

Temporary food booths operate at public events such as fairs and festivals. A concession trailer is a temporary food booth. There are other types as well. Farmer's markets may have temporary food booths operating adjacent to their producers or home based vendors. NOTE: Non-profit 501 (c) 3 groups are exempt from food code rules IF they operate 15 days or less per calendar year.

Permits. Food permits for temporary events in Lake County are \$10.00 a day. Fees will be collected at the event on the first day. An **APPLICATION** must be filled out and returned to the Health Department at least one week before the event. **It can be found on the Department's website.** Fill in what you plan, where the food will come from, how you will prepare and transport it, and the precautions you will take to prevent contamination. Depending on your menu, you may also need a Certified Food Handler.

Booth. All food booths must have a floor, ceiling and four sides.

The floor must be smooth and cleanable such as concrete, asphalt, plywood, or rubber mats. Grass, dirt or gravel must be covered. Carpet or tarps are not acceptable.

Walls must completely enclose the booth with no gaps. You want to restrict entry of insects, wind-blown debris, etc. Wood, canvas, plastic, 16-mesh screening, etc., is approved. Pass-thru openings must have tight-fitting closures (ex: Velcro). EXCEPTION: Side walls are not needed IF: 1) only pre-packaged, unopened food or drinks are served; 2) unpackaged, pre-portioned foods are stored in food compartments with tight-fitting lids. No food handling such as slicing or scooping may be conducted in this case; 3) air curtains or electric fans are used on all uncovered sides of the booth to blow insects, etc. away.

The booth must be large enough to accommodate all food storage, preparation and handling.

Tents/awnings in excess of 400 square feet must have a label stating Flame Propagation Performance Treatment meets NFPA 701 [1]. Smoking is not allowed in the tent [1].



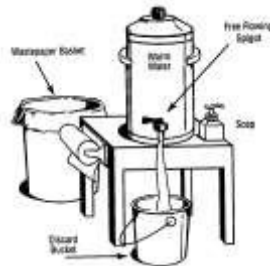
Acceptable
(fully enclosed)

Unacceptable
(open, no walls, no screening or floor)

Transportation. If food needs to be transported, keep it well covered and provide adequate temperature controls. Use insulated coolers or other containers to **keep hot food at 135° F or more and keep cold food at or below 41° F.**

Handwashing. Operations that handle unpackaged or open food or beverages must have handwashing facilities in an easily accessible location INSIDE the food booth. A hand wash facility must be set up and operational before the booth opens. All food handlers must wash hands with soap and warm water frequently to prevent the contamination of food.

If a built-in sink is not available, a hand wash station may consist of an insulated container (2 gallons or more) with a spigot that can lock in the open position, warm potable water, liquid hand soap, paper towels, a catch bucket for waste water, and a trash can for towel waste. **Gloves or hand sanitizer are not a substitute for proper handwashing.** Frequent and thorough hand washing remains the first line of defense in preventing foodborne illness.



Utensil washing and Sanitizing. Use disposable utensils for customer's food. Facilities that handle unpackaged food or beverages must provide utensil washing and sanitizing stations INSIDE the food booth. Utensils include tongs, scoops, knives, pots, cutting boards, thermometers, etc.

If a 3-compartment sink is not available, utensil washing stations must include three containers filled with potable water. Each container must be large enough to accommodate the largest utensil to be washed.

- Container 1 – WASH with hot, soapy water
- Container 2 – RINSE with clean, clear hot water
- Container 3 – SANITIZE in cool-to-lukewarm water with an approved sanitizing solution (see Indiana Food Code 410 IAC 7-24, Sec. 294)
- AIR DRY all utensils



Have appropriate sanitizer test strips to check for proper sanitizer concentration. Utensils being used must be cleaned and sanitized at least once every 4 hours.

Also, multi-use cloths must be stored in a separate container of sanitizer when not in use.



Ensure utensils and food contact surfaces are thoroughly washed and sanitized after handling raw animal products.

Food Storage. Store all food at least 6" off the ground or in water-tight containers. Raw meat must be stored in a separate container from ready-to-eat food. Samples must be covered, protected while on display.

Food Preparation and Handling. All food must be from an approved source. **Food or beverages stored or prepared in a private home may NOT be offered for sale or given away. If you prepare foods prior to the event, you must do so from a registered, inspected facility.**

Food contact surfaces must be smooth, easily cleanable, non-absorbent. All food and food containers must be stored inside the booth and off the ground on shelving or pallets.

Store raw meat separate from ready-to-eat foods.

Don't store food or utensils near the handwash or utensil wash stations.

Self-serve condiments must be in single-serve packets, pump or squeeze containers.

You may not touch ready-to-eat food with bare hands. Utensils such as gloves, tongs, deli paper, napkins, etc., must be used.

Food Temperatures. Potentially hazardous foods (PHF) must be cooked and held at the proper temperatures. Examples: meats, poultry, seafood, cooked rice, cooked beans, cooked vegetables, many cheeses, cut melon, cut tomatoes, sprouts, etc. An accurate probe-type thermometer must be used if PHFs are served.

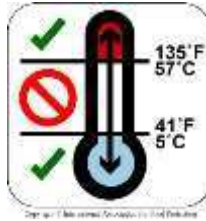


Hamburgers should be cooked to an internal temperature of 160° F; poultry to 165° F; pork and other meats to 150° F. Adequate hot holding devices are required to maintain proper temperatures. *Most illnesses from temporary events can be traced back to lapses in temperature control.*

Reheating. Do not attempt to reheat cold foods in crock pots, steam tables, over “Sterno” or other hot holding devices. They must be reheated rapidly to above 165° F one time only. Discard hot food at the end of the day. *Slow cooking methods are not approved for reheating; they may activate bacteria and never reach killing temperatures.*

Cooling and Cold Storage.

Frozen foods must be held at 0°F or less. Food requiring refrigeration must be held at 41°F or less. If cooling hot food, do so quickly. Check the temperature periodically to see if the food is cooling properly. *Allowing hazardous foods to remain too warm for too long has been the number ONE cause of foodborne illness.*



Employee Health and Habits. Store personal items (jacket, purse, keys, phone, etc.) away from food operation items.

Maintain good hygiene, including clean fingernails. No open cuts or sores; use a bandage and wear gloves. Hair must be restrained and under a cap, scarf or hairnet. Wear clean clothing. No smoking. No watches, rings, nail polish or artificial nails. Ill employees should not be working around food or other people.

Grilling and Deep Frying. Cooking with an open flame (gas, charcoal, wood grilling, etc.) must occur at least 10 feet away from a tent or awning-type structure due to fire regulations^[1].

Immediately after cooking, food must be moved inside the booth. No food storage, food preparation, assembly or hot-holding may occur outside the food booth. Food preparation must take place inside the booth.

A K-rated fire extinguisher must be provided where deep-fat fryers are used^[2].

Additional Requirements. An adequate supply of potable water must be available from an approved source. Hoses used must be food grade (green garden hoses are not food grade). Waste water may not be dumped on the ground or into storm drains. Maintain all equipment in good condition, kept clean and free of residue build-up. Store chemicals and cleaners away from food and utensils. Light fixtures over food or food prep areas must have shatterproof light bulbs or covers. During inclement weather, ensure food is protected. Don't locate food where rain or water run-off may occur.

IMPORTANT! All aspects of this brochure must be observed and followed!

Top Five Causes of Food Poisoning

The Centers for Disease Control and Prevention list these circumstances as the ones most likely to lead to illnesses. Check through the list to make sure your event has covered these common causes of foodborne disease:

- ☑ **Inadequate Cooling and Cold Holding.** More than half of all foodborne illnesses are due to keeping foods out at room temperature for more than 2-4 hours.
- ☑ **Preparing Food Too Far Ahead of Service.** Food prepared 12 or more hours before service increases the risk of temperature abuse.
- ☑ **Poor Personal Hygiene or Infected Personnel.** Poor handwashing habits and/or food handlers working while ill are implicated in 1 out of every 4 illnesses.
- ☑ **Inadequate Reheating.** When leftovers are not reheated to above 165° F, illness can result.
- ☑ **Inadequate Hot Holding.** Cooked foods not held at 135° F or above until served can become highly contaminated.

REMEMBER: WHEN IN DOUBT, THROW IT OUT!

