

Guidelines for Operating a Temporary Food Establishment



Franklin County Health Department
Food Safety Booklet

What is a temporary food establishment?

A temporary food establishment is a food establishment that operates 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
- Festival
- Carnival
- Circus
- Or similar transitory gathering

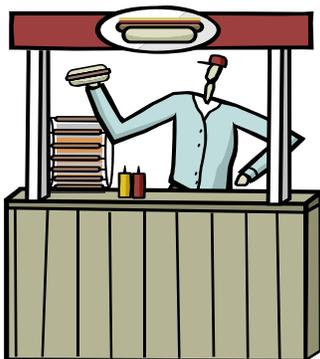


Who needs to apply for a permit?

Each food establishment in operation during an event open to the public must obtain a permit from the Local Health Department in that county. In Franklin County, both the county and the town of Rocky Mount have adopted exemptions to the Food Regulations for temporary food events and youth athletic activities. The Franklin County Code states in “ARTICLE I. REGULATIONS OF FOOD AT COUNTY FAIRS AND YOUTH ATHLETIC ACTIVITIES, Sec. 9.1-1. Exemptions.” the following:

“The provisions of Code of Virginia, title 35.1 as pertains to health and sanitation for restaurants shall not apply:

- (1) Food booths at fairs, if such booths are promoted or sponsored by any political subdivision of the commonwealth or by any charitable nonprofit organization or group thereof.
- (2) Concession stands at youth athletic activities, if such stands are promoted or sponsored by either a youth athletic association or by any charitable nonprofit organization or group thereof which has been recognized as being a part of the recreational program of the political subdivision where the association or organization is located by an ordinance or resolution of such political subdivision.”



For a list of Local Health Departments go to:

www.vdh.virginia.gov

Franklin County Health Department
365 Pell Ave.
PO BOX 249
Rocky Mount, VA 24151
Phone (540) 484-0292
Fax (540) 483-1485

Is it necessary to apply for a permit?

Yes, even if you believe that you will qualify for the exemption noted above, you will still need to apply for a temporary restaurant permit. Otherwise, the Virginia Food Regulations require each temporary food establishment to have a valid permit issued by the Local Health Department. A valid permit must be conspicuously posted in every temporary food establishment. The temporary food establishment must also be inspected and approved by the Local Health Department Environmental Health Specialist before a permit can be issued. Exemptions for the Virginia Food Regulations are when food is prepared in “A kitchen in a private home if only food that is not potentially hazardous is prepared for sale or service at a function such as a religious or charitable organization's bake sale if allowed by law and if the consumer is informed by a clearly visible placard at the sales or service location that the food is prepared in a kitchen that is not subject to regulation and inspection by the regulatory authority” or “churches, fraternal, school and social organizations and volunteer fire departments and rescue squads that hold dinners and bazaars not more that one time per week and not in excess of two days duration at which food prepared in homes of the members or in the kitchen of the church or organization and is offered for sale to the public.”



When should the permit application be returned?

It is recommended that the application be returned to the Local Health Department (with fee if required) at least **10 DAYS** before the event. This allows time for the Environmental Health Specialist to review the application, coordinate permitting and inspection, and to advise you of necessary changes well in advance of the event.



NOTE: Applications may be obtained from any Local Health Department.

Permit Application Review

You must apply for a permit in order for the Local Health Department to review the proposed operation. The Environmental Health Specialist will work with you to review the following:

- Concession construction
- Types of foods to be prepared
- How the food will be prepared
- Methods to keep foods hot and cold
- Handwashing
- Utensil washing



The Environmental Health Specialist may also make suggestions that will enable your food establishment to operate more efficiently and safely.

Potentially Hazardous Food

Potentially hazardous food is any food that requires temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms, such as eggs, meat, poultry, fish, and dairy foods.

Examples are hamburgers, tacos, hot dogs, chili, and cream pies. Raw seed sprouts, cooked rice, potatoes, and beans are also considered to be potentially hazardous because they will support rapid bacterial growth.



Non-Potentially Hazardous Food

Non-potentially hazardous food includes fruit pies, dry goods and cereals, unconstituted dehydrated foods and baked goods. Other examples are cookies, breads, cakes, potato chips, popcorn, cotton candy, and candy bars.



What is a foodborne illness?

Foodborne illness is caused by consuming contaminated foods or beverages. Many different disease-causing microbes, or pathogens, as well as poisonous chemicals, can contaminate food. Common symptoms include diarrhea, abdominal cramping, fever, headache, vomiting, severe exhaustion, and sometimes blood or pus in the stools.

Who is at risk?

- Everyone is at risk.
- An estimated 76 million cases of foodborne illness occur each year in the United States resulting in 325,000 hospitalizations and 5,000 deaths.
- Very young children, pregnant women, the elderly, and people with compromised immune systems are at the greatest risk.



Where does it come from?

- Raw animal foods, such as meat, poultry and eggs, are most likely to be contaminated.
- Fresh produce such as lettuce, tomatoes, sprouts, and melons may also present a food safety hazard.
- Even cooked, ready-to-eat foods can become cross-contaminated with bacteria transferred from raw products or from food handlers with poor personal hygiene.
- Proper cooking temperatures will destroy pathogens, and proper holding temperatures will control their multiplication.



How can you prevent foodborne illness?

Most foodborne illness is caused by mishandling of food. Inadequate cooking and holding temperatures allow pathogens to multiply. Poor sanitation and unsafe practices re-contaminate products. Over half of foodborne illnesses are due to improper food temperatures or poor personal hygiene. To prevent foodborne illness:

- 1. Practice the procedures outlined in this booklet.**
- 2. Follow the four key steps to food safety:**

Clean

Wash hands and surfaces often.

Separate

Don't cross-contaminate.

Cook

Cook to proper temperatures.

Chill

Refrigerate promptly.



<http://www.fpsc.org/images/flightbac2.jpg>

How can you reduce the risks?

1. Avoid cooling & reheating foods

Use canned products, like chili or refried beans, instead of preparing from scratch, cooling, and reheating. Prepackaged foods are easier, safer, and more convenient.

2. Avoid hot holding of foods

Cook foods like tacos, burritos and shish kabob to order rather than cooking ahead of time and hot holding.

3. Minimize preparation

Use store-bought cole slaw, potato, macaroni, or pasta salads instead of preparing them yourself.

4. Do not touch ready-to-eat food with bare hands

Use utensils such as deli paper, spatulas, tongs, or single-use gloves.

Food Sources

No home canned or home processed foods are allowed. All foods and beverages must come from an approved source (restaurant, grocery, or wholesale).

Food Protection

1. Cover foods on display. Do not allow customers to help themselves to open, unprotected containers.

2. Provide condiments, such as ketchup, mustard, coffee creamer, and sugar in dispensers, individual packets or squeeze or pump containers.
3. All food products and utensils (plates, cups, etc.) at least 6 inches off the floor/ground. Pallets and empty boxes may serve as storage racks.
4. Protect foods from contamination and maintain at proper temperatures during transportation and storage. Those foods considered potentially hazardous must be refrigerated below 41°F, or held hot at above 135°F during transportation.
5. Do not store packaged food in water or undrained ice.
6. Overhead protection is required over all food/beverage operations. An example is a tent, awning, or fly.
7. Use a scoop to fill cups with ice. Do not use a cup as an ice scoop.

Physical Facilities

- Locate concession or booth away from sources of contamination such as animals, barns and petting zoos.
- Covered structure required to protect from windblown dust and debris, weather, insects, and animals.
- Concrete or machine-laid asphalt is acceptable, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud (12 VAC 5-421-2790).
- Protect against insects by use of screens, fans, air curtains, or closable service openings.
- Supply potable water through water lines bearing the National Sanitation Foundation (NSF) seal or equivalent - garden hoses are prohibited.

Food Handlers

- Wear hair restraints, and clean clothes. No jewelry except plain ring.
- Wash hands frequently:
 - Before starting work
 - After smoking, eating, or drinking
 - After using the restroom
 - Before putting on gloves
 - After handling raw products
 - When contaminated



- Do not smoke or eat while working.
- Do not work if you are sick or have open sores or cuts on your hands or arms.
- Do not touch ready-to-eat foods with bare hands.
- Designate a Person-In-Charge (PIC). A PIC must be present and must know food safety rules.

Food Temperatures

Potentially hazardous foods must be stored at temperatures below 41°F (under refrigeration) or above 135°F (hot holding) at all times, except when undergoing preparation or cooking. Do not store potentially hazardous food at room temperature.

Thawing

- Do not thaw foods at room temperature.
- Thaw foods as part of a cooking process; under refrigeration at 41°F or below.
- Under cold running water (70°F or less).
- Or in the microwave oven with immediate transfer to conventional cooking.

Thermometers

- All refrigerators and cold holding units must have an accurate, visible thermometer.
- Thermometers shall be provided to accurately monitor temperatures. For thin foods, like meat patties and fish fillets use a food thermometer with a suitable small diameter probe is required. Non-digital thermometers must be scaled in 2°F increments and accurate in the intended range of use (12 VAC 5-421-1180).
- Clean and sanitize thermometers before and after each use.



Digital-instant read thermometer



Digital-instant read thermometer

Cooking

1. Poultry, poultry stuffing's, stuffed meats, stuffed pasta, & stuffing containing meats **at 165°F for 15 sec.**
2. Hamburgers, ground meat, eggs **at 155°F for 15 sec.**
3. Pork, fish **at 145°F for 15 sec.**
4. Steak at surface temp. of **145°F**
5. Roasts (beef, pork) **at 145°F hold for 3min.**
6. Hot dogs and other commercially processed ready-to-eat foods at **135°F.**
7. Vegetables, fruits (if not served raw) at **135°F**
8. Microwave cooking: Cover, rotate, stir . . . **hold 2 min. after cooking to 165°F.**

Reheating

1. Reheat food within 2 hrs **at 165°F for 15 sec.**
 2. Microwave reheating: Cover, rotate, stir . . . **hold 2 min. after cooking to 165°F**
- Do not use crock pots, steam tables, and other hot holding devices for heating up foods; they are to be used only for hot holding.

Cooling

- Separate hot foods into small portions.
- Use shallow pans, ice water baths, or cold stirring paddles.

Rapidly cool hot foods:

Cool within 2 hours - from 135°F to 70°F, and then from 70°F to 41°F or below in 4 hours.

Note: *Process must not exceed a 6 hour period.*



Equipment & Utensils

- Smooth, easily cleanable, and in good repair.
- Kept clean and sanitized.
- For customer self-service, single service articles should be individually wrapped or in an approved dispenser.
- Do not re-use aluminum foil pans, tin cans, bread wrappers, single service items.
- Store in-use serving utensils:
 - In the food with the handle above top of food and container.
 - On clean portion of table, equipment.

(Clean and sanitize utensils every 4 hours.)

- In a running water dipper well for ice cream utensils.

Handwashing Facilities

Handwashing facilities must be convenient and accessible. The following should be provided:

- Warm water
- Soap
- Individual paper towels
- Bucket to collect dirty water

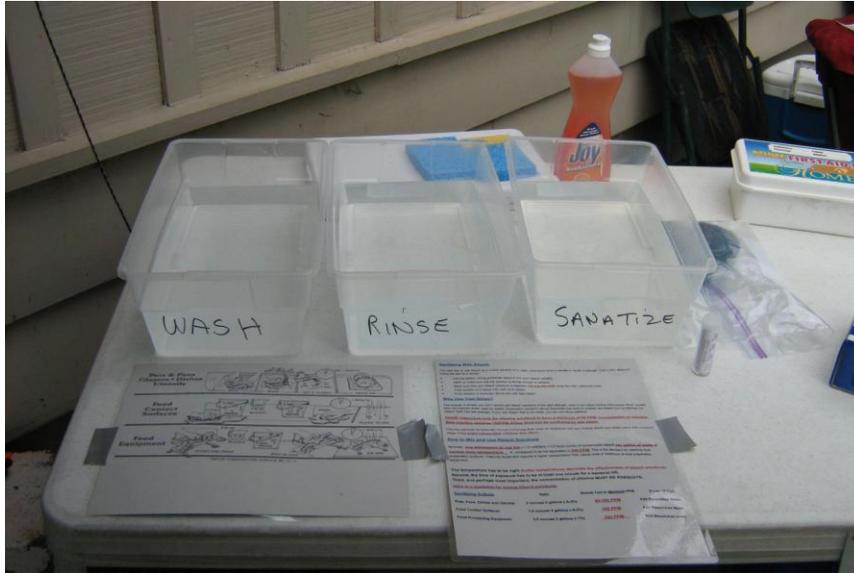
If approved, chemically-treated towelettes and single-use gloves may be used.



For example, an air pump thermos or jug of warm water with a turn spout may be used to dispense warm water.

Dishwashing Facilities

- Use clean, warm water.
- Use a three compartment sink or three clean containers:
 - Wash
 - Rinse
 - Sanitize ($\frac{1}{2}$ tablespoon of liquid bleach added to one gallon of water).
 - Air Dry (do not towel dry).
- Use appropriate test strips to monitor sanitizer concentrations.
- Rinse and store wiping cloths in a separate bucket of sanitizer (1 tablespoon of liquid bleach added to one gallon of water).
- Store detergents and sanitizers separately from food.



Wash

Rinse

Sanitize

Waste Handling

- Dispose of solid waste appropriately. All garbage/refuse must be placed in containers and properly disposed of during and after the event.
- Discharge liquid waste into a sanitary sewer or collect in portable container and dispose of at approved location. Do not dump liquid waste into streets, storm drains, creeks, or onto the ground. **Drainage on the ground is prohibited.**



For Additional Food Safety Information

Contact your local Health Department.

Franklin County Health Department
365 Pell Ave.
PO BOX 249
Rocky Mount, VA 24151
Phone (540) 484-0292
Fax (540) 483-1485

Virginia Department of Health

*Office of Environmental Health Services
Food and General Environmental Services*
P.O. Box 2448
Richmond, Virginia 23218-2448
109 Governor Street
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Food and General Environmental Services
Phone (804) 864-7473

Virginia Food Regulations

<http://www.vdh.virginia.gov/EnvironmentalHealth/Food/Regulations/index.htm>

Gateway to Government Food Safety Information

<http://www.foodsafety.gov>

U.S. Dept. of Agriculture, Food Safety Inspection Service

http://www.fsis.usda.gov/Fact_Sheets/index.asp

Partnership for Food Safety Education

<http://www.fightbac.org>