

FOOD BOOTH SANITATION REQUIREMENTS

1. Before organizations or individuals will be authorized to operate a food booth, the booth supervisor and each booth attendant must read and comply with the guidelines listed below. Spaces are provided below for individuals to certify that they have read, understand, and agree to comply with these guidelines. This guide/certification must be maintained within each food booth during operating hours for review.

2. Guidelines for food booth operations:

a. All foods, beverages, and other consumables must be obtained from an approved source. All food items must be approved by Public Health prior to opening booths.

b. Items must be in excellent condition and properly stored/maintained until used/sold.

(1) Frozen Foods must be purchased frozen and be completely wrapped/packageged to protect them from contamination by dust, dirt, water, etc. They must be maintained frozen.

(2) Chilled Foods must be completely wrapped/packageged to protect them from contamination by dust, dirt, water, etc. Potentially hazardous foods (such as meat, fish, and dairy products) must be maintained refrigerated until used and should be purchased as close as possible to the time of use (1-2 days).

*NOTE: Frozen items should be thawed under refrigeration and handled as chilled.

(3) Dry Products (canned/bottled), bakery items and condiments, etc, which do not require refrigeration must be properly packaged and protected from becoming damaged, soiled, or otherwise contaminated. This also applies to single service dishes/utensils, napkins, and cups.

*NOTE: Only single service, disposable dishes, utensils, and cups will be used to serve customers.

(4) Cooking Foods which contain beef, pork, poultry, egg, or dairy products: Hot foods which contain any of these type items must be thoroughly cooked until juices run clear (no medium rare) for immediate sale. These products should be kept piping hot until sold.

(5) Chilled prepared items such as tuna salad, chicken salad, or other meat salads are strictly prohibited.

c. The facilities (booths) must be properly equipped to prepare or store food products in a sanitary manner:

(1) Refrigerators, ice chests, etc. must be on hand to store frozen or chilled foods at proper temperatures (frozen no more than 10 degrees F., chilled no more than 40 degrees F). If ice chests are used products must not be allowed to become wet from melted ice. These storage areas must be maintained in clean condition and thermometers should be placed in each compartment to ensure proper temperatures are maintained.

(2) Handwashing facilities should be available in each booth. These must include a clean water supply (hose, igloo, bucket, etc.), drain or catch bucket (for used water, soap, and disposable hand towels.

(3) Container for sanitizing counter tops, food containers, and cooking utensils must be available in each booth. A pan of clean water with 50 ppm chlorine solution is suitable for this purpose. Use one capful of regular household bleach for each gallon of water to achieve a 50 PPM solution. This water solution MUST be replaced whenever it becomes dirty.

(4) Each booth must have a covered trash receptacle. We recommend that you use plastic trashcan liners to allow for quick and easy disposal of trash/refuse. Trash must not be allowed to accumulate in or around the booths.

(5) Foods/food containers must not be placed or stored on the ground or on floors. We recommend using pallets or other constructed items for placement of these items.

(6) Counters should ideally be constructed of smooth wood, which has been treated/painted so that it will not absorb food spills and can be easily cleaned/sanitized. If paper is used to cover these counters, it must be periodically changed to avoid cross-contamination or attraction to insects.

d. Booth attendants/operators must be in good health, properly attired, practice good personal hygiene, and use good foodhandling practices.

(1) Persons with colds, sore throats, runny noses, diarrhea, infected or open cuts/sores (including skin rashes/fungal infections) will not be permitted to work in the food booth(s), or handle food for the booth(s).

(2) All become attendants must wear hats which completely cover hair (hairnets are permitted), and shirts which cover their armpits while working.

(3) Attendants will wash their hands frequently while working in the booths (especially between breaks or when handling different foods and using the restroom).

(4) Smoking, eating, or drinking is prohibited in the food booths.

(5) Watches, rings (except wedding/engagement rings), and bracelets will not be worn by attendants while preparing or serving foods.

(6) Whenever practical, foods will be handled using tongs, spatulas, forks, etc. rather than by hand.

3. The individual(s) listed below have been briefed on these guidelines and agrees to comply with them.

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* This guide/certification will be posted in each food booth.

ALL FOOD ITEMS MUST BE APPROVED BY PUBLIC HEALTH PRIOR TO OPENING BOOTHS.