

REQUIREMENTS TO OPERATE A TEMPORARY FOOD BOOTH

This checklist must be completed and posted in your booth prior to opening

Cut Leafy Greens and Cut Tomatoes are Potentially Hazardous Foods (PHF)

ALL PHF must be kept HOT – ABOVE 135°F or COLD – BELOW 41°F

COOK hamburgers to 155°F

****MONITOR YOUR TEMPERATURES OFTEN****

- 1. Read and check off each of these 25 items so you can comply with all requirements.
- 2. Fill out an application. Your application and payment must be received at the Skagit County Environmental Public Health Department **10 days prior** to the event or you will be charged a non-refundable late fee.
- 3. A **metal-stem thermometer** must be available and used often to check internal temperatures of potentially hazardous foods. It must be able to measure from 0°F to 220°F. Make sure your thermometers are calibrated. Ask your inspector if you do not know how.



- 4. **Hand-washing facilities.** You need at least **warm** running water, soap, individual paper towels, and a bucket to collect the dirty water. An **insulated container** (5 gallon minimum) with a **free flow** spigot is required. Must be within 25 feet of food prep.

- 5. **Wiping cloths.** You need a separate bucket of sanitizer for rinsing/storing wiping cloths to be used on cutting boards and table tops. One teaspoon of liquid bleach added to one gallon of cool water provides an adequate sanitizer. Change the solution frequently during the day.



- 6. All food preparation must be done in the booth or at a kitchen approved by Skagit County Environmental Health to minimize the potential for foodborne illness. Home preparation of foods is not allowed.
- 7. **Food Protection.** All opened food items must be protected from possible contamination. **Samples** must be protected by a covering while on display, and dispensed by a utensil or single serving item. Gloves must be worn when handling samples. Hard crusted bread must be protected by packaging or by display cases furnished with hand contact barriers.
- 8. **No cooling of potentially hazardous foods can be done at the booth.** Food that has been heated must stay hot (>135°F) until served or be discarded.
- 9. **Dishwashing facilities.**



Wash equipment and utensils in three compartment sinks or an approved dish machine. Make sure all utensils and equipment are washed, rinsed and sanitized in that order.

- 10. **All cooking of foods must be done toward the back of the booth.** When barbecuing or using a grill, you must separate (rope off) the equipment from the public by at least 4 feet to protect the public (from burns or splashes of hot grease).
- 11. **Equipment containing flammable materials,** such as **deep-fat fryers** must be on stable surfaces and shielded from the public (Fire Marshal requirement). **Check with your local fire authority** to ensure you meet all fire codes when working with open flame and grease.
- 12. **Make sure** your electrical devices will not overpower the electrical circuits provided.

13. **Smoking, eating or drinking in booths is not allowed.**

14. **Eliminate bare hand contact with ready-to-eat foods** by using gloves, tongs, deli tissue or utensils.



15. **Steam tables or other hot holding devices** are to be used to keep foods above 135°F, not to reheat. Use stoves, grills or microwaves for quick reheating.



16. **Sterno devices are not approved** for outdoor hot holding due to wind and other potential weather conditions causing flame to extinguish.

17. **When being inspected, all critical or RED item violations**, directly related to foodborne illness, must be corrected immediately. **All BLUE item violations**, related to sanitation, design and maintenance of the food booth, must be corrected within the time frame determined by the inspector.

18. **No person who is infected with a communicable disease**, such as a cold or flu, or who has open sores or infected cuts on his/her hands, shall work in any temporary food establishment.

19. **Chemicals** such as liquid bleach and detergents must be stored in a separate area away from food preparation and display areas. Make sure all

20. **One person** working in the booth is required have a **valid Food Worker Card** posted. However, Skagit County Environmental Health recommends that all employees have Food Worker Cards.

21. **All booths must be set on a cleanable surface** such as asphalt, plywood, heavy tarp or cement. Grass, gravel and dirt are not acceptable flooring materials.

22. **Liquid waste** should not be dumped into streets, storm drains or onto the ground. Use containers to collect the dirty water and then discard it in a sanitary manner (e.g., sanitary sewer).

23. **Have receipts**, shellfish tags, etc. available to verify that food/water/ice is from an approved source.



24. **All raw hazardous foods**, such as oysters and sushi, must be listed as "raw" on the menu and have a consumer advisory posted and visible at the booth.

25. **Produce must be washed** in a separate plumbed food preparation sink – either in the booth or other approved location.



I have read and understand the 25 Requirements to Operate a Temporary Food Booth and will post this document in the booth.

Operator Signature: _____

Date: _____