



# Northeast Tri County Health District Environmental Health Division Requirements to Operate a Temporary Food Establishment

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## Temporary Food Service Permit

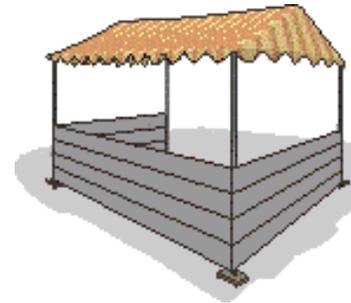
A Temporary Food Establishment Permit must be obtained prior to the event. Failure to obtain a permit will result in a fee being charged for operating without a permit in addition to the permit fee and late application fee.

## Facility Requirements

Permanent kitchens in public facilities, such as churches, granges, or community centers, may be used for temporary food service events if the event will be held at the same location. A mobile food establishment, such as a concession trailer, may be used or a booth may be constructed.

### Booth Construction

Booths must be located and constructed to minimize dust, mud, and other contamination. An overhead cover must be provided in all food preparation, food storage, and food service areas. A separation barrier or other effective method must be used to prevent public access to food preparation and food storage areas. Flooring or a ground cover may be necessary if the booth is located in an area subject to dust or mud. All food contact surfaces must be smooth and easily cleanable.



### Water Supply

All water must be provided from an approved public water system. Approved public water systems include city water or a water system permitted by the Washington State Department of Health Drinking Water Program. Commercially bottled water may also be used. If a hose is used to convey water; it must be a food grade hose.

### Wastewater Disposal

Wastewater from all sources (handwashing, warewashing, etc.) must be disposed into an approved sewage system. Wastewater cannot be dumped on the ground or into storm drains. Use containers to collect wastewater until it can be disposed of in an approved manner. Wastewater can be disposed down a drain in a public restroom or a grey water storage tank provided by the event organizers.

### Garbage

Garbage must be stored in containers with tight fitting lids. Garbage must be disposed in an approved refuse facility.

### Restrooms

Restroom facilities must be available to employees within 200 feet. The restroom facilities must be available at all times during operation. The restroom facilities must include a handwashing sink that is supplied with warm, running water, soap, and paper towels.



## Sanitizer



A sanitizer solution must be available to store wiping cloths and to sanitize food contact surfaces. Sanitizer can be prepared by adding **1 teaspoon of bleach to 1 gallon of cool water**. Chlorine test strips should be used to monitor the sanitizer concentration. The concentration should be between 50-100 ppm. The sanitizer should be changed every two hours or sooner if the solution becomes dirty. Wiping cloths that are used for raw meat must be stored in a separate sanitizer bucket.

## Handwashing Facilities

### Handwashing station

A handwashing station supplied with warm water, soap, and single use towels must be set up prior to handling any food. A plumbed sink or a gravity flow handwashing station may be used. All wastewater must be disposed of properly.

### When to Wash

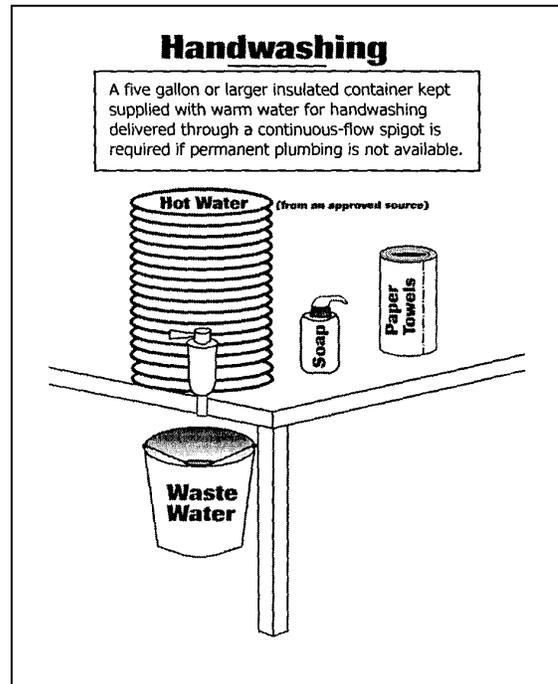
Hands must be washed at the following times:

- Before handling food
- After using the restroom
- After handling raw meat
- After handling dirty dishes, chemicals, or garbage
- After taking breaks, eating, or smoking
- After getting hands dirty or contaminated.

### How to Wash

Hands must be washed for 20 seconds.

1. Place soap on hands and scrub for at least 15 seconds. Pay special attention to the finger tips.
2. Rinse hands under running water.
3. Dry hands with a paper towel. Do not use a cloth towel; this can place germs back on the hands.
4. Turn off water with a paper towel.



## Warewashing Facilities

Facilities to wash, rinse, and sanitize dishware must be available on-site. Either a 3 compartment sink or 3 tubs may be used. All wastewater must be disposed of properly.



### Warewashing Procedure

1. **Scrape** remaining food into the garbage.
2. **Wash** in hot, soapy water in the 1<sup>st</sup> compartment or tub.
3. **Rinse** in warm, clean water in the 2<sup>nd</sup> compartment or tub.
4. **Sanitize** in the 3<sup>rd</sup> compartment or tub. Sanitizer can be prepared by adding 1 teaspoon of bleach to 1 gallon of cool water.
5. **Air Dry** the dishware. Do not use cloth towels to dry dishware; this can place germs back onto dishware.

The requirement to provide warewashing facilities may be waived under the following conditions and must be pre-approved by Northeast Tri County Health District.

1. The event is for 1 day only
2. Only single use items will be used, or minimal serving utensils will be used (Example: tongs for hot dogs, or spatula for handling hamburger patties)
3. Enough serving utensils must be available to provide clean serving utensils every 4 hours, plus extra serving utensils in case utensils become contaminated.

### **Food Preparation Sink**

If produce will need to be washed on site, a separate food preparation sink must be available. The food preparation sink must be supplied with running water from an approved source and must be indirectly drained. Wastewater from the food preparation sink must be disposed of properly.

## **Food Workers**

### **Employee Health**

Employee health is one of the most important factors in providing safe food. Food Workers that handle food when they are ill may contaminate food and could cause other people to become ill. Food Workers cannot work with or around food if they have any of the following:

- symptoms of gastrointestinal illness such as, vomiting, diarrhea, or jaundice
- diagnosed with infections that can spread through food, such as Salmonella, Shigella, Hepatitis A, or E. coli
- Infected, uncovered wounds
- Sore throat with fever



### **Person in Charge**

A person in charge, with food safety knowledge, must be present at all time of operation.

### **Food Worker Cards**

At least one person with a valid Washington Food & Beverage Worker card must be present in the food establishment at all times of operation.

### **Restrictions**

Only food workers are allowed inside of the food establishment or booth. Employees cannot eat or smoke in the food establishment or booth. Animals must be kept out of the food establishment or booth.

## **Food Protection**

### **Approved Source**

All foods, including ice, must be from an approved source. Approved sources include foods that are produced in facilities licensed or permitted by a local Health Department, USDA, WSDA, or FDA. All foods must be prepared on-site or in an approved facility. **Food and ice are not allowed to be prepared or stored in private homes.**

### **Food Storage and Transport**

Foods must be stored in an approved location, or foods may be purchased or picked-up immediately before the event. All foods must be stored and transported in food grade containers.

Proper food temperatures must be maintained during transport. Foods must be protected from contamination during storage and transport. Foods must be stored 6 inches above the ground or in durable containers.

### **Preventing Bare Hand Contact**

It is very important to prevent bare hand contact with foods that are ready-to-eat. Even when food workers wash their hands well, they are not allowed to touch ready-to-eat foods with their bare hands. This is to prevent bacteria and viruses that might remain on hands from getting into foods.

#### Ready to Eat Foods

Ready-to-eat foods are foods that are served without cooking. Ready-to-eat foods include:

- Raw produce, such as salads, or lettuce and tomato for hamburger toppings
- Bakery Items, such as bread, buns, cookies, pies
- Food that have already been cooked, such as pizza, hot dogs, french fries
- Foods that will not be cooked, such as deli meats, potato chips, jerky

#### Prevent Bare Hand Contact

Bare hand contact with ready to eat foods can be prevented two ways:

1. Use Barriers – Barriers, such as gloves, deli tissue, or napkins can be used to prevent bare hand contact with ready to eat foods.
2. Use Utensils – Utensils, such as tongs, spoons, scoops, forks, or spatulas can be used to prevent bare hand contact with ready to eat foods.



### **Food Temperatures Thermometers**



A metal-stem food thermometer, with a temperature range of at least 0° F to 220° F, must be available to monitor food temperatures. If thin foods, such as hamburger patties or chicken strips, are cooked; a thermocouple, or digital food thermometer, must be available. Thermometers must be placed inside of all refrigerators, ice chests and hot holding units.

### **Cold holding**

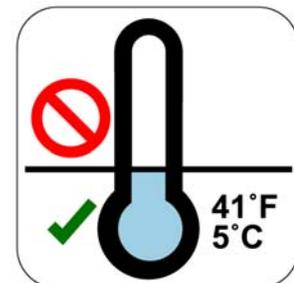
Potentially hazardous foods must be kept at 41° F or colder. Shell eggs may be kept at 45° F or colder. Mechanical refrigeration or ice chests may be used.

#### Mechanical Refrigeration

Refrigerators must be turned on and allowed to cool down before foods are stored inside. Raw meats must be stored below or away from ready to eat foods. A thermometer must be kept inside of each refrigerator.

#### Ice chests

Ice chests may be used to store potentially hazardous foods. Foods must be stored in sealed containers or packaging to prevent the food from coming into direct contact with the ice. The ice must completely surround the food; food placed on top of the ice will not stay cold enough. Raw



meats must be stored in separate ice chests than ready to eat foods to prevent contamination. A thermometer must be stored inside of each ice chest. All ice must be from an approved source.

### Cooking

Potentially hazardous foods must be cooked to a safe temperature. Use a food thermometer to check the internal temperature of foods to ensure the proper temperature is reached.

Safe Cooking Temperatures	
Food Item	Minimum Internal Cooking Temperature
Poultry (chicken, turkey), casseroles, stuffed meats	165° F
Ground beef (hamburger), sausage, eggs for hot holding	155° F
Eggs – single serving, cooked for immediate service	145° F
Fish, seafood, beef	145° F
Fruits or vegetables cooked for hot holding	135° F

### Hot holding

Potentially hazardous foods that are cooked must be kept at 135° F or hotter until served. Hot holding equipment must be turned on and allowed to ‘preheat’ prior to storing food inside. Use a food thermometer to ensure foods are kept at 135° F or hotter.



### Cooling

**Hot foods cannot be cooled on site.** Cooling hot, potentially hazardous foods is prohibited in a temporary food service establishment. **All leftover, hot food must be disposed of.**

### Reheating

Foods that have been cooked and properly cooled in an approved establishment may be reheated on-site. Foods must be reheated from 41° F to 165° F within 1 hour. Use equipment designed to cook food, such as stoves, ovens, or grills, for reheating. Do not use hot cases, or crock pots to reheat foods because they cannot heat foods quickly enough. Use a food thermometer to ensure reheated foods reach an internal temperature 165° F or hotter. Foods can only be reheated one time.

### Serving Customers



Only single service items, such as paper plates, disposable utensils, and disposable cups, may be provided for customer use, unless otherwise approved.

Condiments provided for customer use must be either individually packaged, dispenser bottles, or other containers that are protected from contamination may be used.



### Consumer Advisory

If foods of animal origin will be served raw or undercooked, a written Consumer Advisory must be placed on the menu or posted in a conspicuous location. Contact the Environmental Health office for more information regarding specific wording for the Consumer Advisory.