



TEMPORARY FOOD FACILITY CHECKLISTS STRUCTURAL REQUIREMENTS

A. FOOD BOOTH CONSTRUCTION: All Temporary Food Facilities (booths) must be constructed with four sides, a ceiling and a floor.

- Floors must be smooth, durable and cleanable. Smooth concrete, finished plywood (no bare wood), canvas, heavy plastic tarp, etc. are approved.
- Walls and ceilings must be smooth, cleanable and constructed of either finished wood, canvas, plastic, fine mesh fly screening (16 mesh/sq. inch) or similar material which shall completely enclose the booth, except for food service openings.

This requirement applies to food sales of non-prepackaged food.

- Food service openings shall not be larger than necessary to serve food and must be equipped with closures for non-operational hours. Employee entrances into the booth shall be equipped with tight fitting closures to minimize the entrance of insects, animals, birds and vermin
- Food contact surfaces and storage shelves shall be smooth, non-absorbent and easily cleanable.
- Name, address and telephone number of operator in 3" letters and clearly visible.
- All food, food preparation, equipment and utensils (except barbecues and other approved equipment) are within enclosed structure. Food storage outside the booth will be considered for unopened, prepackaged food provided it is protected from contamination.

B. EQUIPMENT AND UTENSIL WASHING:

- Provide three (3) tubs, compartments or buckets for utensil washing.
- Provide a means to heat wash and rinse water, such as a portable stove, to 110 degrees F.
- Compartments large enough to accommodate the largest pot or utensil used in the food operation.



STRUCTURAL REQUIREMENTS CONT.

C. WATER AND WASTE WATER:

- Hot water must be at least 120 degrees F.
- At least 30 gallons of potable water (per day) available for utensil and hand washing, **OR** an approved source provided by the Community Event Coordinator.
- Hoses used to fill potable water tanks (if applicable) or those connected to an approved water source, shall be of food grade materials and properly marked to be distinguishable from waste drain hoses.
- Liquid waste tanks provided with a 50% greater capacity than water tanks and ice bins.
- Liquid waste must be disposed of into an approved sewage disposal system or holding tank. **Wastewater may not be discharged onto the ground.**

A. HANDWASHING:

- Use of hand sanitizers cannot be substituted for approved hand washing.
- A clean and covered water container with a drain spigot filled with potable water (a picnic water jug or a 2-gallon water square available at any market meets this requirement).
- A liquid hand soap pump and single-use towels provided in dispensers at hand wash sink.
- A clean bucket located below the water spigot to catch the waste water.

B. MISC.

- Area provided for storage of clothing and personal effects away from food contact.
- Adequate shatterproof lighting provided as needed.
- Garbage and refuse must be stored outside the booth in leak proof and insect-proof containers with tight-fitting lids and serviced as needed.

