

TEMPORARY FOOD FACILITY

Structural & Equipment Requirements for Booths that Incorporate Prepackaged Food Only or Some Type of Food Preparation

	Pre-Packaged Food with No Food Sampling (All Food must be from an approved source and be properly labeled)	Pre-Packaged Food with Food Sampling (All Food must be from an approved source and be properly labeled)	Food Preparation
Floors, Walls, Ceiling	<p>Floor: Canvas, plywood, plastic, tarp, concrete or asphalt</p> <p>Walls: No side walls needed</p> <p>Ceiling: A canopy or roof structure is required for overhead protection</p>	<p>Floor: Canvas, plywood, plastic, tarp, concrete or asphalt.</p> <p>Walls: No side walls needed</p> <p>Ceiling: A canopy or roof structure is required for overhead protection</p>	<p>Floor: Canvas, plywood, plastic, tarp, concrete or asphalt</p> <p>Walls: 4 complete sides required. Perimeter barriers for BBQ required.</p> <p>Ceiling: A canopy or roof structure is required for overhead protection. The Walls and ceiling must be smooth, durable, and clean easily. Fine-mesh fly screening for the front and sides to provide visibility and ventilation.</p> <p>NOTE: If cooking inside the booth fabric must be flame retardant. Check with the local Fire Marshall for details</p>
Service Openings			16 mesh screen walls: Max. 432 sq. inch service openings
Signs & Documentation	<ul style="list-style-type: none"> ▪ Business name in letters at least 3" high with 3/8" stroke ▪ Address/telephone number-1" high letters ▪ Food Facility Permit posted in public view ▪ SB180 notice posted in public view 	<ul style="list-style-type: none"> ▪ Business name in letters at least 3" high with 3/8" stroke ▪ Address/telephone number-1" high letters ▪ Food Facility Permit posted in public view ▪ SB180 Notice posted in public view 	<ul style="list-style-type: none"> ▪ Business name in letters at least 3" high with 3/8 inch stroke ▪ Address/telephone number-1" high letters ▪ Food Facility Permit posted in public view ▪ SB180 notice posted in public view ▪ Self-inspection report completed and signed prior to preparing food
Storage	<ul style="list-style-type: none"> ▪ All food stored 6 inches off floor ▪ Overnight food held in rodent-proof lockable containers 	<ul style="list-style-type: none"> ▪ All food stored 6 inches off floor ▪ Overnight food held in rodent-proof lockable containers 	<ul style="list-style-type: none"> ▪ All food stored 6 inches off floor ▪ Overnight food held in rodent-proof lockable containers
Hot Holding Equipment	If potentially hazardous food, adequate hot holding equipment to hold at 140 or higher, i.e., steam tables, chafing dishes. Discard any hot food at the end of each day.	If potentially hazardous food, adequate hot holding equipment to hold at 140° or higher, i.e., steam tables, chafing dishes. Discard any hot food at the end of each day.	Adequate hot holding equipment to hold potentially hazardous food at 140°F or higher, i.e. steam tables, chafing dishes. Discard any hot food at end of each day.
Food Preparation Counters		Adequate counter space/cutting boards.	Adequate counter space/cutting boards

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Thermometer	If potentially hazardous food, metal probe thermometer accurate to $\pm 1^{\circ}\text{C}$ or 2°F	If potentially hazardous food, metal probe thermometer accurate to $\pm 1^{\circ}\text{C}$ or 2°F	Metal probe thermometer accurate to $\square 1^{\circ}$ Celsius (2°F)
Ice	Ice for cooler chests should not be used for consumption	Ice for cooler chests not to be used for consumption	Ice for cooler chests should not be used for consumption
Refrigeration Equipment	If potentially hazardous food, adequate cold holding equipment to hold food at 45°F or colder. Overnight storage requires mechanical refrigeration and food held at 41°F or colder.	If potentially hazardous food, adequate cold holding equipment to hold food at 45°F or colder. Overnight storage requires mechanical refrigeration and food held at 41°F or colder.	Adequate cold holding equipment to hold food at 45°F or colder. Overnight storage requires mechanical refrigeration and food held at 41°F or colder.
Water Supply		20 gallons/booth/day in addition to that needed for food prep.	20 gals./booth/day in addition to that needed for food prep.
Water		Potable water containers and approved hoses	Potable water containers and approved hoses
Handwash Station		5 gallon warm water supply in a container with a spigot to allow hands free washing, catch bucket soap and paper towel in approved dispensers. Note: additional facilities may be required where there is extensive food prep., where water and power and sewer connections are available, or when event is longer than 3 consecutive days.	5 gallon warm water supply in a container with a spigot to allow hands free washing, catch bucket soap and paper towel in approved dispensers. Note: additional facilities may be required where there is extensive food prep., where water and power and sewer connections are available, or when event is longer than 3 consecutive days.
Utensil Washing		3-five gallon containers for washing, rinsing and sanitizing. One shall contain soapy water, one with warm, clean rinse water and one with tepid sanitizer solution. Note: additional facilities may be required where there is extensive food prep., where water and power and sewer connections are available, or when event is longer than 3 consecutive days.	3-five gallon containers for cleaning, rinsing, sanitizing. One shall contain soapy water, one with warm, clean rinse water & one with tepid sanitizer solution. Note: Additional facilities may be required where there is extensive food prep, where water, power & sewer connections are available, or when event is longer than 3 consecutive days.
Toilet Facilities with Lavatory	Within 200 feet, with running water, soap and paper towels	Within 200 ft, with running water, soap and paper towels in dispensers.	Within 200 feet, with running water, soap and paper towels
Trash Cans		Easily cleanable leak proof refuse container	Easily cleanable leak proof refuse container