

**FOOD SAFETY**  
**AT**  
**TEMPORARY**  
**EVENTS**

*Are your hot foods hot?*  
*Cold foods cold?*  
*Equipment and utensils clean?*

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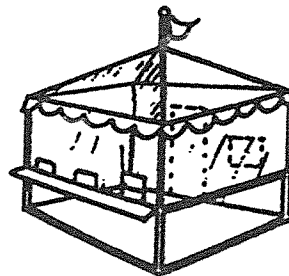
## 14 Steps to Safe and Sanitary Food Service Events

**C**hurch suppers, street fairs, civic celebrations and other similar events often call for volunteers to prepare and serve food safely for large groups of people. This 14-step guide, based on recommendations by food safety experts will help you keep your temporary event free of the risk of foodborne illness.

1. **Obtain the proper permits.** Check with your local health department or other government agency about permits and food code requirements. Be prepared to tell the department where you will hold the event, if you will be holding the event on a regular basis, the number of people you anticipate serving, what you plan to serve, where the food will come from, how you will prepare and transport it, and the precautions you will take to prevent contamination.

In the event of a foodborne illness, it will help if you can show you ran your event "by the book."

2. **Design your booth with food safety in mind.** The ideal booth will have an overhead covering, be entirely enclosed except for the serving window and have only one door or flap for entry. Clear plastic or light colored screening on sidewalls will aid visibility. Flooring must be of approved surface; no dirt floors are permitted. Only



↑  
can be plastic

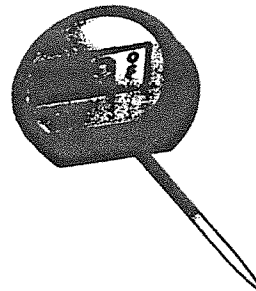
food workers may be permitted inside the food preparation area; animals must be excluded. Location of food stand should be at least 100 feet from where animals are housed or from portable restroom facilities.

*The more your food is exposed to outsiders, the greater the likelihood of contamination.*

- 3. Choose a food-safe menu.** Keep your menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, cut fruits and vegetables, salads, etc.) to a minimum or take extra precautions for food safety. Use only foods from approved sources, avoiding foods that have been prepared at home. Cook to order to avoid the potential for bacterial contamination. Use precooked foods only if they have been properly chilled and reheated. Avoid using leftovers. Keep raw foods and cooked foods separate.

*Complete control over your food, from source to service, is one key to safe, sanitary food service.*

- 4. Cook to the proper temperature.** Use an instant read food thermometer to check on cooking and cold holding temperatures of potentially hazardous foods. Check with your government agency for specific requirements. The USDA recommends that hamburgers and other ground meats be cooked to a minimum internal



(a) Except as otherwise provided in Section 113996, during operating hours of the temporary food facility, potentially hazardous food may be held at a temperature not to exceed 45°F for up to 12 hours in any 24-hour period.

(b) At the end of the operating day, potentially hazardous food that is held at 45°F shall be destroyed in a manner approved by the enforcement agency.

(c) At the end of the operating day, potentially hazardous food that is held at or above 135°F shall be destroyed in a manner approved by the enforcement officer.

114345. Temporary food facilities may include a staffed counter that serves hot and cold beverages and ice that are not potentially hazardous food and that are dispensed from approved bulk dispensing units

114347. Temporary food facilities that handle nonprepackaged food shall provide floors constructed of concrete, asphalt, tight wood, or other similar cleanable material kept in good repair.

114349.

(a) Temporary food facilities shall be equipped with overhead protection for all food preparation, food storage, and warewashing areas. Overhead protection shall be made of wood, canvas, or other materials that protect the facility from precipitation, dust, bird and insect droppings, and other contaminants.

(b) Temporary food facilities that handle nonprepackaged food must also protect food from contamination in all of the following ways:

**CHAPTER 11**  
**Temporary Food Facilities**

**114335.**

**(a) Temporary food facilities that operate at a swap meet are limited to only prepackaged nonpotentially hazardous food and whole uncut produce, and shall meet the applicable requirements in Chapters 1 to 8, inclusive, and Chapter 13, unless specifically exempted from any of these provisions.**

**California**

**(b) Temporary food facilities that operate at a community event shall meet the applicable requirements in Chapters 1 to 8, inclusive, and Chapter 13, unless specifically exempted from any of these provisions.**

**(c) Food facility requirements shall be determined by the enforcement agency based on the food service activity to be conducted, the type of food that is to be prepared or served, the length of the event, and the extent of food preparation that is to be conducted at a community event within a temporary food facility.**

**(d) Notwithstanding subdivision (a), the enforcement agency may allow temporary food facilities at a swap meet, depending on the food service activity to be conducted, the type of food that is to be prepared or served, the duration of the swap meet, and the extent of food preparation that is to be conducted at the swap meet.**

**114337. The name of the facility, city, state, ZIP Code, and name of the operator shall be legible and clearly visible to patrons. The facility name shall be in letters at least three**

(1) Enclosure of the food facility with 16 mesh per square inch screens.

(2) Limiting display and handling of nonprepackaged food in food compartments.

(3) Other effective means approved by the enforcement officer.

(c) Notwithstanding Section 113984, this section does not apply to temporary food facilities that are approved for limited food preparation if flying insects, vermin, birds, and other pests are absent due to the location of the facility or other limiting conditions.

114351. Notwithstanding Section 114095, a warewashing sink may be shared by no more than four temporary food facilities that handle nonprepackaged food if the sink is centrally located and is adjacent to the sharing facilities.

114353. A temporary food facility shall provide only single-use articles for use by the consumer.

114354.

(a) Food-related and utensil-related equipment used in conjunction with a temporary food facility shall be approved by the enforcement agency.

(b) Cold and hot holding equipment shall be provided to insure proper temperature control during transportation, storage, and operation of the temporary food facility.

(c) Equipment shall be located and installed to prevent food contamination.

**114355. Ice used for refrigeration purposes shall not be used for consumption in food or beverages.**

**114356.**

**(a) Notwithstanding Section 114047, during periods of operation, supplies and nonpotentially hazardous food, in unopened containers may be stored adjacent to the temporary food facility or in unopened containers in an approved nearby temporary storage unit. An "unopened container" means a factory sealed container that has not been previously opened and that is suitably constructed to be resistant to contamination from moisture, dust, insects, and rodents.**

**(b) During periods of inoperation, food shall be stored within a fully enclosed temporary food facility, within a permanent food facility or other facility approved by the enforcement agency, or in approved food compartments where the food is protected at all times from contamination, exposure to the elements, ingress of rodents and other vermin, and temperature abuse. California**

**114358.**

**(a) Notwithstanding Section 113953, handwashing facilities for temporary food facilities that operate for three days or less may include a container capable of providing a continuous stream of water from an approved source that leaves both hands free to allow vigorous rubbing with soap and warm water for 10 to 15 seconds, inclusive.**

**(b) Food facilities that handle only prepackaged food may provide cold water with a germicidal soap at the handwashing facility.**

**(c) A catch basin shall be provided to collect wastewater, and the wastewater shall be properly disposed of according to Section 114197.**

**(d) Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels.**

**(e) A separate receptacle shall be available for towel waste.**

**114359.**

**(a) At least one toilet facility for each 15 employees shall be provided within 200 feet of each temporary food facility.**

**(b) Each toilet facility shall be provided with approved handwashing facilities.**

**114361. Temporary food facilities that operate for more than one day shall be cleaned and serviced by methods approved by the enforcement agency.**



114363. Based upon local environmental conditions, location, and other similar factors, the enforcement officer may establish additional structural or operational requirements, or both, as necessary to ensure that foods are of a safe and sanitary quality.

