



TEMPORARY AND INTERMITTENT FOOD ESTABLISHMENT GUIDELINES

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TEMPORARY AND INTERMITTENT FOOD ESTABLISHMENT GUIDELINES

Concessionaires, Demonstrators and Temporary Food Vendors:

The information in this packet has been developed to help you set up and operate in a sanitary and healthful manner and to minimize the possibility of foodborne illness.

To avoid inconvenience, you are encouraged to contact Panhandle Health District as early as possible when planning a food event.

An Environmental Health Specialist will be pleased to help with your plans. The EHS will point out the steps that must be taken to help ensure a sanitary operation that will protect the public from foodborne illness.

Please read this entire packet for complete information before completing your application.

DEFINITION

A temporary food service establishment is a food establishment operating at a fixed location for a period of time (not more than 14 consecutive days) in conjunction with a single event or celebration, such as a:

- fair,
- carnival,
- circus,
- public exhibition,
- festival,
- fund raiser,
- sporting event, or
- similar transitory gathering.

An intermittent food service establishment is one that operates for a period of time, not to exceed three (3) days per week, at a single, specified location in conjunction with a recurring event. Examples of a recurring event may be a:

- farmers' or community market, or
- a holiday market

Individuals must apply for a permit in order for Panhandle Health District to review and approve the proposed food preparation processes.

The Health District's Environmental Health Specialist (EHS) will work with you to review the following:

- the types of foods to be prepared,
- how they will be prepared,
- and the methods used to keep foods hot and cold.

The EHS may also suggest other methods that will enable your booth to operate more efficiently and safely.

THESE RULES DO NOT APPLY TO THESE ESTABLISHMENTS:

Non-profit charitable, fraternal, or benevolent organizations that do not prepare or serve food on a regular basis as exempted in Section 39-1602, Idaho Code. Food is not considered to be served on a regular basis if it is not served for more than five (5) consecutive days on no more than three (3) occasions per year for foods which are not potentially hazardous. For all other food, it must not be served more than one (1) meal per week.

Private homes where food is prepared or served for family consumption or receives catered or home-delivered food as exempted by Section 39-1602, Idaho Code.

WHERE CAN I GET THE PERMIT APPLICATION?

Applications may be obtained from PHD Monday through Friday, 8:30 a.m. to 4:30 p.m. An application may also be printed from our web site at <http://www.phd1.idaho.gov>

Individuals or groups planning to hold events that are OPEN TO THE PUBLIC must obtain a permit.

The Health District requires a food permit be purchased for **each** food booth in operation during an event. If you advertise your event with flyers, banners, newspaper articles, Internet or by other means, it is considered a public event. (Church dinners or other events that are for members and their guests only and are not advertised, are not considered to be public events.)

WHEN SHOULD THE APPLICATION BE RETURNED?

We recommend your application and fee be submitted a minimum of 3 WEEKS before the event.

This allows time for Health Department staff to adequately review the application and to make any changes necessary well in advance of the event.

Applications will not be accepted by the Health District less than 72 hours before the event. You are urged to apply for a permit as early as possible.

REQUIREMENTS TO OPERATE

- 1) Complete a temporary or intermittent food service application and submit it with the fees at least **72 hours before** the event.
- 2) A **metal-stem thermometer** or thermocouple capable of measuring all proper food temperatures must be available and used to check internal food temperatures; thermometers may be purchased from a restaurant supplier or from a large department store. It must be able to measure from **0° to 220°F**.
- 3) **Hand washing facilities.** The hand washing facility must consist of a 5-gallon thermal container with spigot that provides a continuous flow of warm water between 100°F and 120°F, liquid soap, paper towels and a 5-gallon bucket to collect the dirty water.
- 4) **Food preparation sink.** The PIC must insure an adequately plumbed separate food washing sink is available in a pre-approved facility for washing fruits and vegetables or provide PRE-WASHED products only.

- 5) **Utensils.** To eliminate hand-to-food contact with ready-to-eat foods, use disposable gloves or utensils. Have a backup supply of clean utensils to last during all hours of operation or properly clean and sanitize utensils using methods described in #10 (next page).
- 6) **Wiping cloths.** Have on hand a separate bucket of sanitizer for rinsing/storing wiping cloths used to clean table tops, counters and so forth. For example, one teaspoon liquid bleach added to one gallon of cool water is acceptable. The sanitizer should be changed every one to two hours throughout the day.
- 7) **Dishwashing facilities.** Wash equipment and utensils in three compartments. The process includes washing the utensil / equipment in hot soapy water, rinsing in hot water, sanitizing for one minute and air drying. Protect fixtures from cross-connections if pressurized water is plumbed into a booth or other temporary event site. In addition, provide an approved waste water line.
- 8) To minimize the potential for foodborne illness **all** food preparation must be done **in the booth or in a Panhandle Health District pre-approved kitchen facility.** No home preparation of foods is allowed.
- 9) **BBQ grills** must have an adequate cover if used for hot holding foods after the initial cooking. Covers are also highly recommended for BBQ's used for cook-to-order foods. **Uncovered BBQ grills** and deep fryers are not allowed for use in rain or other adverse weather conditions.
- 10) **Smoking, eating or drinking** in booths while working is not allowed. All non-working, unauthorized persons are to be kept out of the booth.
- 11) Crockpots, steam tables, or other hot holding devices **must not be used for reheating foods**; they are to be used only for hot holding food at 135°F or above. We recommend that foods be reheated on the grill or propane stove to bring the food temperature to at least 165°F within 30 minutes.
- 12) **All critical item violations** (those directly related to foodborne illnesses) must be corrected immediately. **All non-critical item violations** (those related to sanitation, design and maintenance of the food booth) must be corrected within the time determined by the EHS.
- 13) Any person infected with a communicable disease (cold, flu), has open sores or infected cuts on hands, is vomiting or has diarrhea, shall **NOT** work in any food service establishment.
- 14) **Chemicals** such as liquid bleach, detergents and cleaning supplies must be stored in a separate area away from food preparation and display areas.
- 15) Only employees or delivery personnel are allowed in the booth.
- 16) **A refuse container** with a tight-fitting lid must be available for the garbage.
- 17) **Liquid waste** must not be dumped into streets, storm drains or onto the ground. Use a container to collect the dirty water and discard in a sanitary manner, i.e., plumbed public restrooms (not portable toilets).
- 18) Approved, properly functioning **RESTROOMS** with hot and cold running water must be available for employee handwashing immediately upon exiting the toilet.

Recommendations

Refrigeration. Mechanical refrigeration is requested. However, due to past events during which electrical problems occurred, an ice chest **with ice from an approved source** (i.e. store-bought, bagged ice) may be better than a poorly operating refrigerator on a hot day. All transported food must be in insulated durable ice chests to maintain 41°F or less.

Hot Holding. Electrical equipment is requested. However, due to past events during which electrical problems occurred, propane stoves or grills capable of holding food at 135°F or above may be used and/or should be available for backup. All transported hot food must be in insulated durable equipment to maintain 135°F or above.

FOOD HANDLING REQUIREMENTS

POTENTIALLY HAZARDOUS FOOD (PHF)

Any food which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, sprouts, all cut melon, or other material or synthetic ingredients capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.

The following are Potentially Hazardous Food examples:

- hamburgers
- tacos
- hotdogs
- chili
- sandwiches
- unpasteurized juices
- cooked rice
- cooked potatoes
- cooked beans
- cut melons
- chicken
- sprouts
- cooked plant food (fruits and vegetables)

NON-POTENTIALLY HAZARDOUS FOOD

Foods that are typically stored without temperature control and do not support the growth of infectious/toxigenic microorganisms.

The following are NON-Potentially Hazardous Food examples:

- fruit pies
- ice
- cookies
- cakes
- popcorn
- candy bars
- brewed coffee and tea
- pasteurized juice
- breads
- potato chips
- cotton candy

FOOD PROTECTION

- Always use disposable gloves or utensils when assembling ready-to-eat foods such as buns, lettuce and tomatoes.
- Protect food on display from contamination. Serve condiments, such as ketchup, mustard, coffee creamer, sugar, etc. in individual packets or from squeeze containers. Keep self-service foods in containers protected by sneeze guards. Supply adequate serving utensils and monitor to protect against contamination.
- Use only disposable plates, cups, plastic forks and spoons for serving food to the public (special groups and churches serving a limited population may request approval to use reusable utensils).
- Cover all food and food-contact surfaces and store up off the ground on pallets.
- Supply a back-up of clean spoons, tongs, cutting boards every 2 hours.

SANITIZING

Towels used for wiping counters and tabletops must be clean and used for no other purpose. Rinse towels in sanitizing solution frequently. If you choose to use bleach as the sanitizer, the recommended concentration is one teaspoon of liquid bleach added to one gallon of cool water. Do not add soap to the water – it uses up the chlorine, making the solution ineffective.

NOTE: Flies tend to avoid surfaces that have been wiped with bleach solution.

PROPER TEMPERATURE CONTROL

COOKING

All potentially hazardous foods requiring cooking shall be cooked, with **no interruption in the cooking process**, to the following **minimum** internal temperatures:

- **165°F** - Poultry, ground poultry, stuffings containing meat, fish, poultry and stuffed meats.
- **155°F** - Ground, injected or restructured meat and fish products (hamburger, pork sausage), as well as ratites (ostrich, emu), alligator and rabbit.
- **145°F** - Fish, shellfish, lamb, intact beef, intact pork and whole shell eggs.
- **135°F** - Plant food for hot holding.
- **130°F** - Roast beef.

REHEATING

All potentially hazardous foods that have been cooked in pre-approved kitchens and then refrigerated, require **rapid reheating from 41°F to 165°F** or more **within 30 minutes, before being** placed in hot food storage equipment.

THAWING

Thaw foods in approved facilities using one of the following methods:

- In refrigerated units at temperatures not to exceed **41°F**.
- Only foods less than 4 inches thick may be thawed by a continuous cooking process.
- In a microwave unit only when immediately cooked to the proper temperature using a stove, grill or approved cooking equipment.
- Or by other methods approved by the Health District.

HOT AND COLD HOLDING

Potentially hazardous foods must be **stored at temperatures below 41°F (cold holding) or above 135°F (hot holding) at all times**, except when undergoing necessary preparation. Room temperature storage of potentially hazardous foods is not allowed. Foods found in the danger zone are subject to destruction or removal from sale and service.

Most foodborne illness outbreaks are caused by:

- **ill workers**
- **lack of handwashing**
- **improper cooking**
- **improper holding temperatures**
- **food from an unsafe source**
- **contaminated equipment**

THERMOMETERS

Have available and use a metal-stem thermometer to check internal food temperatures. Thermometers must be able to measure temperatures from 0° to 220°F. Have an accurate, visible thermometer for all refrigerators, cold holding units and freezers.

USE OF ICE

Store prepackaged foods (i.e., sandwiches) in sealed containers — not in direct contact with ice — to prevent contamination from melting ice water.

Ice used for cold-holding or consumption must be from an approved source. Ice used for cold holding of bottles, cans and prepackaged foods **MUST NOT** be used in beverages.

FOOD SOURCES

All foods must be approved by the Health Department. **Home canned and home prepared foods, ice made at home, raw milk or storage of foods at private homes are not allowed.**

- When **raw or undercooked meats, eggs, dairy products, seafood or unpasteurized juices** are offered for sale as ready-to-eat, they **must be disclosed** as such in one of the following ways:
 - on the menu
 - on the label
 - or on a clearly visible sign, such as: “Cider is raw” or “Juice is squeezed from raw fruit/ vegetables” **and include a health reminder “consuming raw or undercooked foods may increase your risk of foodborne illness.”**

IMPORTANT POINTS TO REMEMBER

REHEATING FOODS

Examples:

Use canned chili instead of preparing fresh chili; prepare taco meat just before serving rather than cooking ahead, cooling and reheating; use canned refried beans instead of making beans from scratch.

HOT HOLDING OF FOODS

Examples:

Make tacos and burritos to order rather than assembling and keeping them hot; cook raw shish-kabob to order instead of cooking ahead and hot holding.

COLD HOLDING OF FOODS

When using ice be sure ice level is **equal** to the level of food or bury the food in the ice. You must provide enough ice at all times to maintain food temperature of **41°F or less**.

SIMPLIFY FOOD HANDLING STEPS

For example, commercial products such as store-bought potato, macaroni or pasta salads, are easy to use and easy to handle. Their use also minimizes the risk of foodborne illness. Use proper utensils to prepare and serve foods. In order to minimize the possibility of foodborne illness, simplify food preparation methods. Provide a backup supply of utensils to replace soiled ones every 2 hours.

SAFE HANDLING OF GROUND BEEF

Ground beef must be kept frozen or below 41°F at all times. All ground beef must be cooked to **155°F or above**. Once cooked, ground beef products must be hot held at 140°F or above at all times. To prevent illness resulting from cross-contamination, be sure to always wash your hands after touching any raw meats such as raw hamburger patties. Before assembling buns and condiments, wash your hands and put on a new pair of single-use gloves. Make sure hands are washed between glove changes.

FOOD BOOTH SET UP

A temporary/intermittent food booth must have weatherproof overhead coverage with only one open side allowed for customer service. Flooring and walls are required when the potential for contamination is present such as:

- Dust/dirt/mud
- Streets with auto access or heavy pedestrian access
- Open fields, (fields normally used by farm animals are not allowed).

Electricity or gas power to the booth must be adequate to meet demand.

REMEMBER

These requirements and recommendations are essential for protecting the community from illness.

All food booths may be inspected frequently.

The Environmental Health Specialist (EHS) may impose additional requirements to protect against health hazards related to the operation of the temporary food service establishment and may prohibit the sale of some or all potentially hazardous food.

If there are any additional questions, please contact the Panhandle Health District Monday through Friday, 8:00 a.m. to 4:30 p.m.

Your cooperation is greatly appreciated.