

UCDAVIS

Temporary Food Events

Focus on Food Safety



Photo Credit: UC Davis/Karin Higgins

Environmental Health & Safety

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Think Safe. Act Safe. Be Safe.

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Potential for Food Borne Illness

The Environmental Health & Safety (EH&S) office has developed this guideline to prevent people from becoming ill from food served by temporary food facility vendors on campus. Large numbers of people attend organized food events on campus each year, and a wide variety of foods are served.

The following factors can contribute to a food borne illness at an organized, temporary food event:

- Workers with illnesses prepare and serve the food.
- Poor hand washing practices.
- Food is not at the proper temperature (cold food must be at 41° F or less, and hot food must be 135° F or higher).
- Poor food handling practices, such as not cooking food to the appropriate temperature which would kill pathogens.
- Unapproved sources of food such as preparing or storing food at home for a public event.
- Tasting food with hands or multiuse utensils while inside the booth.
- Not sanitizing surfaces that have been contaminated with raw chicken juices, or from cracking raw eggs.
- Equipment becomes contaminated, such as cutting boards, knives, spoons etc., and has not been properly disinfected.

Permit Requirements

A temporary food facility is any establishment operating temporarily in connection with any event where food is prepared or served for consumption by the public. The California Retail Food Code Law dictates the requirements for the operation of a temporary food facility. Individuals or groups planning to provide food at an event on campus must first obtain a temporary food permit from UC Davis Environmental Health Services.

Permit Exemptions:

- **Bake Sales:** Cookies, brownies, and baked goods that are nonperishable confections must be prepackaged, labeled, and have no creams or fillings that require refrigeration.
- **Private Events:** Private events are limited to members and invited guests so are not considered public events, and therefore, not required to obtain a permit if it occurs less than three days in any 90-day period.
- **Prepackaged Snack Foods:** Potato chips, candy, soda in cans, etc. are exempt as long as the items are nonperishable, and do not require refrigeration.
- **Regular Coffee (NOT Espresso):** Only packaged, non-refrigerated creams and individually packaged condiments are permitted. No milk items requiring refrigeration are allowed.

All other food events are required, by law, to be permitted through EH&S.

Booth Construction

WALLS AND SCREENS

Vendors that operate outdoors and prepare open food items need to do so in an enclosed booth. Acceptable wall materials include, insect screening that is sixteen (16) mesh per square inch, tarps, and canvas. In most instances solid walls, plastic, or wood should be in place from the ground up to 30 inches.

Pass-through openings in the screen or walls should be limited to 216 square inches each, and each window should be at least 18 inches apart. Food booths that prepare and portion samples such as dips, oils, etc., may enclose only the portion of their booth where food is prepared, or contact EH&S for requirements.

Walls and screens are not required for food booths that only serve beverages from a dispenser, or prepackaged foods.

CEILINGS AND OVERHEAD PROTECTION

Food booths operating outdoors will only be approved if they have overhead protection.

FLOORS

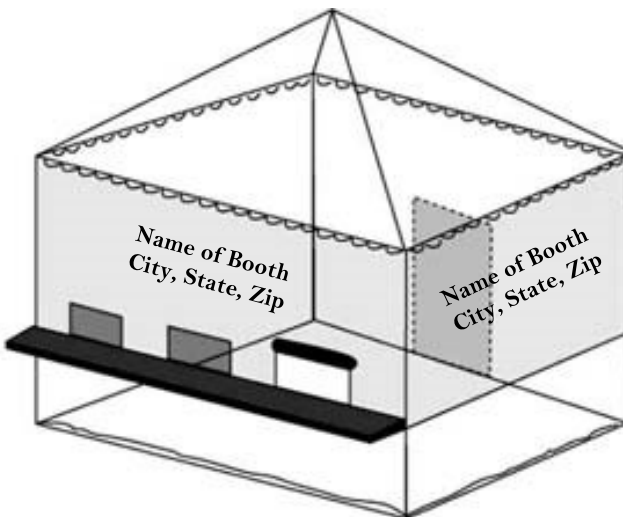
A floor of concrete, asphalt, or other protective material that is cleanable is required for non-prepackaged food booths.

ANIMALS

Animals are not allowed within 20 feet of any area where food is stored, prepared, or held for sale with the exception of guide, signal, or service animals.

BOOTH IDENTIFICATION

The name of the business must be in lettering at least three inches tall on the food booth, and in a location that is clearly visible to customers. The city, state, zip code, and name of the operator must be in lettering at least one inch or taller. The name on your food vendor booth must match the name on your temporary food event application.



Equipment Setup

FOOD PREPARATION SURFACES

Must be smooth, easily cleanable, and nonabsorbent. Commercial cutting boards are recommended.

EQUIPMENT

Approved, food grade refrigeration units, steam tables, chafing dishes, etc. must be used to make sure hot and cold holding temperatures are maintained during transportation, storage, and operation.

COOKING EQUIPMENT

Equipment must be inside the booth. Barbecues, fryers, or grills intended for outdoor cooking may be located next to the temporary food booth, but overhead protection still needs to be provided. Food must be protected from contamination at all times. Steam tables, barbecues, and other heat producing equipment must be blocked off from the public by at least 3 feet to prevent burns or other injuries, or as approved by the UC Davis Fire Prevention. Electrical appliances must be approved by Fire Preventions

GARBAGE CONTAINERS

Each food booth must have lined garbage cans in sufficient quantities.



BASIC COOKING TEMPERATURES

Pork	145 °F
Fish and Single Pieces of Meat	145 °F
Ground Meat	155 °F
Egg and Egg Products Poultry	155 °F
Ground Poultry, Stuffed Fish	165 °F
Chicken, Turkey, Poultry	165 °F
Reheating Potentially Hazardous Foods (all).....	165 °F
Microwave Heating	165 °F

Hand Washing and Personal Hygiene

EMPLOYEE HAND WASHING STATION

Unpackaged food facilities must have a hand washing station. The hand washing station must be set up **inside** the food booth on a table.

Safe food handling means that the hand washing station is set up prior to the preparation or serving of foods. If the hand washing station is not set up prior to the preparation or serving of foods, then the food booth may not operate.

Each temporary food booth that handles non pre-packaged food or drinks is to provide a hand washing station as outlined below:

1. On a table, set up a 5-gallon (or larger) insulated container with a spigot/faucet. It is important to make sure that “free flowing” water is provided by a spigot which can stay on by itself through a flip lever or turn lever. Both hands need to be washed at the same time while scrubbing with warm, soapy, running water for at least 20 seconds. Water temperature is to be 100 °F-110 °F.
2. A container or bucket 1.5 times larger than the fresh water container must be placed below to catch the wastewater.
3. Liquid pump soap and paper towels must be available.



Temporary food booths that handle only prepackaged food may provide an antibacterial soap and paper towels to keep hands clean.

WHY HAND WASHING IS IMPORTANT

Our hands carry thousands of germs, and spread germs from one place to another, including to food. Hands that are not thoroughly washed are one of the main reasons people get sick from the food they eat. Hand washing is your first line of defense against food borne illness. Unclean hands will contaminate food, thus, hands should be washed frequently.

HAND WASHING PRACTICES

- Wash hands upon entering the food booth.
- Wash hands after using the restroom.
- Wash hands between various food preparation operations.
- Wash hands after eating or drinking.
- Wash hands after smoking or chewing tobacco.
- Wash hands after handling dirty plates or garbage.
- Wash hands after working with raw chicken, eggs, or meat.
- Wash hands after touching your nose, mouth, skin, hair, etc.

How to wash your hands properly



RULES TO REMEMBER

NO ILL WORKERS ALLOWED

Food handlers must be in good health. No person infected with a communicable disease, such as vomiting, diarrhea, or a severe cold should handle food. The food booth operator is responsible, and must ensure that all food workers have not had any recent stomach illness symptoms prior to, or while, working in the food booth. Provide a first aid kit with bandages in the booth in case of an accident during food preparation to prevent spreading germs.



NO SMOKING OR EATING IN BOOTH

Smoking and the use of tobacco in any form is not allowed in food handling areas. No eating is permitted in the food booth. Food workers need to step outside of the booth to eat, and should not sample food while inside the food booth. Hands must be washed prior to re-entering the food booth.



CLOTHES

Food handlers must wear clean clothes, aprons, and confine their hair with hats or hairnets. Beard nets are required for heavy beards.



Cleaning Equipment and Utensils

UTENSIL WASHING STATION

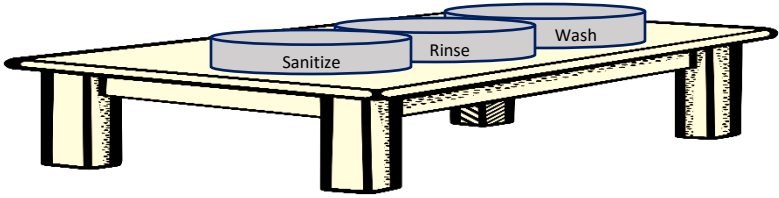
Most food booths handling non-prepackaged foods are to have a 3-step ware washing setup, or have access to a 3-compartment sink for washing any utensils/dishes. Washing stations are not required for booths that are limited to prepackaged food, or only dispensing drinks from the original container into single use cups.

A 3-step washing station should consist of three large tubs or containers to submerge the largest utensil. Containers need to be set up on a table with enough area for dirty utensils, and a separate area for air drying clean utensils.

Utensils are to be washed and sanitized as follows:

1. **Wash Container:** Mix warm water and soap. Remove all visible soils.
2. **Rinse Container:** Provide clean, hot water at a minimum of 120°F for rinsing
3. **Sanitize Container:** Mix warm water with a sanitizer, such as bleach or a quaternary ammonium-based sanitizer. All dishes and utensils that are multi-use are to be completely dipped/submerged into the sanitizer compartment. Sanitizer testing strips are available at stores that specialize in food supplies.

3-STEP WASHING STATION



ACCEPTABLE TYPES OF SANITIZER

1. **Chlorine (i.e. bleach) at 100 parts per million (ppm):** Soak utensils for 30 seconds. Approximately 1 tablespoon of bleach for each gallon of water is required.
2. **Quaternary Ammonium at 200 ppm:** Soak utensils for 60 seconds.

AIR DRY UTENSILS

Do not use a cloth or paper towel to dry the utensils, as it may re-contaminate them. Air dry utensils in a clean area on the table, or a clean shelf.

A washing station and clean area for air drying may be shared by up to four temporary food booths, if it is centrally located. The sink shall be supplied with hot and cold running water, and each food booth needs to keep track of their own air dried utensils.

Temperature Control and Storage

HOLDING TEMPERATURES

Potentially hazardous foods (dairy products, eggs, seafood, chicken, meats, cooked vegetables, salsa, cut melons, sprouts, etc.) must be kept either cold (below 45°F, not to exceed 12 hours/day), or hot (above 135°F). Cold foods held at 45°F and hot foods that are left over at the end of the operating day must be thrown away, and may not be saved for future use. Time as a public health control is **NOT** allowed at a temporary food event. Food must be under temperature control.

THERMOMETERS

Provide at least one metal probe thermometer accurate to ± 2 °F, with a range of 0-220°F for checking hot and cold food temperatures. A digital thermometer is recommended. All potentially hazardous foods to be served or distributed must be held at the required holding temperatures.

RESTROOMS

All temporary food facilities must be located within 200 feet of approved, permanent restrooms. Restrooms must be equipped with hot and cold running water, liquid soap, and paper towels.

PROTECT FROM CONTAMINATION

All food preparation must take place inside the temporary food booth. Foods must be protected from customer contact, insects, dust, and other sources of contamination during transportation, preparation, and display.

STORAGE PRACTICES

- Use disposable gloves, forks, tongs, or other clean utensils when handling foods.
- Store raw meats below and separate from ready-to-eat foods.
- Outside barbecuing/grilling must be in an area shielded from the public.
- Keep all foods, food containers, and utensils covered and at least 6 inches off the ground or floor.
- Keep all condiments, such as salsa, in approved dispensers, or use single-serving packets.
- Self-service samples for customers should be in individual sanitary containers.
- Keep ice used in drinks separated from ice used for cooling foods. Ice chests used for cooling must have sufficient ice to surround all food.

HOURS OF NON OPERATION

Food should be stored inside the fully enclosed food booth, a permitted food facility, or other facility approved by EH&S.

TRANSPORTATION

For potentially hazardous food, approved methods shall be used to maintain the food at the required holding temperatures noted above. Transport of potentially hazardous foods for longer than thirty minutes must be done using mechanical refrigeration. Utensils and supplies shall be transported in a sanitary manner, and protected from contamination.

Preparation, Source, and Labeling

FOOD PREPARATION

Food preparation surfaces, cutting boards, and all food utensils must be frequently washed and sanitized during food preparation, and whenever necessary. Setup an action plan to sanitize surfaces at least once every four hours.

APPROVED FOOD SOURCES

All foods must be prepared inside the food booth at the community event, or in a permitted, commercial facility approved by EH&S.

PRE-PACKAGE FOOD LABELS

Prepackaged food sold directly to the customer must be prepared and packaged at an approved food facility using only food grade utensils, equipment, and packaging materials. Food must be clearly labeled with a border around the following information:

- Name, address, and phone number of manufacturer, packer, or distributor.
- Common name of the food.
- Ingredients in order of descending weight.
- Labeled clearly with “Perishable- Keep Refrigerated” in a highly visible location, if item is perishable.
- Weight.
- Label with 1/8-inch type print, except net weight listing.

Water Hoses and Tanks

DISINFECTION

Chlorine concentration for disinfection should be at least 100ppm. Unscented, household bleach may be used. Do not use old or expired bleach.

Depending on the amount of solution you need, you can use one of the following formulas:

- 1 tablespoon of bleach to 1 gallon of water.
- 1 cup of bleach to 25 gallons of water.
- 1 quart of bleach to 100 gallons of water.

DISINFECTION OF WATER SUPPLY HOSES

Once the hoses have been cleaned, completely submerge the hoses in the chlorine solution for 3 hours. The chlorine solution is not suitable for cooking or drinking, so it is important to flush the hoses with fresh, clean water after soaking.

DISINFECTION OF WATER STORAGE TANKS

Completely drain and flush the tank with fresh, clean water. Refill the tank, piping and fixtures with the chlorine solution and let the solution sit in the tank, piping and fixtures for 3 hours. After 3 hours drain the chlorine solution from the tank, piping, and fixtures, and flush with fresh, clean water.

Food Safety Checklist

FOOD SOURCE, TEMPERATURES, AND STORAGE

- Food is from an approved source (not stored or prepped at home).
- Probe Thermometer is in place to monitor food temperatures.
- Equipment is keeping cold foods at 45° F or colder.
- Equipment is keeping hot foods at 135° F or hotter.
- Food is covered and stored at least 6 inches off the ground.

HAND WASHING

- At least 5 gallons of warm water (100° F) is present.
- A spigot providing a continuous stream of water is present.
- Catch basin for wastewater is present.
- Liquid, anti-bacterial soap in a pump dispenser is present.
- Paper towels (not napkins) are present.

BOOTH

- Has name of business.
- Has four sides, ceiling, and no gaps at each junction.
- Has pass-thru windows large enough for food or money.
- Has cleanable flooring, and is free of dirt or grass.

UTENSIL CLEANING

- 3-step washing station.
- Dishwashing soap and sanitizer.
- Testing strips to measure sanitizer level.
- Clean area for air drying utensils.