

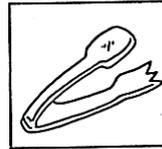
# Guidelines and Requirements for Operating Temporary Food Service Establishments

**The permit fee must be received before the event at the county health department as environmentalists are not allowed to accept any applicable permit fees at the event.**

## **WHAT ARE THE REQUIREMENTS TO OPERATE?**

(1.) **Sick workers** with symptoms including, but not limited to, diarrhea, vomiting, jaundice, sore throat with fever, or an infected cut, are NOT allowed in the establishment.

(2.) **Direct hand contact** of ready-to-eat food is prohibited. Use single-use, disposable gloves, deli tissues, or utensils to handle food whenever possible.



(3.) **Smoking, eating, gum chewing or drinking** is prohibited in the temporary food establishment. It is highly suggested to provide a cooler for personal food and drink for storage outside the establishment. No unauthorized persons are allowed in the booth.

(4.) **Personal hygiene-** Food workers must have their hair adequately restrained to prevent contamination of food and equipment. Fingernails shall be kept trimmed and clean. Food workers shall wear clean clothing.

(5.) **All food preparation** must be done in an approved kitchen facility, or a properly equipped and approved mobile unit. Approved means permitted by the Health Department. Keep foods protected and at safe hot or cold temperatures (135°F or hotter, or 41°F or colder) during storage and transportation.

(6.) **Source of foods** - All food must come from a source approved by the Health Department. Home-prepared and home-canned foods, ice made at home, raw (unpasteurized) milk, or storage of foods at private homes are not allowed. Meats brought in to use must be USDA inspected and have original label or the invoice where purchased. Dented, swollen, or rusted cans may be contaminated and should not be used.

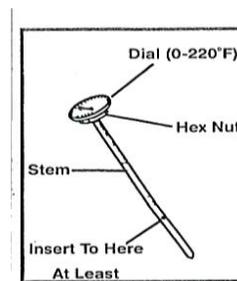
(7.) **Cold holding** - Proper refrigeration or cold storage facilities are required to maintain potentially hazardous foods at a temperature of 41°F or below. Ice used for cold holding must be obtained from an approved source (that is, store bought ice, or ice from an approved facility). Storage of prepacked food in contact with water or undrained ice is prohibited. Wrapped foods such as sandwiches shall not be stored in direct contact with ice. Ice for consumption must be separated from ice used for storage and kept in a food grade container. It is not recommended to store cold holding equipment, particularly coolers, in direct sunlight.

(8.) **Cooking** - All food must be fully cooked to meet the minimum time and temperatures required by law.

(9.) **Hot holding** - Improper hot holding of potentially hazardous foods is one of the major causes of foodborne illness outbreaks. If there is no way to avoid hot holding of potentially hazardous food, then the food must be kept at 135°F or above. Room temperature storage of food is prohibited. Except when undergoing necessary preparation, foods found to not be at the required storage temperatures are subject to condemnation and destruction.

(10.) **Reheating** - - In order to reduce the potential of foodborne illness, reheating of potentially hazardous food should be avoided. If there is no way to avoid reheating a food, then the County Health Department requires that the food be reheated by equipment capable of bringing the food temperature to at least 165°F within 2 hours. All TCS foods that have been cooked and refrigerated shall be rapidly reheated throughout to at least 165°F for 15 seconds before being placed in a hot holding facility

(11.) **Thermometers** used for measuring ambient air temperatures must be provided in all refrigerators, freezers, and hot holding units that contain potentially hazardous foods. A **metal-stem thermometer** must be available and used to check internal food temperatures. Metal-stem thermometers must be able to measure from 0°F to 220°F.



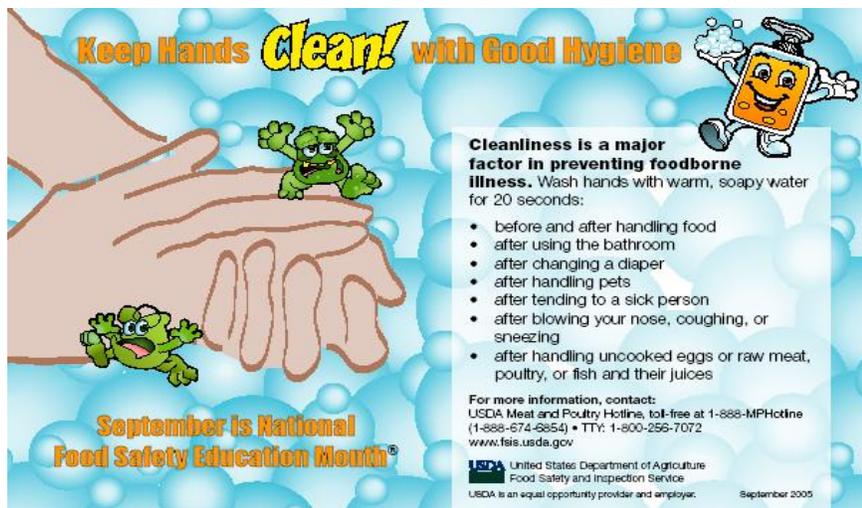
(12.) **Food protection from insects**- There must be adequate and effective screening, walls, or fans for protection from flies and other insects. Overhead protection is required for food handling and warewashing areas. Food, equipment, and food containers are to be stored at least 6 inches off the ground.

(13.) **Food protection from the general public** - Food, equipment, and food containers shall be protected from contamination by the general public. Food on display shall be protected from contamination by the use of packaging, food guards, display cases, or other effective means. When barbecuing or using a grill, the equipment must be separated from the public.

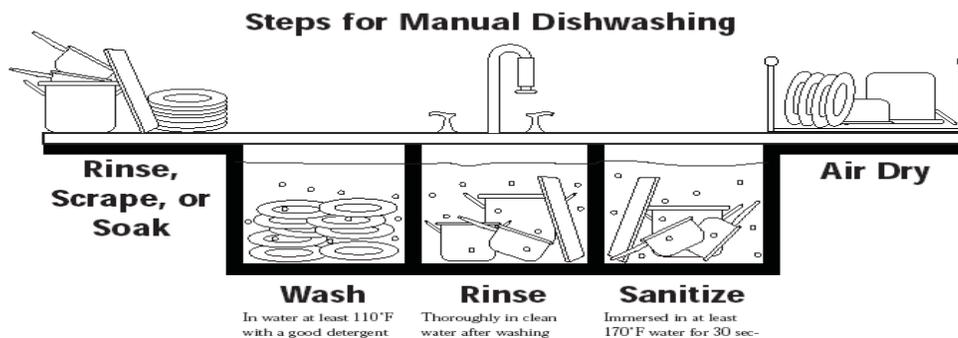
(14.) **Chemicals** (detergents, sanitizers, insect spray, etc.) shall be stored in a separate place away from food, plates, cups, etc., so no accidental contamination or spillage is possible. All chemical bottles must be labeled with the common name of the chemical or the manufacturer's label.



(15.) **Handwashing facilities** - A handwashing sink must be available for convenient use by the food worker. This facility must be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet unless prior approval is obtained by the Health Department for other facilities. Soap, and individual paper towels must be provided. Handwashing sinks should not be used for any other purpose. **Hands may not be washed in dishwashing sinks.**



(16.) **Dishwashing facilities** - Equipment and utensils must be washed in a two or three compartment sink unless prior approval is obtained by the Health Department for other facilities. The process includes washing the utensils in hot water, rinsing in clean water, sanitizing with an approved sanitizer, and air drying. Approved test kit must be provided for the sanitizer used. Chlorine sanitizer requires a concentration of 50-200 parts per million.



(17.) **Wiping cloths** - Use a bucket of clean, sanitizing water for wiping cloth storage. Wiping cloths used for wiping down counters and table tops must be clean and used for no other purpose. The cloths must be stored in a chlorine sanitizing solution with a concentration of 50-200 parts per million. The concentration must be verified with a test kit.

(18.) **Utensils** should be stored between use in one of the following ways: in the food with their handles above the top of the food, in running water of sufficient velocity to flush particulates to the drain, in a container of water if the water is maintained at a temperature of at least 135°F, or on a clean portion of the food prep table or cooking equipment if the surface and utensil are cleaned and sanitized every 4 hours.

(19.) **Liquid waste** shall not be dumped into streets, storm drains, or on the ground. Sponsors should provide waste collection points for proper disposal. Effective means for transporting the liquid waste to the collection point must be provided.

(20.) **Backflow prevention** must be provided to protect the main potable water supply and adjacent operators' water supply.

(21.) **Toilet facilities** - Sponsors should provide access to adequately stocked toilet facilities for food workers.

(22.) **Garbage** - Sponsors should provide sanitary disposal for garbage. Containers must be insect and rodent-proof if not removed promptly.

Your cooperation will be greatly appreciated and will help make the entire event run smoothly. The Rules of the State Board of Health, Bureau of Environmental Services, Chapter 420-3-22, for Food Establishment Sanitation are available at [www.alabamapublichealth.gov/environmental](http://www.alabamapublichealth.gov/environmental).