIREMENTS

Lewis County Health Department
360 NW North Street
Chehalis, WA 98532

360-740-1222 or
800-562-6130, ext. 1222

Food & Beverage Worker's Permit (Health Cards)

Where: Historic Courthouse Basement
Room 003
351 NW North St., Chehalis

Time: Tuesday 9:00 a.m.. &
Thursday 3:00 p.m.

Cost: \$10.00 CASH or CHECK

This class is required for issuance of all cards, new or renewal. Card must be presented at time of test to renew.

This information has been developed to help concessionaires set up and run food operations in a sanitary and healthful manner to minimize the possibility of foodborne illnesses.

Concessionaires are encouraged to contact the Health Department as early as possible when planning an event so that any potential issues can be resolved in advance.

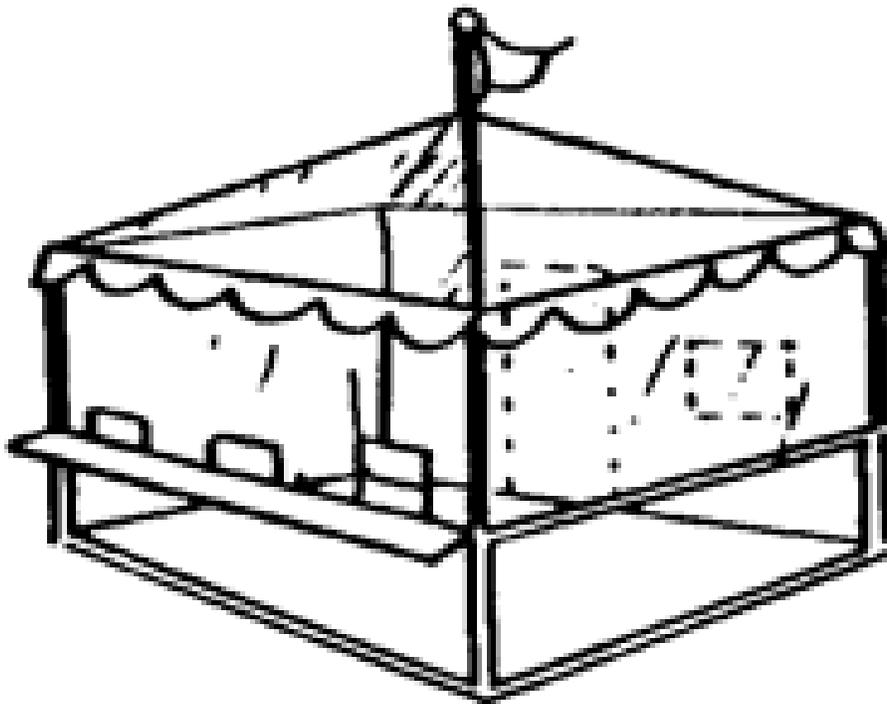
An Environment Health Specialist is available to help with your plans. He or she will point out the steps that you must take to help ensure a safe and sanitary operation.

**Applications must be submitted with the permit fee
at least fourteen (14) days prior to the event.**

The application will be reviewed to determine if the temporary food service requirements will be met. Annually permitted Food Service Establishments may serve food away from their premises after obtaining a temporary permit. Food served away from the premises will require a separate permit. Temporary permits are usable from 1-3 days per event at the same location. For permits longer than 3 days or for multiple events, you may contact the Health Department for further information. At least one person with a valid food handler's permit must be working in the food booth **AT ALL TIMES**. The food handler's permit must be available upon request. **An approved water source and wastewater disposal must be available.** Any other requirements not listed in the pamphlet and deemed necessary by the health authority to protect the public health in view of the particular nature of the food service operation shall be met.

STRUCTURAL STANDARDS

1. Food booths must be constructed of 4 sides and a roof that is easily cleanable. If the booth is to be situated on dirt, gravel or grass, it must have a floor that is easily cleanable.
2. All food service equipment must be washed, rinsed and then sanitized prior to use. Counters, shelves, and preparation tables shall be made of non-toxic materials that are smooth and easily cleanable. Food preparation table shall be located away from serving counters. Food displayed on front counters must be covered with appropriate covers or sneeze guards.
3. Food booths must be completed before they are supplied with food.
4. Toilet facilities with hand washing shall be provided convenient to employees (maximum distance is 200 ft)
5. Garbage cans with tight fitting lids must be provided.



OPERATIONS STANDARDS

1. All food handling and preparation shall take place either in the food booth with overhead protection or at an approved kitchen (permitted restaurant, deli, etc.) Nothing prepared from home!

EXCEPTION: Open air barbecuing is allowed with the following conditions:

- a. if on the same premises in reasonable proximity to food booths
 - b. the open air barbecue must be located in an area protected from dust and at least 10 feet from customers.
 - c. No other food may be prepared or stored on the barbecue except for food cooked on the barbecue.
2. **COOKING MUST BE PERFORMED INSIDE THE FOOD BOOTH (Except Barbecues)** Special attention is necessary for ventilation and fire protection. Check with the local fire department for information regarding fire codes.
 3. All food service from a food booth or mobile unit is to be single-service (i.e. paper plates, cups, plastic eating utensils...throw away items).
 4. Refrigeration units or approved ice chests must be available to maintain foods at 41°F or lower. All units must be equipped with *thermometers*. Ice must be obtained from an approved source. Ice used for refrigerating foods cannot be used for consumption.
 5. Metal stemmed thermometers (range 0°F to 220°F) are required for monitoring food temperatures.
 6. All food, food containers, and ice shall be stored off the ground and located within the booth.
 7. Open condiment containers are prohibited (relish, onions, catsup, etc.) Condiments must be pre-packaged, in squeeze bottles, in containers fitted with plungers, or dispensed by other methods approved by the health authority.
 8. All drink dispensing units must drain into catch containers.
 9. A hand washing unit must be readily available within the food preparation area. The hand washing unit must consist at minimum, of an insulated 5-gallon container with a continuous flow spigot, filled with warm water (at least 100°F), soap, paper towels and a container to catch the waste water.
 10. Refuse containers must be provided for each booth and the booth must be kept free of garbage and litter.
 11. Those preparing and serving food shall wear clean clothing with hair properly restrained.
 12. An approved sanitizing solution must be present for rinsing and storing of wiping cloths to be used on table tops, counters, etc. A separate solution must be available for cloths used to sanitize surfaces in contact with raw meat products.



WIPING CLOTH SANITIZING SOLUTION

Bleach & Water

1-1.5 teaspoons of bleach in 1 gallon of cool water (~75-100 ppm)

OR

Quaternary Ammonia

200 ppm or as directed on the bottle. Minimum temperature is 75° F (slightly warm).

SMOKING IS PROHIBITED WITHIN 25 FEET OF FOOD BOOTHS.

Food Booth Sanitation

Smoking No smoking within 25 feet of food booths. When you do smoke, wash your hands before going back to work.

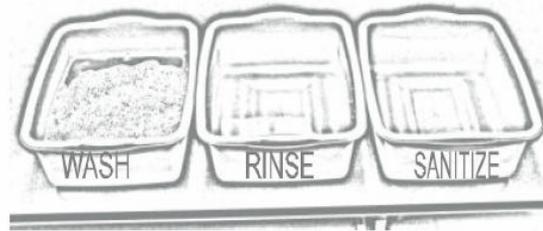
Toilets Advance arrangements must be made with a nearby business for toilet use for your workers.

Permits A permit is required by both State and County laws to operate a food booth. If requirements are not met or a permit is not issued prior to opening, the booth will be closed and no food service will be allowed.

Violation Correction All red items on the inspection sheet must be corrected immediately. All blue items must be corrected within 24 hours or as specified on the sheet. Failure to correct violations will mean immediate closure.

Other Check with other agencies for permission to operate; such as City Hall, Fire Dept., Police Dept. or the Festival Chairman.

Dish Washing



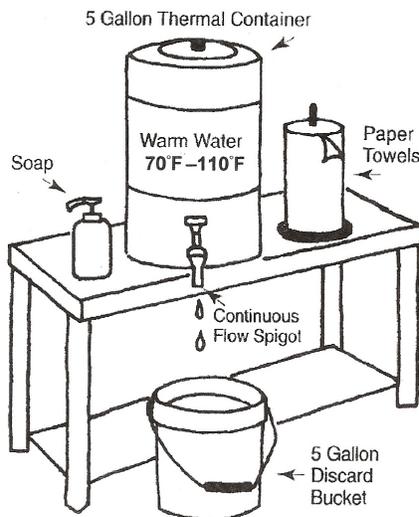
Proper sanitizer solution: Chlorine--75-100 ppm Quaternary Ammonia—200 ppm

Water should be ~75° (room temperature).

Hand Washing



Temporary Hand Washing Station



The temporary hand wash station must at least consist of a 5-gallon insulated container that provides a continuous flow of warm running water, soap, paper towels, a 5-gallon bucket to collect the waste water, and a garbage can for the paper towels.

FOODS

All food must be from an approved source. Salad, chili, and other foods needing extensive preparation should be commercially packaged products or assembled in the booth. Foods made in a private home are not allowed.

Potentially Hazardous By definition, these are foods that will support the rapid growth of pathogenic or toxigenic organisms. This includes eggs, milk products, meat, chicken, seafood, and other foods that contain these items, (i.e. salads, pumpkin pie, pizza, cooked potatoes and pasta, bacon, melons, and sprouts).

Meats All meat and poultry must be USDA inspected. Uninspected meats will be destroyed.

Aquatic Foods Receipts for all aquatic foods (i.e. salmon, steelhead, clams, etc.) must be available at all times while operating.

Ready-to-Eat Foods Bare hand contact with ready-to-eat foods is not allowed. Foods are considered ready to eat if they will not be further cooked or processed to kill germs before being served. This includes hot dog or hamburger buns, cooked pizza, cooked pastries, etc. You must use single-use gloves, tongs, or some other approved tool when working with these foods.

Bare hand contact with ready to eat foods is one of the leading factors in foodborne illnesses.

This rule must be followed at all times!

TEMPERATURE CONTROLS

Thawing Never thaw food in the open air. Thaw food

- (1) in the refrigerator,
- (2) under cold running water, or
- (3) as part of cooking process (i.e. hamburgers, hot dog, and French fries only).

Cooking Cooking helps destroy foodborne illness germs. All Potentially Hazardous Foods must be cooked according to the chart at the end of this packet and then served immediately or held at 140°F or above.

Reheating With prior approval from the Health Department, you may reheat food that was properly cooked and cooled in a permitted food establishment. The food must be heated from 45° to 165° within 1 hour.

Cooling Many foodborne illnesses are caused by cooling too slowly. Therefore, the cooling of hot foods for later use is not allowed at temporary food establishments. Leftover potentially hazardous foods must be discarded.

If you have received approval from the Health Department to serve food cooked and cooled at another off-site permitted establishment, the hot food must be rapidly cooled to 41°F using uncovered shallow pans in the refrigerator or freezer (food depth of 2" or less) or by submerging the pans in ice water and stirring frequently. If using this method, you must cool the food to 70° in 2 hours and then to 41° in the next 4 hours. This entire process can take no longer than 6 hours.

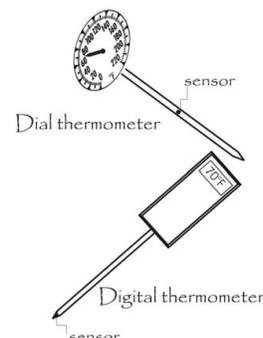


Refrigeration Potentially hazardous foods must be kept cold (41°F) prior to cooking or serving. The best way is to have a refrigerator. Some foods, like hot dogs, may be frozen and stored in ice.

Hot Holding Hot food must be kept hotter than 140°F at all times. Heat lamps must have shields over the bulbs.

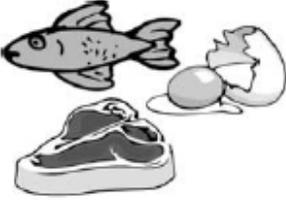
Crock Pots Slow cookers may be a real problem for keeping foods hot and should **NEVER** be used to reheat foods. Always heat food quickly and thoroughly and then use the crock pot to keep the food hot (above 140°F).

Thermometers A metal stemmed thermometer (0-220°F range) is needed to check internal food temperatures. Keep a thermometer in all cold food storage units.



Check temperatures of Potentially Hazardous Foods often!!

Cooking Temperatures

<p>165°F (for 15 seconds)</p>		<ul style="list-style-type: none"> • Poultry (chicken and turkey) • Stuffed foods or stuffing • Casseroles • All raw animal products cooked in a microwave • All reheated potentially hazardous foods
<p>155°F (for 15 seconds)</p>		<ul style="list-style-type: none"> • Hamburger • Sausage
<p>145°F (for 15 seconds)</p>		<ul style="list-style-type: none"> • Eggs • Fish • Beef • Pork
<p>140°F</p>		<ul style="list-style-type: none"> • Vegetables that will be hot held • Packaged ready-to-eat foods (such as hot dogs and canned chili) that are heated for hot holding

REMEMBER:

You cannot touch ready to eat foods with your bare hands. Germs can be transferred to food even after hand washing. You must use single-use (disposable) gloves, tongs, scoops, deli papers, or something equivalent whenever you serve these foods.

Ready to eat foods are items that will not be washed or cooked further before serving. They include:

- Washed produce that is eaten raw (sliced fruit, salads, garnishes)
- Bakery or bread items (breads, cakes, pies, tortilla chips)
- Foods that have already been cooked (pizza, hamburgers, hot dogs)
- Foods that will not be cooked (sandwiches, sushi, deli salads)

Source: Food Safety is Everybody's Business, WA State Food & Beverage Worker's Manual