

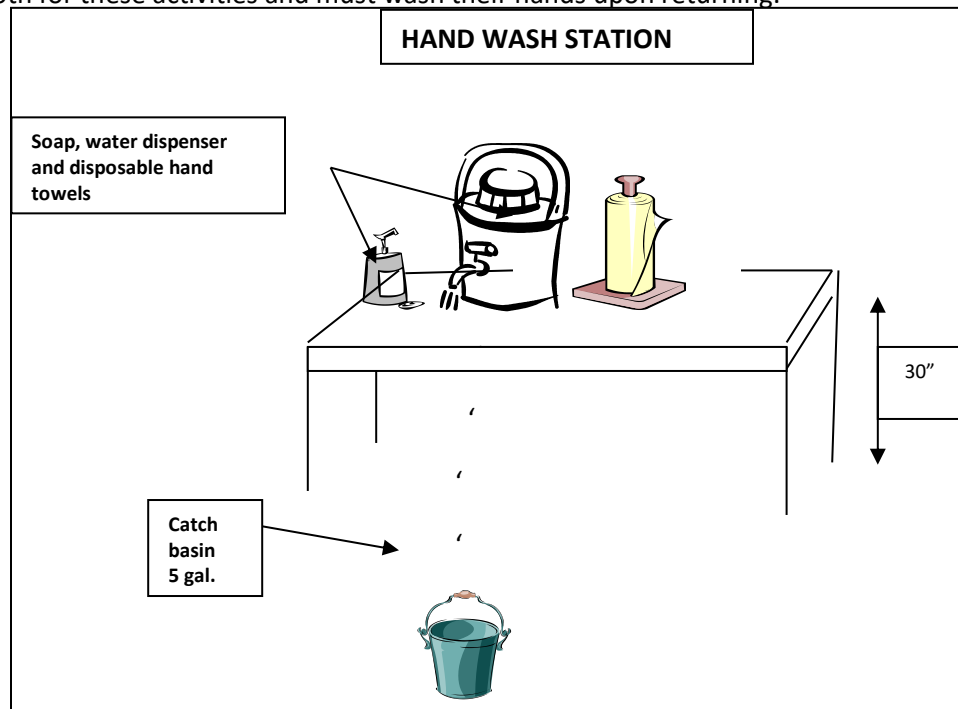
Guidelines for Temporary Events and/or Mobile Vendors

- A “commissary kitchen” means an approved catering establishment, restaurant, or other approved place in which food, containers, or supplies are kept, handled, prepared, packaged or stored.
- All food must be prepared at an approved food establishment, or commissary, including washing all produce (i.e., lemons for lemonade, potatoes for chips/fries, apples for caramel apples and placed in a clean, food-grade container, unless mobile unit is self-contained).
- Vendors operating for more than 1 day must operate from an approved commissary, within 30 minutes or 30 miles of the event. All vendors must have a written commissary agreement with a local commissary approved by SJBPH.
- Vendors with limited menus operating from licensed, self-contained mobile units may be allowed to operate without a commissary.
- Sufficient, non-absorbent, smooth, easily cleanable work surfaces must be provided where food is being handled.
- Only approved smooth, easily cleanable, non-absorbent ice coolers or approved food-grade containers may be used for the storage of food, ice or drinks.
- Wiping cloths must be saturated with an approved, chemical sanitizer at proper concentration. Test strips specific to that chemical must be provided. The sanitizing solution should be changed as needed, at least, every 2-3- hours.
- Extra utensils and in-use food contact surfaces (i.e., cutting boards, tongs, knives, etc) must be provided so soiled items can be changed frequently (every four hours). On-site washing tubs/basins, buckets are not permitted unless mobile unit is self-contained.
- Do not store in-use utensils in water or sanitizer.
- All foods, utensils, and paper goods must be transported in clean, covered, waterproof containers to protect food from contamination and stored six inches off the ground.
- The storage of packaged food or beverage in undrained ice is prohibited.
- A sufficient quantity of potable water from an approved source must be available for booth operations.
- Do not pour wastewater or grease on the ground or in a storm drain. All waste must be disposed of in a sanitary sewer drain or carried back to your kitchen facilities for disposal in your sewer system.
- A clean trash receptacle must be provided.
- Screening or other provisions may be required depending on the event location.
- Unwrapped displayed food requires approved covers, food shields or separation to minimize contamination.
- Pets are not permitted at local events.
- Food cooked or stored at home is not permitted.
- Any remaining hot/cold held food must be discarded at the end of the day.
- Equipment utilizing Sterno is not permitted.

- Ice that is consumed food or ice that contacts food must be obtained from approved sources in chipped, crushed or cubed form and in single-use safe plastic bags. Ice must be dispensed with a handled scoop.

PERSONNEL/HYGIENE

- A hand washing station with ample water, soap and dispensed paper towels is required. The water dispenser must be capable of providing “hands-free” continuous- flowing warm water. No push-button spigots are permitted.
- A catch bucket capable of holding at least 5 gallons must be provided for hand washing station wastewater.
- The use of utensils, deli paper, or clean food handlers gloves is required. The use of gloves does not replace the need for hand washing.
- Hand sanitizer can be used in addition to, but not in place of hand washing.
- Bare-hand-contact with ready-to-eat food is not permitted. RTE foods are foods that require no further cooking.
- Eating, drinking and smoking are not permitted within the food booth. Staff must leave the booth for these activities and must wash their hands upon returning.



TEMPERATURE SAFETY

- All equipment must maintain potentially hazardous foods at 135°F or above, or at 41°F or below.
- Only potentially hazardous foods requiring preparation limited to seasoning and cooking can be served.

- Potentially hazardous foods (PHF) include all foods of animal origin and plant foods that have been heat-treated (meat, eggs, milk, fish, shellfish, crustaceans, poultry, cooked or canned vegetables, rice, pasta, potatoes, cut leafy greens, cut tomatoes, cut melons, soaked beans, and garlic in oil). Hold at 41°F or less.
- A calibrated 0°F to 220°F thermometer must be on site.
- If thin foods, (hamburger patties, fish fillets) are being cooked, a thin mass food probe must be used.