



Temporary and Special Food Service Requirements

Licensing Requirements:

If you are serving food to the public you must obtain a permit in advance unless your food products qualify as a cottage industry or fall under another exemption. Contact the Food Protection and Policy Program to determine whether you are exempt.

Food Safety Inspection: If a temporary food vendor does not meet the requirements outlined below, the Temporary Food Service Permit will be revoked. **Serving food to the public without a Food Service License is subject to a \$1000 fine.**

Temporary Food Service Set-up and Food Safety Requirements

Review each of these items carefully to ensure you pass the food safety inspection!

A hand washing station with warm running water, soap, paper towels and a wastewater collection container must be provided and set up for use before food handling begins.

Acceptable setup (see Figure 1): warm water from a dispenser with a hands free spigot such as a coffee urn, and a catch basin; **push button spigots requiring one hand to operate are not allowed.**

Equipment must be able to maintain cold food $<41^{\circ}\text{F}$ and hot food $>135^{\circ}\text{F}$. If hot food falls below 135°F it must be reheated to $>165^{\circ}\text{F}$. If there is any possibility that hot food will fall below $>135^{\circ}\text{F}$ the food vendor must bring equipment capable of quickly reheating the food.

A metal stem thermometer graduated in 2° intervals with a range of at least 0°F to 165°F must be provided.

Grills must have lids or be covered by a structure acceptable to the Fire Department.

All food must be from an approved source. No home cooked food is allowed. Food may be prepared on-site or at a licensed facility. If food is prepared in advance at a licensed facility then the food vendor must bring a copy of the facility license to the event for review.

Water must be from an approved source and provided in a sanitary manner. **A garden hose is not an approved water source.**

Ice used in beverages must be covered and protected from contamination. Bare hand contact must be prevented by the use of scoops with handles. Ice for beverage must not be used for storage of other food items.

Raw foods must be separated from cooked and ready to eat foods. Different types of raw animal products (fish, meat, chicken) must be stored separately.

A three basin set-up must be available to wash, rinse and sanitize food contact utensils with detergent and an approved sanitizer (e.g. one tablespoon bleach in a gallon of water). **Test strips for your sanitizer must be available.** As an alternative to the three basin system, multiple sets of clean utensils may be provided by a licensed facility.

All food storage, utensil washing, and preparation areas must be protected from overhead contamination by a tent or canopy which must be NFPA 701 compliant. All food, food containers and single service items such as napkins, straws and take out containers must be stored off the ground and protected from contamination at all times.

Mechanical ice grinders must be used for snowballs. No hand shaving or crushing of ice is allowed.

All wastewater from hand washing, cleaning and melted ice must be discarded properly. Consult with the event organizer for a proper disposal method. **Wastewater must not be dumped directly on the ground or in storm drains.**

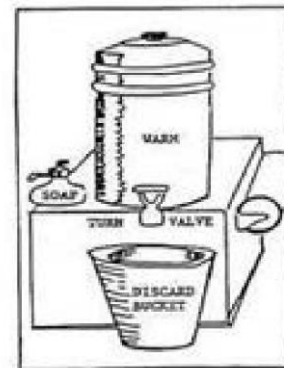
Adequate trash containers and toilet facilities must be provided to employees and customers.

Additional Requirements for Multiple-Day Events:

Mechanical refrigeration or dry ice is required for overnight storage. The equipment and materials used must be adequate to maintain cold food <41 degrees for the entire time it is stored.

Items stored overnight must be secured from intentional contamination and protected from pests

Figure 1:



Hand washing equipment required.

Figure 2: Wash, Rinse and Sanitize Basins

