



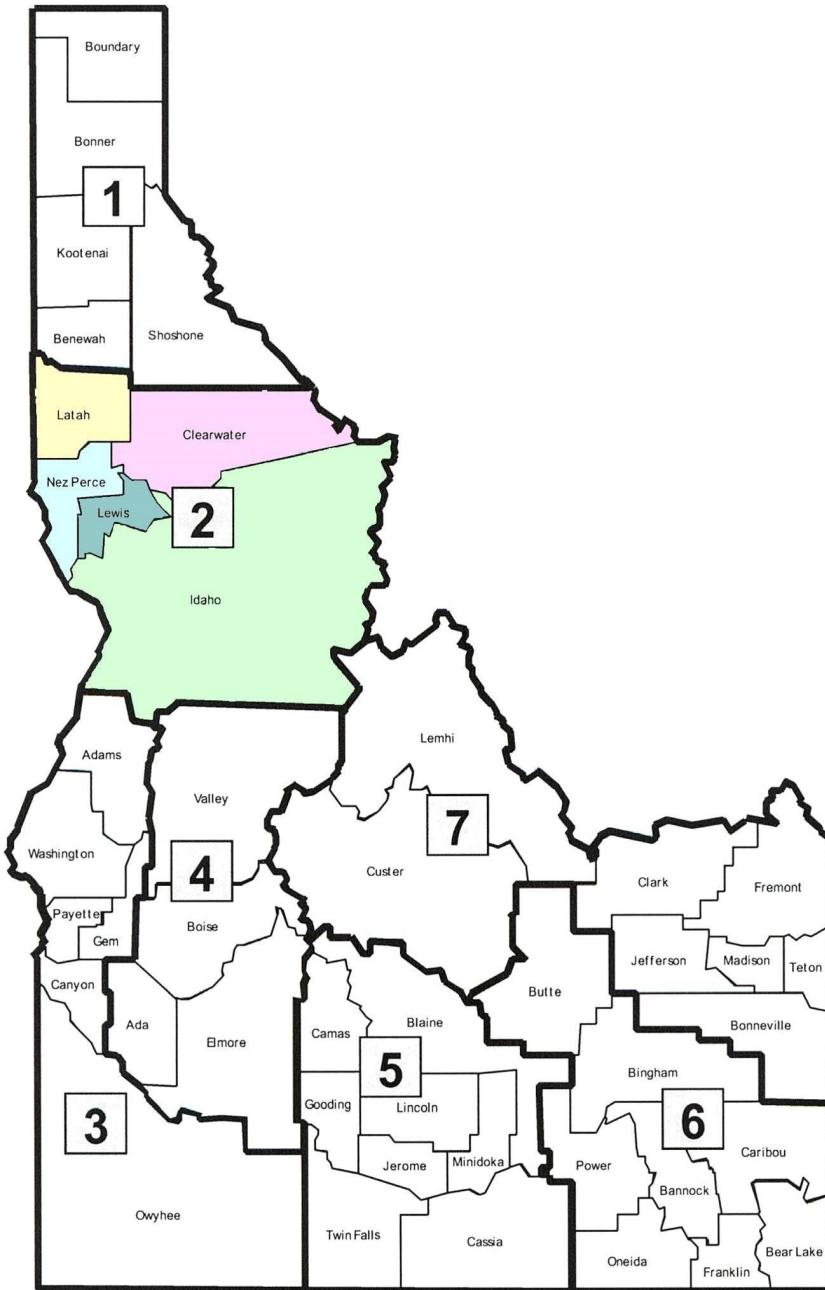
**Nez Perce County**  
215 10th Street  
Lewiston, ID 83501  
(208) 799-3100  
Fax: 799-0349

**Latah County**  
333 E Palouse River Dr  
Moscow, ID 83843  
(208) 882-7506  
Fax: 882-3494

**Clearwater County**  
105 115th Street  
Orofino, ID 83544  
(208) 476-7850  
Fax: 476-7494

**Idaho County**  
903 West Main Street  
Grangeville, ID 83530  
(208) 983-7850  
Fax: 983-2845

**Lewis County**  
132 N Hill Street  
P O Box 277  
Kamiah, ID 83536  
(208) 935-2124  
Fax: 935-0223



# SANITATION REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

Public Health - Idaho North Central District

District II

[www.idahopublichealth.com](http://www.idahopublichealth.com)

## INTRODUCTION

The following is a condensed guide for the operation of a Temporary Food Establishment including food operations at fairs, community days, rodeos, carnivals, circuses, and similar transitory gatherings.

It is the intent of Public Health - Idaho North Central District (Public Health) to ensure the serving and/or sale of wholesome food which is free of contamination and is prepared, served, stored and handled in accordance to the Idaho Food Code. Concentration of the requirement will focus on the five (5) risk factors that most commonly contribute to foodborne illness: poor personal hygiene, improper temperature control, inadequate cooking, contaminated equipment, and unapproved source.

It is the responsibility of temporary food establishments to meet the requirements of the Idaho Food Code and may be inspected at any time. A detailed copy of the regulations can be obtained on line at [www.idahopublichealth.com](http://www.idahopublichealth.com). Environmental Health Specialists will be glad to assist you with steps needed to ensure a sanitary operation.

Office Locations		
<b>Clearwater County</b> 105 115th Street Orofino, ID 83544 (208) 476-7850 Fax: 476-7494		<b>Idaho County</b> 903 West Main Street Grangeville, ID 83530 (208) 983-7850 Fax: 983-2845
	<b>Nez Perce County</b> 215 10th Street Lewiston, ID 83501 (208) 799-3100 Fax: 799-0349	
<b>Latah County</b> 333 E Palouse River Dr Moscow, ID 83843 (208) 882-7506 Fax: 882-3494		<b>Lewis County</b> 132 N Hill Street P O Box 277 Kamiah, ID 83536 (208) 935-2124 Fax: 935-0223

## The Top Five Risk Factors Of Foodborne Illness

Check through this list to make sure your operation has taken steps to avoid these common occurrences:

- Poor Personal Hygiene**  
 Poor hand washing habits and food handlers working while ill are implicated in 1 out of every 4 food poisonings.
- Inadequate Cooking**  
 Foodborne illness can be caused by not cooking all foods of animal origin to the temperatures needed to destroy disease-causing bacteria.
- Improper Cold and Hot Holding**  
 Perishable foods held in the Danger Zone between 41°F and 135°F for more than a total of 4 hours allows disease-causing bacteria to grow. Keep hot food hot, and cold foods cold. Keep all food out of the Danger Zone.
- Contaminated Equipment**  
 Illnesses may result if bacteria from utensils, work surfaces and equipment which were not adequately cleaned and sanitized come in contact with food items.
- Food from an Unsafe Source**  
 Serving raw shellfish or raw milk that is contaminated or using contaminated raw eggs in sauces and dressings has often led to outbreaks of foodborne disease. It is always safer to use pasteurized products.

**Remember:  
When in doubt, throw it out!**

## **TRANSPORTATION:**

When being transported from one location to another, keep food well covered and provide adequate temperature controls. Use refrigerated trucks or insulated containers to keep hot foods hot (above 135° F) and cold foods cold (below 41°F). Ice coolers used for food operation may not be used for any other purpose.

## **TOILET FACILITIES:**

Operators of temporary food establishments shall obtain the use of a toilet facility adjacent or convenient to the booth. At a minimum, a toilet may consist of a properly operated and maintained portable toilet.

## **ANIMALS:**

Animals are not allowed in food preparation or service areas of the food booth. Precaution shall be taken to minimize food contamination from consumers with dogs or other animals.

## **VIOLATIONS:**

All violations found during an inspection of a temporary food establishment are to be corrected within 24 hours, unless the regulatory authority sets a shorter period of time. If the establishment fails to correct such violations within the specified period of time, that establishment shall immediately cease operations until the regulatory authority has determined that conditions responsible for the violations no longer exist.

# **STEPS TO OBTAIN A TEMPORARY FOOD PERMIT**

**Temporary Food Establishment:** Operates at a fixed location for not more than fourteen (14) consecutive days in conjunction with a single event or celebration.

**Intermittent Food Establishment:** A food vendor that operates for a period of time, not to exceed three (3) days per week, at a single, specified location in conjunction with a recurring event.

**PERMIT REQUIREMENT:** A permit will be required of owners and/or operators that meet the criteria of a medium or high risk food establishment in the following situations prior to operation:

- A. Any establishment that wishes to sell, sample and serve a potentially hazardous food.
  - B. When an otherwise exempt non-profit group operates for more than 1 meal per week.
  - C. When a local city ordinance requires an operator to obtain a permit from the local health department.
- Submit a Food Permit Application and Temporary Food Permit Supplement form, along with the permit fee, to Public Health at least 14 days prior to the event.
  - Discuss your proposed food operation with the local Environmental Health Specialist. Be prepared to discuss the Temporary Food Permit Supplement.
  - Receive a Food Permit from Public Health prior to the event. The permit must be displayed at the food establishment.
  - Submit a Food Risk Assessment Form to determine if your organization is exempted from permitting.

**FEES:** When a permit is required the fee schedule set forth in Idaho Statute 39-1607 will be followed.

## REQUIREMENTS

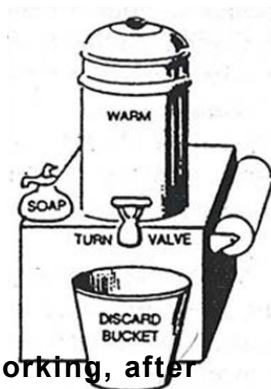
**DEMONSTRATION of KNOWLEDGE:** A person in charge shall have certification by an accredited program or approved course, or correct responses to questions. A food safety test is available on-line at [www.foodsafety.idaho.gov](http://www.foodsafety.idaho.gov).

**FOOD HANDLING:** The use of gloves, utensils, napkins or deli paper is required with ready-to-eat food. The use of gloves does not replace the need for handwashing. Hand sanitizer may be used in addition to, but not in place of handwashing. All individuals preparing food must wear appropriate hair restraints. Displayed food shall be protected from contamination by the use of packaging, food guards, a service line, display cases, or other effective means.

**HEALTH & HYGIENE:** Only healthy workers should prepare and serve food. Any who show symptoms of an illness, stomach cramps, nausea, fever, open sores or infected cuts on the hands should not be allowed in the food booth. Good personal hygiene must be practiced at all times. Workers should wear clean outer garments. Eating, drinking and smoking are not permitted within the food booth.

**HANDWASHING:** A hand washing station with ample warm water, soap, and dispensed paper towels is required in the temporary food booth for employee handwashing. The minimum requirement includes a 5 gallon insulated container with spigot which can allow water to flow into a waste receiving bucket of equal or larger volume.

Employees must wash their hands before working, after using the restroom, eating, smoking, coughing, before putting on gloves, and after touching body parts such as hair or arms, etc.

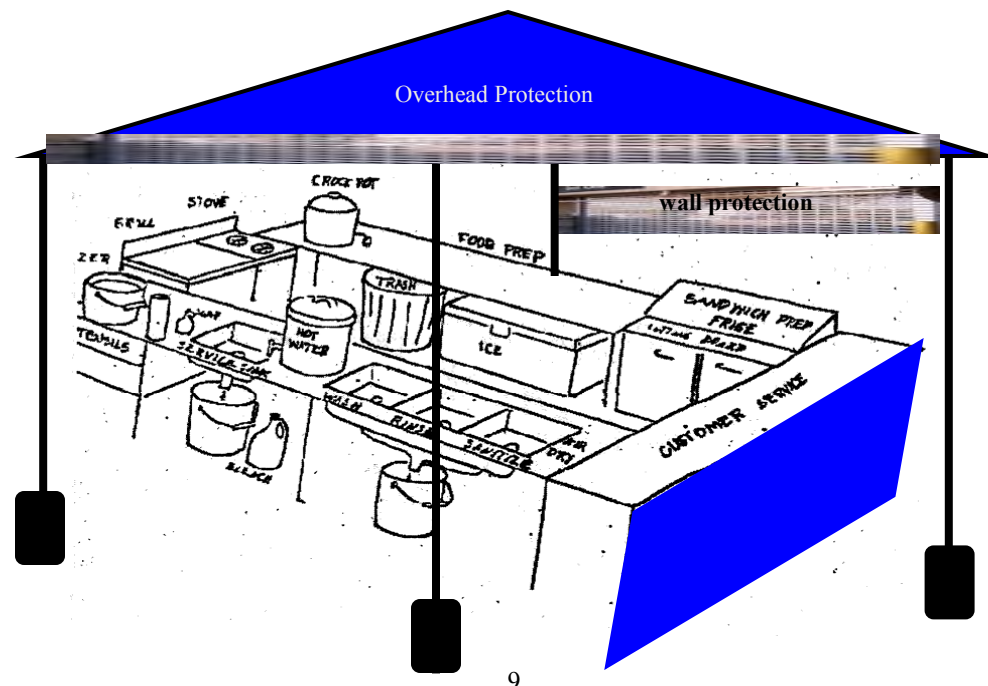


## BASIC PHYSICAL REQUIREMENTS

Design your booth with food safety in mind:

- **Overhead protection** is required. Tents and canopies may be used and must be constructed of materials that protect the interior of the operation. If gas or wood cooking equipment is used, it is wise for the protection material to be fire retardant.
- **Floors** shall be constructed of concrete, machine-laid asphalt, tight wood or other similar cleanable material. Grass, dirt or gravel graded to drain are required to be covered with removable platforms, duckboards, or other suitable materials effectively treated to control dust.
- **Walls, screens** or other provisions are to be readily available and may be required depending on weather and event location. Walls may be constructed of any material that protects the interior from the weather and windblown dust, debris and other contamination.

The diagram below shows an example of how temporary food booths can be arranged.



**FOOD SOURCES:** All foods (including ice, beverages, etc.) shall be from approved sources which comply with the **Idaho Food Code**. Only Grade A pasteurized milk and milk products may be served. All foods shall be prepared in a sanitary manner on the premises or in a facility that is approved and permitted by Public Health. **THE SERVING OF HOME CANNED OR HOME PREPARED FOOD IS PROHIBITED.**

**COMMISSARY:** A commissary is a place where food, containers or supplies are stored, prepared, packaged for transit, sale or service at other locations. Off-site food preparation shall be done only in an approved, permitted commissary or facility. Such facility and its operations shall meet the requirements as set forth in the **Idaho Food Code**.

Vendors operating out of a commissary that they do not own must have a written commissary agreement. Commissary agreement forms are available at [www.idahopublichealth.com](http://www.idahopublichealth.com).

**TIME AS A PUBLIC HEALTH CONTROL:** If time only is used to control bacteria growth, written procedures shall be maintained and made available. The food shall be marked to indicate the time that is 4 hours past the point in time when the food is to be served or discarded. Food that is unmarked shall be discarded.

**ICE:** Ice used to cool cans and bottles shall not be used in cup beverages and shall be stored separately. Use a scoop to dispense ice, never the hands. Packaged food cannot be stored in direct contact with ice. Beverages and whole, sound watermelons and similar fruits that are in water should contain chlorine at 50 parts per million to reduce bacterial growth.

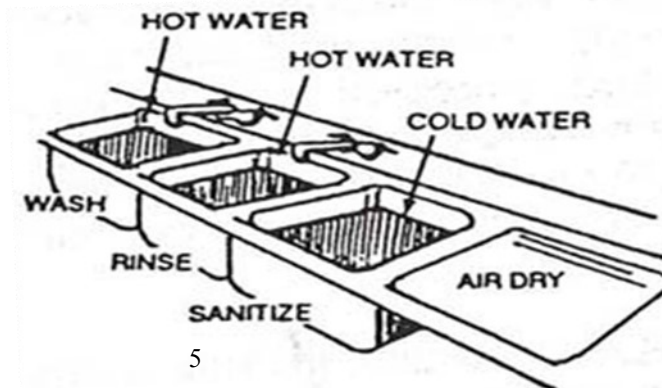
**DATE MARKING:** Shall be visible on ready to eat, potentially hazardous foods that are open for more than 24 hours. Food shall be used or disposed of within 7 days at holding temperatures of 41° F or less.

**STORAGE:** Any food items, food contact utensils, and single service items shall be stored at least six (6) inches above the floor or ground, and shall be covered with non-absorbent, sanitary covers at all times to protect them from insects, rodents, dust, moisture, and other potential contamination. Food products not in their original containers shall be stored and labeled properly.

**FOOD DISPENSING UTENSILS:** Food dispensing utensils shall be stored by one of three approved methods: on a clean and dry surface, in the food with handles extended out of the food, or in a container of water at a temperature of 135°F or above. Water shall be changed when it becomes dirty. Storage of utensils in an ice bath is not allowed. It is recommended that multiple sets of utensils be kept on hand to offset the need to wash and sanitize dirty utensils.

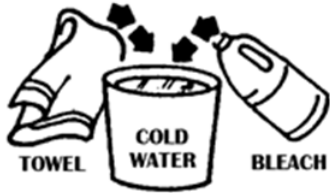
**Only single service** dishes and utensils shall be provided for use by the consumer.

**EQUIPMENT:** A 3-compartment warewashing setup is required for cleaning and sanitizing food contact surfaces and equipment. Wash equipment and utensils with a 4-step sanitization method of wash, rinse, sanitize, and air dry. Bus tubs or basins may be approved if warewashing is limited. The basins shall be large enough for immersion of the utensils. A potable hot water supply is required. An adequate disposal method is needed for the wastewater. In-use equipment and utensils must be cleaned and sanitized at least every 4 hours.





**WIPING CLOTHS:** Are necessary to wipe up spills or dirty equipment. They are to be rinsed frequently and stored in an approved chemical sanitizer at the proper concentration. Chlorine, Quaternary Ammonia and iodine are acceptable sanitizers. Paper towels and Clorox wipes may be used for this purpose, if they are thrown away after each use. Test strips specific to that chemical must be available.



Sanitizer

**Solution**                      **Test Strips**  
**50-100 ppm**

**SEWAGE & LIQUID WASTE:** Shall be disposed of through a public sewage disposal facility or an approved individual sewage disposal system. Containers for waste water shall be one and one-half (1 1/2) times the capacity of the water storage tank. Wastewater cannot be disposed of by dumping it on the ground or in storm drains.

**INSECT CONTROL:** Protect all food, equipment, utensils, linens and single service articles from contamination by insects and rodents. Screens, walls or other effective means will be required to protect the food establishment from pests. Flies and other insects are carriers of foodborne diseases.

**GARBAGE DISPOSAL:** Garbage shall be stored, collected and disposed of in a sanitary manner. Receptacles shall be lined, covered and conveniently located in each area where garbage is generated and commonly discarded.

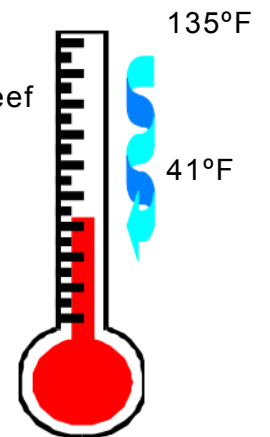
**PREPARATION:** Keep your menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, potato salad, cut vegetables etc.) to a minimum. Avoid using precooked foods or leftovers. Cook to order, to avoid the potential for contamination. Foods that **REQUIRE ONLY LIMITED PREPARATION** are best. Such items include hotdogs, hamburgers, chili dogs using commercially made chili, German sausage, gyros, scones, snow cones, popcorn, corn on the cob, fresh whole fruits, beverages, etc.

Condiments shall be protected from contamination by using dispensers or individually packaged portions.

Prevent cross contamination by proper separation of raw animal foods from ready to eat and cooked animal foods. Examples: raw hamburger from raw chicken or raw eggs from corn dogs. Consider using separate equipment for the different types of food. All cooking and food preparation shall be separated from public access.

**Perishable and potentially hazardous foods** shall be stored in proper refrigeration equipment and kept at 41°F or lower. Foods in hot display or storage shall be kept in proper equipment at not less than 135°F. Precooked food shall be reheated to 165°F before serving. Accurate thermometers must be in refrigerated and hot holding facilities.

- |        |                               |
|--------|-------------------------------|
| 130° F | Rare Roast Beef               |
| 135° F | Hot Holding                   |
| 145° F | Fish, Lamb, Eggs & whole Beef |
| 155° F | Ground Meat and Pork          |
| 165° F | Poultry and Stuffed Foods     |
| 165° F | Reheating Foods               |



**Keep Food Out of the  
 Danger Zone  
 41° F to 135° F**