
FOOD SAFETY REQUIREMENTS FOR TEMPORARY FOOD FACILITIES

University of California, Davis
Safety Services

Version 1.0

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TEMPORARY FOOD FACILITIES

I. Introduction

A. Overview

Food served from temporary food facilities is subject to contamination the same way as permanent food facilities. In order to protect public health, it is necessary to closely regulate the construction and operations of these facilities. Service in temporary facilities is restricted to prepackaged and prepared food sales, reheating prepared foods, cooking meats, and limited food preparation activities. The number of restrictions relates to the temporary facility's construction, the equipment used in the facility, and their ability to provide food protection.

Anyone who is selling or giving away food to the public must comply with the California Retail Food Code Law (Cal Code), as required by state health and safety laws, and by the University of California, Davis. Compliance is required as stated in the UC Davis Policy and Procedure Manual (PPM), [Section 290-40](#). Temporary food facilities on the UC Davis campus are subject to structural and operational inspections by the Office of Environmental Health and Safety (EH&S). Facilities operating outside the terms and conditions of an approved application will result in the closure of the facility.

Applications to serve food from a temporary food facility on the UC Davis campus must be received by EH&S no later than 30 days prior to the event. If applications are received less than seven days prior to the event, they will be reviewed if time allows.

II. Food Handling Requirements

A. Food Handlers

1. Must be in good health and free from disease (nausea, vomiting, diarrhea, hepatitis A).
2. Must not have open wounds, cuts, or sores on their hands, face, or arms.
3. Must wash their hands with soap and water prior to starting, or returning, to food preparation or service activities. This is especially important after visiting the restroom, eating, smoking, or preparing raw chicken or raw hamburger meats.
4. Must wear clean aprons or outer garments, and effectively restrain hair.

5. Must not eat, sample food, drink, or smoke inside the booth.

B. Food Preparation

1. EH&S must approve all applications prior to the event in order for a vendor to serve food on campus.
2. Food prepared or stored in a private home is prohibited from sale or distribution.
3. All food must be pure, wholesome, free of contamination, and be obtained from an approved source.
4. All food prepared off site must be prepared in a pre-approved food facility permitted by the local environmental health office, and approved by EH&S. A copy of the permit must be attached.
5. If preparing food outside Yolo County, attach a copy of California State Processed Food Registration (PFR) approval.
6. Food handling, including preparation, storage, assembly, and service must take place inside an enclosed structure that has been pre-approved.
7. Food preparation surfaces must be smooth, easily cleanable, nonabsorbent materials, and must be cleaned and sanitized on a regular basis with an approved sanitizing solution. Plastic or Teflon commercial cutting boards are recommended.
8. Open flame barbecues and other open flame cooking equipment (deep fryers, grills, propane appliances, etc.) are subject to state fire codes. The cooking or barbeque area must be located 10 feet behind the booth, and cordoned off to prevent the entrance of unauthorized persons. Contact Fire Prevention at (530) 752-3839 for further information.

C. Temperature Control

1. Adequate temperature control must be provided for all perishable, potentially hazardous foods (PHFs), and pre-cooked (frozen, canned) foods during preparation, transport, and service.
2. Vendors must provide the equipment necessary to cook, reheat, and maintain the required internal temperatures of all PHFs. Clean and properly operating steam tables, chafing dishes, and ice coolers (packaged foods only) are approved for this use.
3. Food service utensils and preparation surfaces must be washed, sanitized, and air dried between uses, every two hours, or upon contamination, whichever occurs first.

4. Vendors must provide at least one accurate metal-stemmed probe thermometer (temperature range 0° F-220°F) to regularly monitor the internal temperature of the food. A digital thermometer is highly recommended, as well as extra batteries.
5. The maximum temperature of potentially hazardous cold food and beverages is 41°F (5°C). Ice chests or refrigeration units must be adequately sized and constructed to maintain these temperatures.
6. The minimum temperature of potentially hazardous hot food and beverages is 135°F (57°C).
7. Pre-cooked, potentially hazardous hot foods and beverages must be heated to a minimum temperature of 165°F, and maintained at a holding temperature of at least 135°F.
8. Foods re-heated in a microwave must be brought to a minimum internal temperature of 165°F, then held at 135°F or above.
9. Food in transit must meet the temperature requirements as noted above at all times during transportation.
10. All foods, including ready-to-eat food items, must be covered at all times except when in use (e.g., cooking, preparing, assembling, and serving).
11. Temporary food facilities may not use time as a public health control, as stated in CalCode Section 11434. Temperatures must comply with above stated temperatures.

D. Hand Washing Facilities

Vendors must provide potable water in a container (a minimum of five gallons), with a dispensing valve that frees the hands for washing, and set up on a table. Hand soap in a dispenser, single-use sanitary paper towels (no napkins), and a 5-gallon container to collect waste water must also be provided. All items need to be on top of the table, except the waste water container. If all food and beverage items are prepackaged, hand and utensil washing facilities are not required at the food booth. The hand wash station must be inside the booth.

E. Utensil Washing Facilities

Food preparation booths require three large deep pans, tubs, or other types of containers for cleaning and sanitizing equipment and utensils used to prepare and serve food. The containers must be large enough to submerge the largest utensil used in the booth. The first container is to hold soapy water for washing. The second container is to hold hot water for rinsing utensils. The third container is to hold a sanitizer solution. To obtain the proper concentration of a chlorine

sanitizer, carefully combine 1 tablespoon of household bleach per gallon of water. Test strips must be available to test the concentration. Utensils must be fully submerged in the sanitizer for one full minute, and then air dried on the table. Each container must be properly labeled as “Wash-Rinse-Sanitize”. Additional washing facilities, such those needed to wash fruits or vegetables, must be pre- approved by EH&S.

F. Wastewater

1. Water and other liquid wastes, including waste from ice bins and beverage dispensing units, must be contained in, or drained into, a leak-proof container.
2. Liquid waste must be disposed of into pre-approved sewage system drains, holding cans, or designated gray water containers. It must never be discharged onto the ground, or into a storm drain.

G. Ice

1. Ice used for cooling or chilling purposes must not be used for consumption. Soda cans, nor any other items, cannot be stored in ice that will be served for consumption.
2. Ice must be stored a minimum of 6 inches above the ground.
3. Ice used for consumption must **not** have scoop or serving utensils stored in the ice.

H. Condiments

Condiments must be provided in pump or squeeze-type containers, or in single serve packets. Single serve packets are recommended.

I. Smoking

All forms of tobacco use, including smoking, are prohibited in food booths, and in food preparation, storage, and cooking areas.

J. Toilet Facilities

1. Temporary food facilities must be located within 200 feet (60 meters) of an approved toilet facility.
2. Restroom hand washing facilities must be equipped with potable water, hand soap, and single-use sanitary towels in dispensers.

3. Hand washing facilities must be located within, or immediately adjacent to the toilets, and be maintained on an ongoing basis.

K. Storage

1. All food supplies, beverages, utensils, paper products, containers, and ice must be stored a minimum of 6 inches above the ground, and within the confines of the temporary facility.
2. All food must be stored, displayed, and served in a manner that protects from contamination. Food protection devices (e.g., sneeze guards and plastic covers) are required.
3. Tongs, scoops, spoons, napkins, or other utensils must be protected from dust, dirt, and accidental contamination. Store these items at least 6 inches off the ground in protective bags or containers.

L. Garbage and Refuse

1. Garbage and refuse must be stored in leak-proof, fly-proof, adequately sized, covered containers at each booth. Plastic garbage bags are recommended.
2. Trash containers must be regularly emptied to prevent spillage, unwanted odors, and insect or animal attraction.
3. Cooking oils and grease must not be spilled onto the ground, or disposed of in solid waste or composting and organic waste containers. The event coordinator will identify a proper disposal location.
4. When pouring cooking oils or grease into a container, the container should be placed in a secondary, larger container to avoid spilling oils and grease onto the ground.

M. Animals

Live animals are not permitted in temporary food facilities, or in food cooking or storage areas.

If you are working with food, do not bring a pet to the event.

III. Food Booth Construction and Equipment

A. Construction

A food booth is required when food items offered or sold to the public on campus are PHFs, and have not been prepared and packaged in individual containers with covers. A booth is also required when meats are to be cooked, barbecued, or reheated, and the assembly of foods such as

hamburgers, hot dogs, or tacos is required. All assembly must take place under the ceiling of the booth. Booths may not be required by EH&S if there are approved set-ups within buildings.

With guidance from EH&S and UC Davis Fire Prevention, open flame barbecues must be placed in the area outside, and adjacent to, the booth. The area must be located on the back side of the booth, and cordoned off to prevent the entrance of unauthorized persons. Holding hot food on an outdoor heating unit is prohibited. Booths must be entirely enclosed with four complete sides, a waterproof ceiling, and a cleanable floor (pavement is acceptable).

1. Booths operating on grass or dirt must use plywood, tarp, or similar materials for a floor.
2. Doors and food service openings must be equipped with tight-fitting closures to minimize the entrance of flies and insects, and to provide an effective barrier from consumers.
3. Food operations that have adjoining barbecue grill facilities must have a pass-through window or door at the rear or on the side of the booth.
4. Vendors using open flames or heat-producing appliances must have a fire extinguisher at their booths. UC Davis Fire Prevention will provide information on the type of extinguisher necessary for the booth.
5. Operations that sell beverages from approved dispensers, or sell non-PHF items that have been prepared and prepackaged by a wholesaler or at a pre-approved off site food facility, are not required to operate in an enclosed booth.
6. Construction materials, such as plywood, canvas, plastic, and fine mesh fly screening may be used as long as the materials are tightly secured to the booth frame. Mesh fly screen and plastics should not be used near heat sources. Rental booths constructed, as noted above, may be used when pre-approved by EH&S. Contact UC Davis Fire Prevention for flame retardant requirements.

B. Equipment

Individual operations may require equipment not included on this list (e.g., knives, blenders, skewers, etc.). All food preparation and service equipment is subject to University Policy, and may require approval from UC Davis Fire Prevention and EH&S:

- Accurate, metal-stemmed probe thermometer.
- Equipment to maintain temperature (135°F or hotter) of hot foods.
- Equipment to maintain temperature (41°F or colder) of cold foods.

- Equipment to reheat pre-cooked foods (>165 °F).
- Tables with non-absorbent, easily-cleanable surfaces for holding prepared foods.
- Pallets or shelves for storing equipment and foods (minimum 6 inches above ground), prior to use.
- Smooth, easily cleanable, non-absorbent food preparation surfaces, cutting boards, etc.
- Utensils for cooking and serving foods.
- Leak- and fly-proof trash containers with plastic trash bag liners.
- Clean aprons, outer garments, and hair restraints.
- A 5-gallon container of potable water (minimum) for hand washing, with dispensing valve or an on-site source of running, potable water and a catch basin container/bucket or other container.
- Hand soap in a dispenser.
- Single-use, disposable hand towels.
- Three large, deep containers with approximately a 5-gallon capacity each for the three step “wash-rinse-sanitize” method for washing utensils.
- Dish soap.
- Sanitizer (e.g., household bleach) and sanitizer test strips.
- Condiment containers (e.g., pump or squeeze type or single service packets).
- Containers for disposal of cooking oil.
- Secondary container for cooking oil disposal (to be placed under primary oil disposal container).

C. Minimum Requirements

- Material to enclose areas where there are open flames or barbecues (e.g., rope and caution tape).
- Booth must be entirely enclosed.
- Floor surface must be easily cleanable (e.g., asphalt, tarp, plywood, etc.).
- Pass-through door or window at rear or side(s) of booth if outdoor cooking has been approved.

These requirements are mandated by state and local health code requirements. They are intended to assist in providing safe and wholesome food to the public. For further information or to discuss specific issues not addressed, please contact your event organizer prior to the event.