

HRS-LEON COUNTY PUBLIC HEALTH UNIT, ENVIRONMENTAL HEALTH REQUIREMENTS FOR FOOD BOOTHS AT TEMPORARY EVENTS

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State of Florida Department of Business Regulations

1. HRS-LEON County Public Health Unit inspectors will inspect each temporary food booth the day of the event. They will be observing the vendors as the food booths are set up to assess compliance with health regulations for food distribution to the public.
2. The most important things the HRS-LCPHU inspectors will be looking for when they inspect the food booth are listed below. Complete requirements are found in Chapter 10D-13, Florida Administrative Code, a copy of which can be obtained from the HRS-LCPHU.

a. TEMPERATURES: It is extremely important that vendors adhere to the heating and cooling requirements the HRS-LCPHU has established to avoid the possibility of causing food poisoning of the consumer.

1. HOT FOODS: Food that will be reheated at the event (for example, beans, rice, meats) must be reheated to 165 degrees Fahrenheit. Once the food reaches this temperature, it must be maintained at 140 degrees Fahrenheit to kill any bacteria that could cause illness. All potentially hazardous foods such as meats, fish, dairy products or foods containing these ingredients shall be held at safe temperature at all times. (140 degrees Fahrenheit.)

Over-stacking of prepared foods during display is prohibited. Vendors should use pans to serve or display food. These pans will allow the food to be maintained at the correct temperature. Suggested heating mechanisms include propane burners or other portable warming units. Sterno heating units are discouraged, since they do not bring the temperatures up to the correct levels.

2. COLD FOODS: These foods must be kept at 45 degrees Fahrenheit or below at all times. Be sure to bring thermometers for your refrigerators and freezers.

b. ON SITE FOOD PREPARATION: All foods served or prepared at a temporary food booth must come from an approved source. Preparation of potentially hazardous foods is limited to those foods that require no further preparation other than cooking. Please bring your food to the event ready to be cooked. Under no circumstances may vendors chop food, dip food in wet batter, stuff food, or serve sandwich fillings at the booths. The following examples should help to clarify this point.

1. CHOPPED FOODS: You may not chop food on the premises. For example, if you will be serving cabbage at the event, have the cabbage chopped ahead of time to be cooked on the site. Also, meats must be chopped and properly stored ahead of time in shallow pans. You may cook meats on site, but under no circumstances can any food be chopped at the booths.

2. DIPPED FOODS: If you plan to serve non-potentially hazardous foods that require dipping such as chocolate-covered strawberries, your vendors must dip the food for the public or provide individual portions. You may not allow members of the public to dip their own strawberries in chocolate from a communal vessel due to the potential risk for contamination.

3. SEAFOOD AND SHELLFISH: All fish, shellfish and mollusks shall come from an approved source. All shellfish and mollusks shall be tagged with the proper harvest and shipping identification and this identification tag shall be kept on site for inspection. All shellfish and mollusks not having the proper identification tags will be prohibited from sale. Oysters must be shucked and stored properly ahead of time. They must be maintained at the correct temperature, 45 degrees Fahrenheit or below, until cooked. You may grill or smoke the oysters at the event. Serving raw oysters is prohibited.

4. STUFFED FOODS: Egg rolls, wontons, or other foods that have to be stuffed must be prepared at an approved food service establishment. However, you may fry the food at the event.

5. SANDWICH FILLINGS: Vendors may not serve fillings such as ham salad, turkey salad, or tuna salad at the event, since these foods are easily contaminated and may cause illness.

c. SANITARY CONDITIONS: You must have soap, water, and paper towels available to your serving staff for them to wash their hands.

1. Provide at least two five gallon containers of water for cleaning and hand washing purposes. You may use a cooler with a tap to dispense hand washing water. You must provide a drop bucket to catch the waste water and this waste must be disposed of in a sanitary manner.

POURING IT ON THE GROUND IS NOT ACCEPTABLE.

2. **STERILIZING UTENSILS:** If you will be using any utensils to prepare or serve your food, such as tongs, forks, spoons, etc., bring several sets and/or dish soap and bleach with which to wash, rinse and sanitize dirty utensils.

(The procedure for washing, rinsing and sanitizing utensils is discussed on the checklist.)

d. CONDIMENTS: Vendors are encouraged to provide individual condiment packages (mustard, ketchup, buner, for example) to the public. However, if you adhere to the following requirements, you may serve your condiments in bulk

1. BUTTER: You may use squeeze butter or margarine provided it is kept in a container with ice.

2. MAYONNAISE, MUSTARD, AND KETCHUP: You may serve mayonnaise, mustard and ketchup that can be squeezed from a bottle or dispensed from an approved sanitary dispenser.

3. ONIONS AND RELISH: These items must be served in individual packets or an approved sanitary dispenser.

Important things to remember about condiments are:

1. Keep condiments that may spoil in a container with ice.

2. Do not put condiments in containers from which members of the public must use spoons, forks, or knives. Repeated dipping of utensils into the condiments can pose a risk of contamination.

3. Other requirements the HRS-LCPHU inspectors will check will include:

a. **COVERAGE:** You must have a person stationed at the food booth at all times.

Do not leave your food booth unattended

FOOD VENDOR CHECK LIST FOR COMPLIANCE WITH HRS- LCPHU HEALTH REQUIREMENTS

HYGIENE:

1. Soap for hand washing.
2. Dish soap.
3. Bleach and three (3) containers to sterilize dirty utensils.
4. At least two (2) five (5) gallon jugs of water and cooler to dispense hand washing water.
5. Drop bucket to catch water.
6. Paper towels.
7. Covered garbage cans and plastic bags.
8. Small table to store food offthe floor (optional, as long as you have a way to store all items off the floor.)

HOT FOOD:

1. Proper heating units (i.e. propane burner, portable warming units). Foods requiring re-heating must be re-heated to 165 degrees Fahrenheit before serving.
2. Shallow heating pans.
3. Fire extinguishers (B-C) if you are using gas or frying food.

COLD FOOD:

1. Proper cooling units (cold foods must be maintained at 45 degrees Fahrenheit or below.
2. Thermometers (for refrigeratots and freezers).
3. Scoops for ice.
4. Container with ice to store condiments.
5. Squeeze bottles for condiments or individual packets (no condiments in containers with spoons, knives, or forks are allowed).
6. Shallow pans to store chopped meat.

PROCEDURE TO WASH AND STERILIZE DIRTY UTENSILS:

1. Wash the utensils in soap water (bucket).
2. Rinse them in water (I bucket).
3. Rinse them in bleach solution (I tsp. Bleach of I gal. of water) (I bucket).
4. Allow the utensils to air dry. Do not dry them with a towel.

