

Requirements to Operate a Temporary Food Establishment

Read and check off each of the following items to make sure you meet all the requirements.

- To avoid a late fee, we must receive your complete application and payment at least 14 days before the event.
- At least 1 person at the booth must have a valid Washington State Food Worker Card. We recommend all employees and volunteers have Food Worker Cards.
- You must have handwashing facilities. If you do not meet sanitation requirements, a \$145 reinspection is required.
- Do not touch ready to eat food with bare hands. Use gloves, tongs, deli-tissue or utensils. Hands must be washed before putting on gloves and between glove changes.
- All food preparation must be done at the event or in a kitchen approved by Tacoma-Pierce County Health Department. Food prepared at home is not allowed.
- All rinsed fruits and vegetables must be stored and transported in a food grade container (not the original packaging).
- Cut leafy greens and tomatoes must be kept at **41°F or below**.
- Keep cold food at **41°F or below**. Electrical refrigeration or ice chests may be used. Ice must be from an approved source. Food must be submerged in ice. Raw and ready to eat food must be stored in separate ice chests to prevent contamination. Check food temperatures frequently.
- Food must be thawed by refrigerator, under cold running water in an approved food preparation sink, in the microwave or as a part of the cooking process. Potentially hazardous food can never be thawed at room temperature.
- Keep hot food at **135°F or above**. Sterno devices are not allowed. Check food temperatures frequently.
- When using a barbecue or grill, you must separate or rope off the equipment from the public with an at least four-foot barrier. An additional handwashing station may be required in the cooking area.



- Temporary handwashing stations **must** have:
 - ▶ Five-gallon insulated container with a continuous flow spigot
 - ▶ Five-gallon catch bucket
 - ▶ Water **100–120°F**
 - ▶ Pump soap
 - ▶ Paper towels



- Temporary handwashing station spigots **must be continuous flow**.



- All fruits and vegetables must be purchased pre-washed, pre-cut or washed in an approved kitchen. All rinsed fruits and vegetables must be stored and transported in a food grade container (not the original packaging).

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- A consumer advisory is required any time undercooked or raw eggs, meat, fish or shellfish are offered.
- Protect all open food items from potential contamination. Samples or self-serve items must be protected by a sneeze guard. Food and food-contact surfaces must be stored at least 6 inches above the ground.
- Food cannot be cooled at the event. All food cooling must take place at an approved kitchen with prior approval from Tacoma-Pierce County Health Department.
- All food must be reheated to **at least 165°F within one hour**. Use stoves, grills or microwaves for quick reheating. Steam tables may not be used to reheat food.
- Chemicals must be properly labeled and stored away from all food and food-contact surfaces.
- Provide 1 or more sanitizer buckets with wiping cloths. You must have separate buckets for raw and ready to eat food. Mix 1 teaspoon of bleach per gallon of cool water. Change the bucket every 2 hours or as needed.
- Dishes and utensils must be washed, rinsed, sanitized and air-dried using a 3-compartment sink or dishwasher at an approved kitchen. For events lasting more than one day, a 3-compartment sink is mandatory.
- Don't work if you are sick. If you have a cold, flu, open sore or diarrhea, you are not allowed to work with food.
- Smoking, eating or drinking is not allowed in the booth. Only working employees or volunteers are allowed in the booth or food preparation areas.
- A \$145 reinspection is required if you receive 35 red points or do not meet sanitation requirements.
- I have read and understand all the requirements. **Sign below.**



- A thermometer must be available to check cooking and holding temperatures. A tip-sensitive digital thermometer may be required if you are serving small diameter (1.5 mm) food, like hamburgers.



- Check all final cooking temperatures with a thermometer.
 - ▶ Poultry and all stuffed food **165°F**
 - ▶ Ground or injected meats **155°F**
 - ▶ Fish, shellfish, beef, pork and eggs **145°F**
 - ▶ Fruit and vegetables kept hot **135°F**
