



South Central Public Health District

Prevent. Promote. Protect.

Guidance for Temporary Food Vendors

TWIN FALLS OFFICE
1020 Washington St. N.
Twin Falls, ID 83301-3156
734-5900
FAX - 734-9502

BELLEVUE OFFICE
117 E. Ash St.
Bellevue, ID 83313
788-4335
FAX - 788-0098

MINI-CASSIA OFFICE
485 22nd Street
Heyburn, ID 83336
678-8221
FAX - 678-7465

GOODING OFFICE
145 7th Ave. E.
Gooding, ID 83330
934-4477
FAX - 934-8558

JEROME OFFICE
951 E. Ave. 'H'
Jerome, ID 83338
324-8838
FAX - 324-9554

Web:
phd5.idaho.gov

A temporary food establishment means a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration. Temporary events may include parades, street fairs, festivals, farmer's markets, and similar events that operate for a specific term not to exceed 14 consecutive days. Normally, the applicant for a temporary license does not qualify for a permanent license. At the end of the event the establishment will be removed from the premises.

The yearly license issued to restaurants and caterers does not replace the need for a Temporary Food Establishment License. Events open to the general public are not considered catered events. Licensed caterers and restaurants must acquire a Temporary Food Establishment License if serving Time/Temperature for Safety Foods (TCS), formerly known as Potentially-Hazardous-Food (PHF).

LICENSE REQUIREMENTS

In order to sell, or give away any food or beverage product at an event you are required to apply for a Temporary Food Establishment License. An application is required for each different event and each booth if the same owner has more than one at an event. An application is required of all food and beverage vendors. An Environmental Health Specialist will review the application and menu to determine if the food being served is considered TCS. If TCS foods are being offered and the operator does not possess a Mobile Food Establishment License, then a \$65.00 fee will be charged to obtain a Temporary Food Establishment License.

FEE

One fee will cover the temporary or intermittent (farmers market) food establishment for an entire calendar year; January 1 through December 31. The following conditions apply:

- The fee is valid throughout the entire state if the same menu is served for each event. If the menu is changed, a new application and fee is required.
- The food license must be on display at each event.

The application for a Temporary Food Establishment License can be found on our web site, www.phd5.idaho.gov. Please submit the application at least 15 days prior to the event.

INSPECTIONS

During the Health District's inspection, critical violations must be corrected immediately or, depending on the situation, within 2 hours. Non-critical violations must be corrected within 24 hours. Failure to correct items in violation within a specified time could result in suspension of your permit. If you have questions regarding food safety inspections please contact an Environmental Health Specialist.

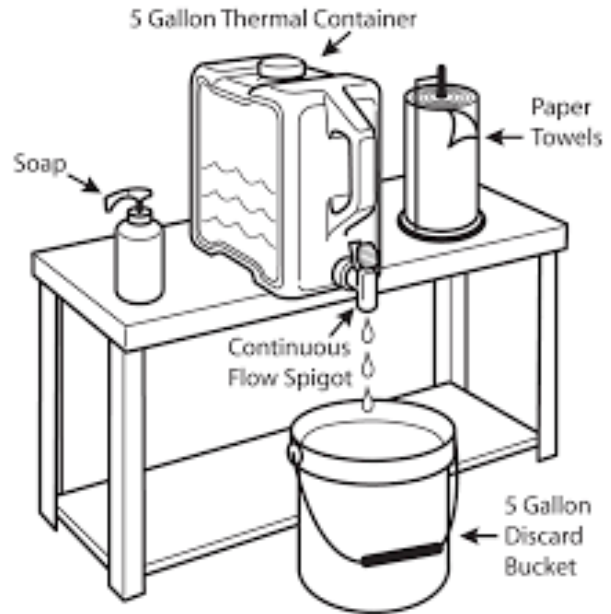
REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

HYGIENE

Smoking, eating or drinking while on duty is forbidden. These activities may be done away from the serving and preparation area. You must wash hands (frequently and for at least 20 seconds each time) at the hand wash station nearest your work area before resuming duties. Employers are held responsible for ensuring that no employee who is ill (vomiting, diarrhea, fever with sore throat, infected wound or boil) will be allowed to work.

HAND WASH SET-UP

- Sink with warm running water
- Soap
- Paper towel – preferably in a holder
- Plumbed to sewer or wastewater bucket
- Do not discharged wastewater into storm drains or on ground



Wash Hands Frequently

Food employees must wash their hands and exposed portions of the arms after touching bare human body parts, using the toilet room, handling animals, coughing/sneezing, using a handkerchief, using tobacco, eating/drinking, handling soiled equipment/utensils, as often as necessary to prevent cross-contamination, when switching between raw and ready-to-eat food, and after engaging in other activities that contaminate the hands.

FOOD TEMPERATURES

- Cooking – temperature specified for each type of food and reheats to 165° F or hotter
- Hot holding – 135° F or hotter
- Cold holding – 41° F or colder

Cooking Temperatures

Poultry (chicken or turkey)	165° F (15 seconds)
Ground beef (hamburgers)	155° F (15 seconds)
Eggs, fish, lamb	145° F (15 seconds)
Steaks & other meats (whole intact meats)	145° F (15 seconds)

Time Control – You may hold food out of temperature if you identify the food with the time it must be served or discarded. This time must not exceed four hours from when it left proper holding temperature. Food must be clearly marked with the discard time.



REHEATING

All TCS foods that have been cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach 165°F or more for 15 seconds. Reheating for hot holding shall be done rapidly to ensure food is not in the Temperature Danger Zone. Foods shall be reheated to 165°F within 2 hours.

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.

FOOD PROTECTION

All food shall be protected from customer handling, coughing, sneezing, or other contamination by wrapping, the use of sneeze guards, or other effective barriers.

- Preparation of samples must be done using smooth, cleanable surfaces (i.e. tables) that are protected from customer traffic.
- Slicing must be done on cutting boards. **Slicing may not be done on vehicle tailgates or by using pocket knives.**
- Display food samples on disposable plates or trays, unless approved warewashing facilities are provided on-site or unless clean sanitized display trays are brought to the site from a licensed food establishment.
- When transporting pre-prepared samples, protect from contamination and maintain temperature control of Temperature Control for Safety (TCS) foods.

AVOID BARE HAND CONTACT WITH READY-TO-EAT FOOD

Food employees may not have contact with exposed ready-to-eat food with their bare hands. Suitable utensils, such as deli paper, spatulas, tongs, dispensing equipment, or gloves shall be used.

REFRIGERATORS

- Must be constructed with hard, durable liner.
- Must have fan to circulate cold air when door is closed.
- Food temperatures must be 41° F or colder at all times.
- Set at 38° F or colder.

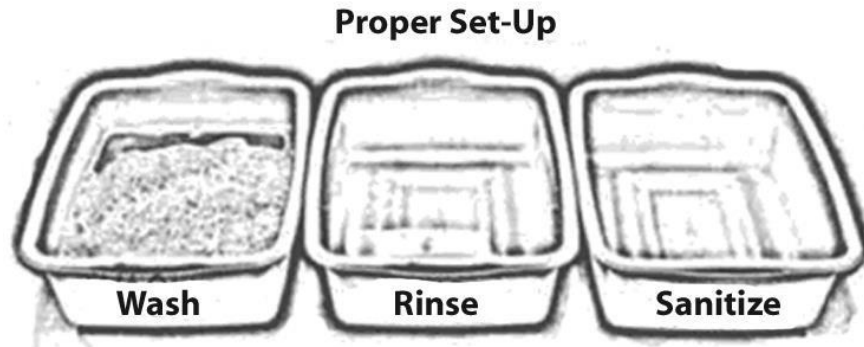
THERMOMETERS

In refrigeration units and/or coolers an accurate and visible thermometer shall be provided to measure the ambient temperature. A long-stem metal probe thermometer must be available and used to check internal food temperatures for both cooking and hot holding.



WAREWASHING SET-UP

The minimum requirements for a utensil washing set-up to wash/rinse/sanitize should consist of three basins that are large enough for immersion of the utensils, a potable hot water supply, and an adequate disposal method for the wastewater. In-use equipment and utensils must be cleaned and sanitized at least every four hours. SCPHD requires three (3) tubs or containers for utensils to be set-up ready for use. Procedure: 1. Detergent, 2. Rinse, 3. Sanitize, 4. Air Dry

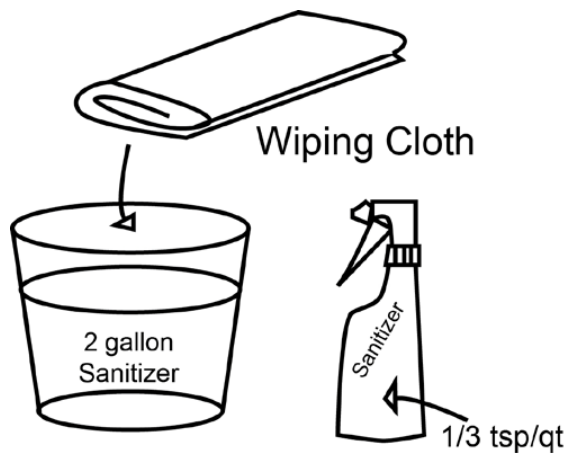


SANITIZING

An approved sanitizer must be provided for sanitizing food contact surfaces. Sanitizers must be used at appropriate strengths as specified by manufacturer. Three common sanitizers, and the typical concentrations required by manufacturers, are: Chlorine solution = 50 ppm; Iodine solution = 12.5 to 25 ppm; or Quaternary ammonium compound (quat) = 200 ppm. Soak clean, rinsed items in sanitizing solution for at least 60 seconds and then air dry. An approved test kit to measure sanitizer concentrations must be available and used.

- Bleach solution = $\frac{1}{4}$ oz. per gallon of warm water

Wiping cloths should be used on food contact surfaces and utensils such as cutting boards, counter tops, and slicers. These cloths should be stored in the buckets with an approved sanitizing solution.



FOOD SOURCES

All foods must come from approved sources or 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.”

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. Keep ice scoops stored in a clean container with the handle up, do not store the scoop in the ice bin.

TRASH CONTAINERS

Provide at least one container for booth use and one located on the public side of the booth. A secure/tight lid should be used to ensure pests and insects, as well as, odors are controlled. Trash containers must be emptied as necessary to prevent overflowing and pest attraction.

OVERHEAD PROTECTION

Outdoor temporary food establishments should be covered with a canopy or other type of overhead protection to protect from environmental contaminants, unless the food items offered are pre-packaged. Overhead protection over outdoor cooking devices should be considered to prevent contamination from environmental factors. In temporary food establishment where overhead lighting is provided, shielding shall be provided to ensure food and food-contact surfaces are protected from shattered light bulbs.

FLOORS

Flooring is necessary when located on dirt, gravel or a surface that can allow dust or mud to be generated and contaminate food samples. When temporary flooring is provided, it should be constructed of materials such as non-absorbent matting, tight wood or removable platforms that minimize dust and mud.

INSECT CONTROL

When flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting conditions, no insect protection is required. When insects are present, any exposed food samples must be protected by providing walls, screens, doors, etc. designed to prevent the entry of pests. Insect control devices shall be installed so that the devices are not over food preparation areas.



TEMPORARY FOOD ESTABLISHMENT CHECK SHEET

The following items will be required for all food booths that are going to be inspected by South Central Public Health District. Please call the local Health District office (listed on first page) for more information.

- Hand washing station (including warm water, soap, and paper towels & catch bucket)
- Long-stem metal thermometer
- Sanitization solution for wiping cloths
- Sanitizing test strips
- Raw meats stored separate from other foods
- Utensil washing station (wash, rinse, sanitize, air dry)
- Thermometers – in all fridges and cold holding units (including coolers)
- Utensils/gloves when working with ready-to-eat foods
- Approved hose for potable water (if needed)
- Floors, walls, ceilings are smooth and easily cleanable (if applicable)
- Light shields and end caps
- Back siphonage device (connected between the water supply and hoses)

Important Reminders:

Hot Holding Temperatures	Cold Holding Temperatures
Greater than or equal to 135° F	Lesser than or equal to 41° F
Wash Hands Frequently	
With soap and warm running water for at least 20 seconds	
No Bare-Hand Contact with Ready-To-Eat Foods (RTE)	
Wear gloves or use utensils when handling RTE foods	
No Ill Food Workers	
Do not allow workers that exhibit symptoms of vomiting, diarrhea, fever with sore throat, infected wound or boil to prepare or serve food	

Food Safety Resources:

Idaho Food Safety Exam	www.idahofoodsafetyexam.com
Idaho Health & Welfare	www.foodsafety.idaho.gov
South Central Public Health	www.phd5.idaho.gov
CDC	www.cdc.gov/foodsafety/index.html

TIME AND TEMPERATURE CONTROL CHART

How to use this chart:

1. Identify products for which a temperature will need to be documented. These include meats (hot or cold), cut melons, cheese, or other foods that are being held hot or cold.
2. Using your long stem metal thermometer, record the temperature of the product and the time you measure the temperature.
3. Repeat this throughout the day to keep a clear record of the holding temperatures and times.
4. Make adjustments as necessary to ensure proper holding temperatures.

Remember: Hot foods must be held at or above 135°F **or** held for no longer than four hours. Cold foods must be held at or below 41°F **or** for no longer than four hours. If you are holding foods for up to four hours, you **must** indicate a time at which the food is to be discarded.

Product	Time	Temperature