

Temporary Food Facility Guidelines



Santa Barbara County
PUBLIC Health
DEPARTMENT

Environmental Health Services

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Temporary Food Facilities

Santa Barbara County Environmental Health Services' Food Safety Program helps to protect the public from food borne illnesses. It is our mission to keep food facility operators in our area aware of, and in compliance with, the minimum standards established by the California Uniform Retail Food Facilities Law (referred to in this document simply as the State Health Code) which regulates the sale or distribution of food to the public.

The State Health Code allows for the sale and distribution of food to the public only from permitted or specifically exempted food facilities. Temporary food facilities may be permitted by the local health department only in association with a "community event". (See definition on page 2.)

This booklet describes the guidelines for temporary food facilities operating in Santa Barbara County. Following these guidelines will assist food facility operators in providing safe food to the public by meeting the minimum standards of the State Health Code.

Article 13 of the State Health Code contains requirements for most temporary food facilities. Article 13.5 provides for less stringent requirements for temporary food facilities operated by nonprofit charitable corporations *no more than once a year for a period of time not to exceed 72 hours.* (See page 4.) Exempted activities are addressed on page 2 of this booklet.

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1

How to Use This Booklet

Before the Event

Pages
2 & 4

Pages
11-12

Page
3

■ □ Review information

- Become aware of which regulations will determine your need for an Environmental Health permit, possible exemption, or ineligibility.
- Review facility and food handler requirements for your type of operation

■ □ Apply for Permits **a minimum of 14 days before your event**

- Submit application to Environmental Health Services (EHS) with appropriate permit fees
- Nonprofit organizations with proof of status are exempt from fees

■ □ Processing and Approval or Denial of Permit

- Schedule an application processing meeting with EHS representative to review both Event Coordinator and Food Booth applications
- Submit application corrections to EHS as directed

■ □ Coordination Clues

- Begin the application process 30 days before the event to allow sufficient time for a rejected application to be resubmitted.
- Schedule a food handler training meeting with an EHS representative
- Complete forms in as much detail as possible before returning them to the EHS office. Incomplete submittals cause delays and may result in denial of a permit.
- If possible, schedule a pre-inspection for the day before the event to make sure opening day runs smoothly.
- Plan to have food safety testing supplies on hand: alcohol swabs, appropriate sanitizer test strips (enough for all booths) and probe thermometers.

The Opening Day of the Event

EHS
Forms
Section

■ □ Be ready

Inspection will be scheduled as early as 3 hours before the scheduled start of the event. Booths will not be approved for operation until inspected. Booths which are not ready for inspection will be skipped, and will only be inspected if time permits. To avoid booth closures, **all booths should be ready for inspection 3 hours before start of event.** Use the attached inspection form for preliminary self-inspection.

Information / training available from Environmental Health Services

- Food handler presentations
- Videos on food safety
- Training meeting on application process
- Safety signs for booths: No smoking; Hand washing; Food handling

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Who needs a Permit?

Food Sales/Giveaways Subject to the California Health and Safety Code

Definitions

(from California Health and Safety Code)

Temporary Food Facility:

- Nonpermanent facility used for storing, preparing, serving or otherwise handling food at the retail level at a fixed location
- Approved by Environmental Health Services
- Operating for a period of time not to exceed 25 days in any 90-day period, in conjunction with a single, weekly, or monthly community event

Community Event:

- An event that is of a civic, political, public, or educational nature
- Examples include state and county fairs, city festivals and circuses
- Other similar events as determined by Environmental Health Services
- "Community event" does not include a :

grand opening celebration, anniversary celebration, or similar functions.

Non-Profit Charitable Temporary Food Facility:

A temporary food facility that is conducted and operated by an organization incorporated pursuant to the Nonprofit Corporation Law (Div. 2, commencing with Section 5000), Title 1, Corp. C.) that is exempt from taxation pursuant to Section 501c, paragraphs (1) to (10) and (19) of the Internal Revenue Code and Section 23701d of the Revenue and Taxation Code

Temporary food facilities may be permitted by Santa Barbara County Environmental Health Services only in association with a "community event."

■ An Approved Permit IS Required If:

- The event is open to the general public (and the vendor is not exempt below),
- OR
- The temporary food facility operates for more than three days in a 90-day period.

■ An Approved Permit Is NOT Required ("exempt") if:

- The food facility is operated by a nonprofit organization, AND the event does not exceed 3 days in a 90-day period, AND the event is limited to members and guests of the nonprofit organization.
- OR
- The food facility is operated by a for-profit entity on behalf of a nonprofit association, AND the for-profit entity receives no monetary benefit (see sample letter on Page 15), AND the food facility is operated at an event that does not exceed three days in a 90-day period.

■ Exempt food sales

Low risk foods may be sold by non-profit groups for fund-raising purposes without obtaining a Health Permit. Low risk foods are foods which require no temperature control, minimal food handling, and are unlikely to support the growth of pathogenic microorganisms. They must be wrapped, covered or sold prepackaged to protect from adulteration.

- | | |
|------------|-------------------------------|
| Cookies | Mineral Water / Bottled Water |
| Cakes | Carbonated Beverages |
| Brownies | Pasteurized Juices |
| Fruit Pies | Beer / Wine |
| Candy | Coffee / Tea |

■ Permitted Mobile Food Vehicles

Mobile food facilities permitted by Santa Barbara County, including carts or mobile food preparation units, can attend your event to serve food without a separate permit for the event (must be shown on event map, however).

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Two Health Permits Required for Festival Events

■ □ Event Permit

The State Health Code requires that the event organizer apply for an event permit **at least two weeks prior to the event.**

The permit application must include:

■ □ **Proof of non-profit status** (if applicable).

Documentation may be obtained through the State Franchise Tax Board or Federal Internal Revenue Service.

■ □ **A site map** that shows the locations of:

- bathrooms
- utensil wash sinks
- hand wash sinks
- janitorial facilities
- all food booths
- Santa Barbara County permitted vehicles
- any other pertinent information.

NOTE: Restrooms must be within 200 feet walking distance from all food booths. Sinks must be located within the booth or as described later in these guidelines.

■ □ **All applicable Health Permit fees** for the event permit and for individual facility Health Permits

California Health
and Safety Code
113920
**Permit Re-
quirements**

(a) A food facility shall not be open for business without a valid permit.

■ □ Individual Food Booth Permits:

In addition to the event permit, a Santa Barbara County Health Permit is required for each temporary food facility booth. Applications are required to be submitted **at least two weeks prior to the event.**

- The Health Permit, issued by the inspector, must be posted at each booth and be visible to the public during operation.
- An operator who fails to obtain a health permit for a temporary food facility may be subject to closure or a penalty of up to three times the permit fee.
- Nonprofit organizations operating Temporary Food Facilities under the less stringent requirements of Article 13.5 or claiming an exemption are required to provide documentation of their tax-exempt nonprofit charitable status at least two weeks prior to the event.
- It is the responsibility of event organizers and temporary food facility operators to check with local police, fire, planning, parks and building departments to obtain other applicable code requirements and permits. For example, permits or approvals may be required to operate generators or cooking equipment.

4

Requirements for Temporary Food Facilities

(Articles 13 and 13.5, California Health and Safety Code)

Definitions

(from California Health and Safety Code)

Potentially Hazardous Food:

- Food that supports rapid and progressive growth of microorganisms that may cause food infections or food intoxications.
- Potentially hazardous food includes high protein foods (e.g., beef, chicken, pork, beans, dairy products) as well as numerous other foods that support bacterial growth such as rice, berries, melons, and eggs.

Non-potentially Hazardous Food:

- Food that does not support rapid and progressive growth of microorganisms that may cause food infections or food intoxications.
- Examples of nonpotentially hazardous foods include unsliced produce, baked goods, candy, whole fruit pies and pasteurized juices.

Approved Source:

- A permitted food facility under permit and inspection by Environmental Health Services or under the jurisdiction of a State or Federal agency
 - Other food source approved by Environmental Health Services
-

Special Requirements for Some Non-profit Organizations

(California Health and Safety Code Article 13.5) :

In order to facilitate annual fundraisers by incorporated charitable non-profit organizations, the State Health Code provides that temporary food facilities that meet specific parameters may operate under less stringent requirements than would otherwise apply. These less stringent standards are noted in *Italics* and apply only to temporary food facilities that:

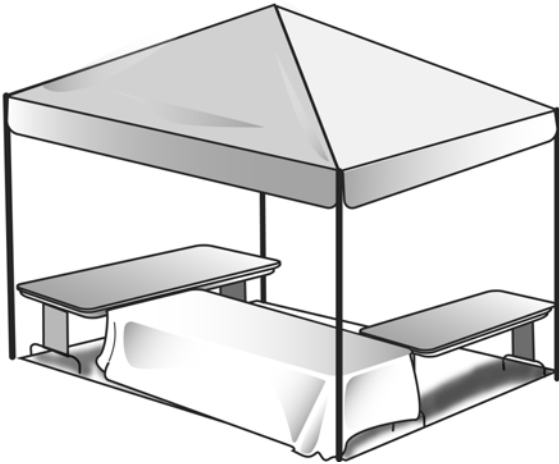
- Are operated by a tax-exempt, non-profit charitable corporation, as defined on page 2 of these guidelines
- Provide documentation of tax-exempt status under the specified code sections at the time of permit application
- Are operated in conjunction with a recognized community event.
- Operate no more than once a year and for no more than 72 hours duration
- **If your temporary food facility does not meet all of these parameters, the text in *Italics* does not apply to your facility.**

See simplified charts beginning on page 11.

Food Booth Structure Requirements

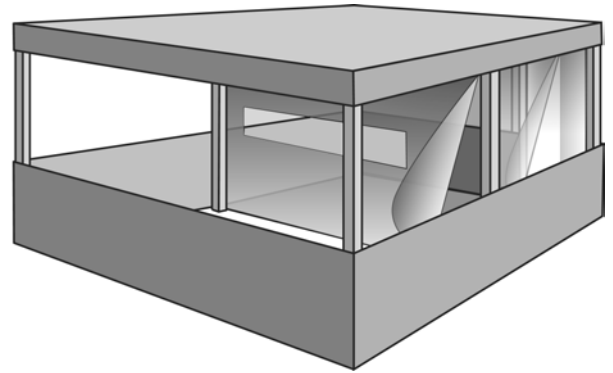
1. **Food preparation areas** – Areas used for slicing, chopping, marinating, spicing, cooking, assembling ingredients and similar preparation activities must be fully enclosed and have a cleanable floor surface (Fully Enclosed Booth, page 5). Barbecues are located outside of booths. Propane cooking equipment may also be located outside the booth if required by the Fire Department.
 - Acceptable floor surfaces include plywood, canvas, plastic, or similar material. Concrete or asphalt is acceptable if it is relatively smooth and clean. If using a flexible material, secure so as to prevent tripping hazards.
 - The walls and ceiling must be smooth, durable, clean and easily cleanable (e.g. wood, plastic, or canvas). Fine-mesh (16-mesh) fly screening is recommended for the front and sides to provide visibility and ventilation. A canopy or roof structure is required for overhead protection.
 - Customer service windows opening into food preparation areas shall be limited in size to 432 square inches (e.g., 12x36 inches, 18x24 inches). A larger customer service opening no larger than 6 feet wide by 2½ feet tall may be approved, based on a review of the permit application and site considerations.
2. **Non-food preparation areas** –
Areas used only for serving pre-packaged food or food in approved covered containers or dispensers must have overhead protection, a cleanable floor surface (as described above) and a perimeter barrier (see Packaged Food Booth or "50/50" Booth).
3. **Non-profit booths that meet the qualifications of Article 13.5:**
Food prepared in an adjacent fully enclosed food preparation booth or permitted food facility may be portioned and served in a booth that has overhead protection, a cleanable floor surface and perimeter barrier. No other food handling activity is permitted unless full enclosure is provided ("50 / 50" or Packaged Food Booth).

Food Booth Structure Examples



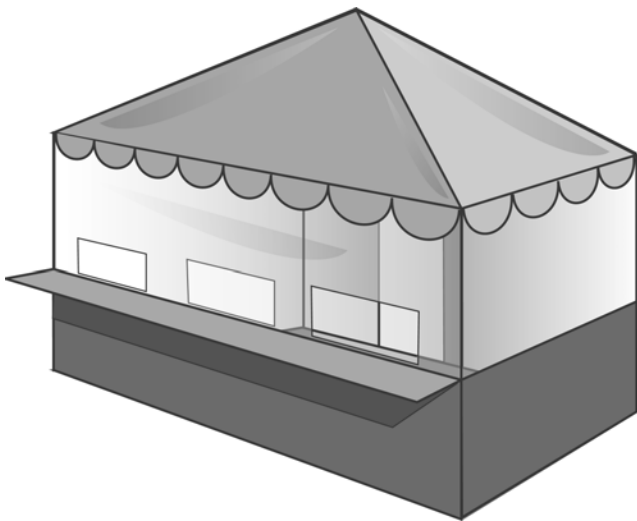
Packaged Food Booth (cover type for utensil sink)

- Fully wrapped food items prepared in an approved food facility
- Serving of beverages from approved dispensers
- *Non-profit (Article 13.5) booths may portion and serve food prepared in an approved food facility*



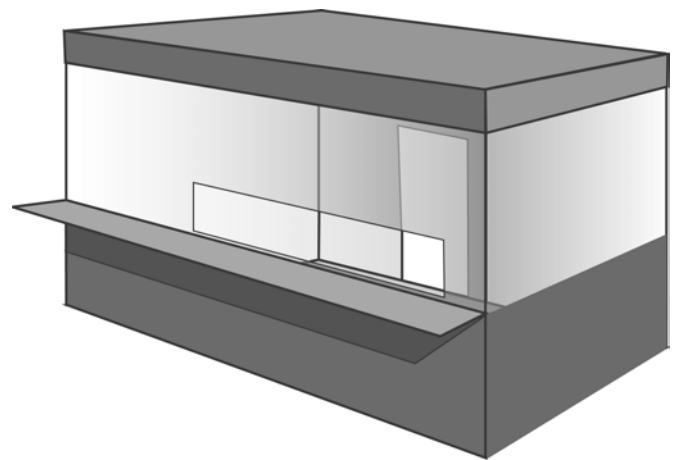
"50 / 50" Food Booth

- Fully enclosed rear section for food preparation
- Open front section for:
 - Service of fully wrapped food items prepared in the rear
 - Serving of beverages from approved dispensers
- *Non-profit (Article 13.5) booths may portion and serve food prepared in rear section*



Fully Enclosed Food Booth

- For Food Preparation and Service



Fully Enclosed Food Booth with flat roof and alternate opening

For Food Preparation and Service

N

An example of a 1" high letter

4. The following must be prominently displayed at each booth:

Outside:

- Name of organization, business, or owner in letters at least 3 inches high and 3/8 inch wide
- Address and telephone number in letters at least 1 inch high
- Health Permit provided by EHS

Inside:

- Handwash sign (available on request from EHS)
- No smoking sign (available on request from EHS)



N

An example of a 3 inch high letter with a 3/8 inch stroke width

Plumbing And Sink Requirements

Hand and utensil washing facilities are required for all booths except those that serve only pre-packaged food and do not use any type of utensil. Adequate hot and cold running water from an approved source must be available during all times of operation.

1. **Water Supply:**

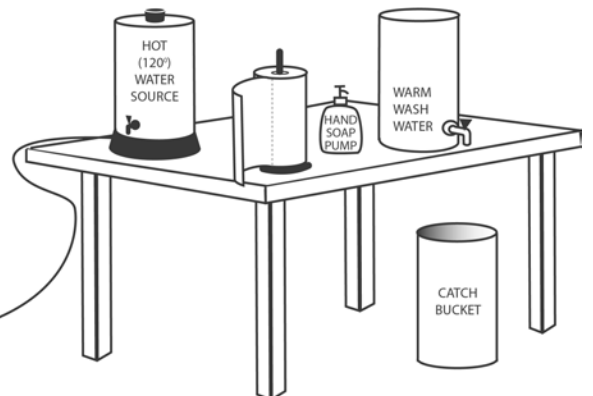
- Water may be provided through an approved food-grade hose or stored in approved food-grade containers.
- Hot water shall have a minimum temperature of 120° F.
- If running water is not available, a minimum of 20 gallons per booth per day shall be provided, in addition to that needed for preparation and serving of food.
- Potable water lines and hoses must have an appropriate backflow protection device. Check with Parks and Recreation or Environmental Health about necessary protection devices for your location. NOTE: Atmospheric vacuum breakers are not adequate protection for hoses connected to pumps.

2. **Hand Washing:**

- All booths that handle non-prepackaged food (including poured beverages) are required to have hand wash facilities within the booth.
- Warm water for hand washing within the booth may be stored in an insulated container with dispensing valve.
- Single service soap (pump bottle) and paper towels in a dispenser must be readily available at all hand wash stations.

Liquid hand sanitizer is not an acceptable substitute for soap and water.

Hand Washing Station



California Health and Safety Code 114325

Water Supply

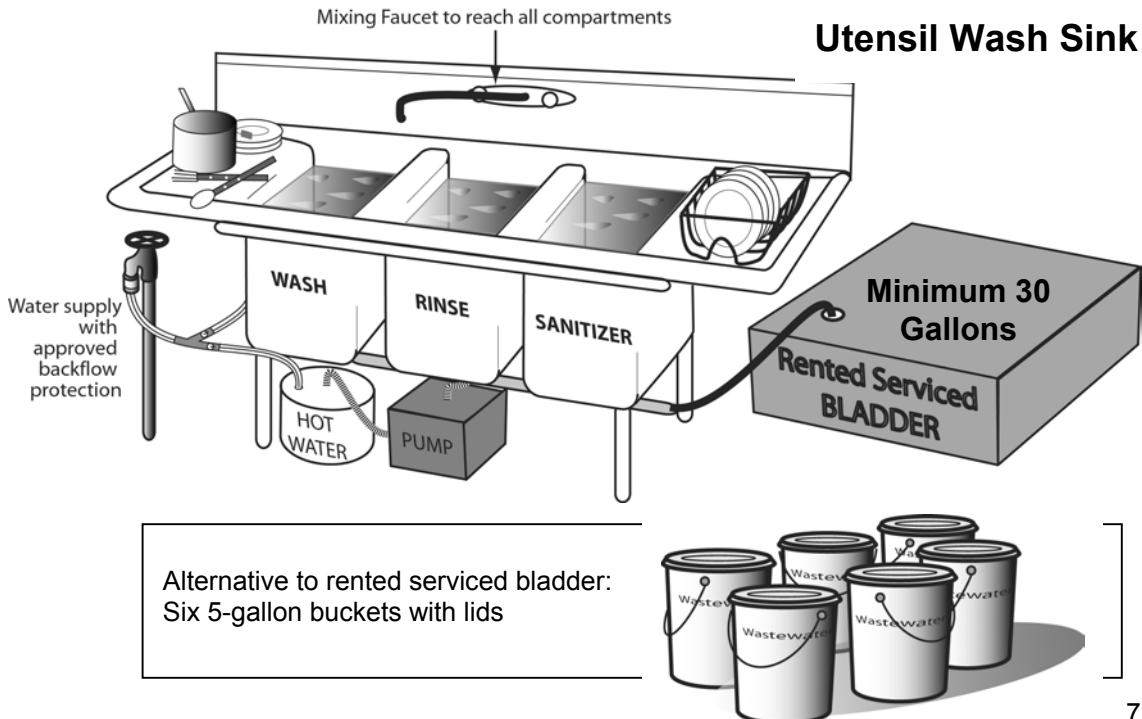
- a) The water supply shall be from a source approved by the enforcement agency (EHS).
- b) Adequate potable water shall be provided.
- c) Hoses used to fill potable water tanks shall be made of food grade materials and handled in a sanitary manner.

3. Utensil Washing:

- All booths using utensils require a 3-compartment metal sink with 2 metal drain boards and hot and cold running water. A 2-compartment sink with a separate container or tub for the 3rd compartment may be substituted if adequate drainboard area is provided.
- **The utensil wash sink may be located immediately outside the booth, but must have overhead protection and a cleanable floor surface.**

See note and illustration of Non-Profit booth alternative, page 8.

- All three sink compartments must be large enough to accommodate the largest utensil.
 - The first compartment should be labeled "**Wash**" and hold hot, soapy water.
 - The second compartment should be labeled "**Rinse**" and hold clear warm rinse water.
 - The third compartment should be labeled "**Sanitizer**" and hold an approved sanitizer solution.
- One drain board is to be used for soiled utensils. The other drain board is used for air-drying clean, sanitized utensils.
- All utensils are required to be sanitized after they are washed. Two types of sanitizers are acceptable:
 - Chlorine Bleach at a concentration of 100 parts per million (one ounce of household bleach per 3 gallons of water) OR,
 - Quaternary Ammonium at a concentration of 200 parts per million (follow directions on label).
 - Sanitizer test strips should be available and used to test the sanitizer mix in the third compartment to ensure that the sanitizer concentration is adequate throughout the workday.
- Sharing of Sinks: Utensil wash sinks that meet the above criteria may be shared as follows:
 - Two booths that prepare or serve potentially hazardous food may share one utensil wash sink.
 - Up to four booths that serve or prepare only nonpotentially hazardous food may share one utensil wash sink.
 - Booths that share sinks must be contiguous to each other and the shared sink.

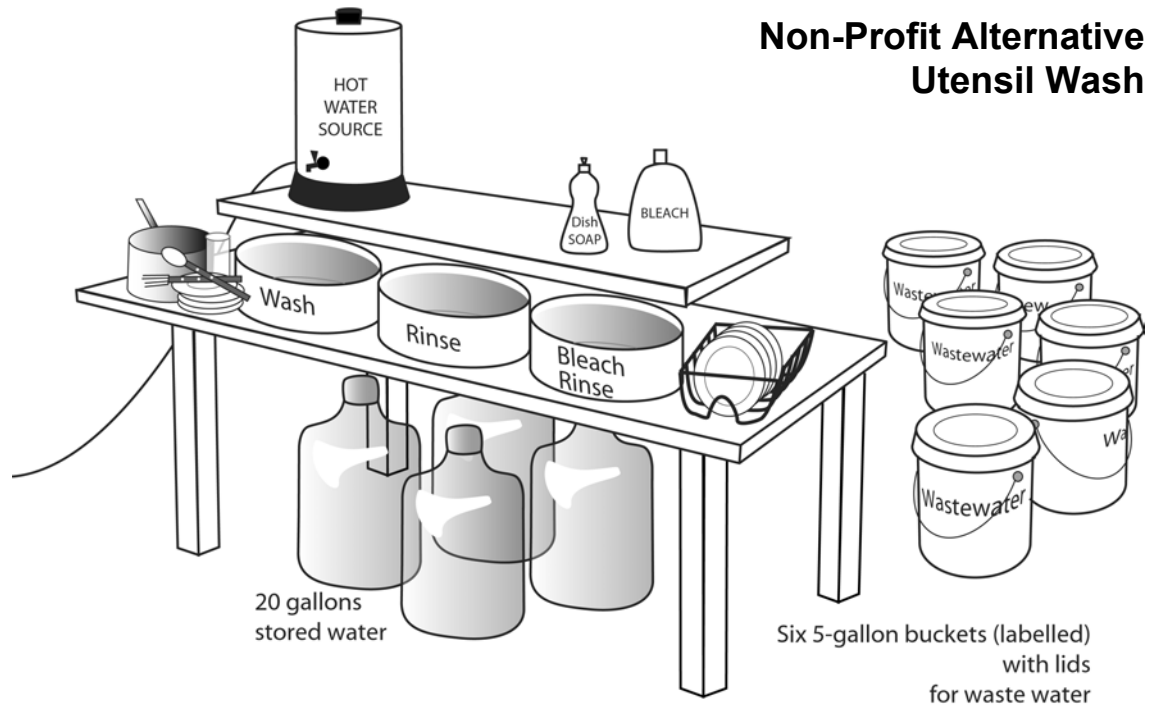


NOTE: As an alternate to a 2 or 3 compartment sink, **nonprofit charitable temporary food facilities operating under the provisions of Article 13.5** may utilize three buckets, dishpans or similar containers large enough to hold the largest utensil.

Adequate counter space to serve as drain boards must also be provided.

All other requirements for utensil washing and sanitizing remain applicable.

Such alternate utensil wash facilities must be located within or immediately adjacent to the booth and may not be shared with other booths.



California Health and Safety Code 114326

Wastewater

- a) All liquid waste shall be disposed of in a manner approved by the enforcement agency
- b) The liquid waste tanks shall have a minimum capacity that is 50 percent greater than the potable water tanks.

4. Wastewater:

- Wastewater must be directed to the public sewer or collected in an appropriate container for later disposal to the sewer. If a sewer connection is not available in the booth, wastewater containers must have a capacity at least 50% larger than the amount of stored fresh water (minimum 30 gallons). Additional storage capacity may be necessary, depending on water use in the booth
- Wastewater tanks should be clearly labeled “Wastewater.”
- Wastewater includes all liquid waste such as wash water, ice melt, etc. **It may not be discharged onto the ground, into a storm drain, or into a creek.**
- Remember, water is heavy - approximately 8.5 pounds per gallon – so multiple smaller containers may be necessary to allow transportation to an approved sewer connection.

Toilet Facilities

- Approved toilet facilities must be located within 200 feet walking distance of all food booths.
- Hand washing facilities with running water and single use soap and paper towels in dispensers are required within or immediately adjacent to toilet facilities.

Garbage and Refuse

- Refuse containers, lined with plastic garbage bags are required in each booth.
- Disposal frequency must be adequate to prevent spillage or a nuisance. Tightly secure all bags in order to minimize odors, leakage and insects. Discard in covered, leak-proof containers.
- Event organizers are responsible for ensuring adequate trash facilities.

Animals

- Live animals are not allowed in any food facility.
- Guide dogs, signal dogs, and service animals are allowed in areas used only for customer service. All animals are to be excluded from food preparation and utensil wash areas.

Food Handling Requirements

Food Preparation

- All food must be from approved sources and free of contamination, i.e., recognized commercial suppliers under permit and inspection by a government entity. **Food or beverages that have been stored or prepared in a private home may not be offered for sale, sold, or given away. The only exceptions to this rule are nonpotentially hazardous baked goods or candy.**
- All food handling and preparation shall take place within the food booth unless an alternate food preparation site has received written pre-approval from Environmental Health Services. Alternate facilities that may be approved include restaurants, delicatessens, church or school kitchens, or other nonresidential kitchens approved by Environmental Health Services.
- Barbecue cooking is allowed outside of the booth. Other cooking equipment may be required by the Fire Department to be located outside the booth as well. All other food preparation and service must take place within the enclosed food booth.
- Food preparation surfaces must be smooth, easily cleanable and non-absorbent. Commercial cutting boards are required.
- Food preparation surfaces, cutting boards and all food utensils must be frequently washed and sanitized during food preparation. Approved sanitizers are listed under utensil washing requirements on page 7.

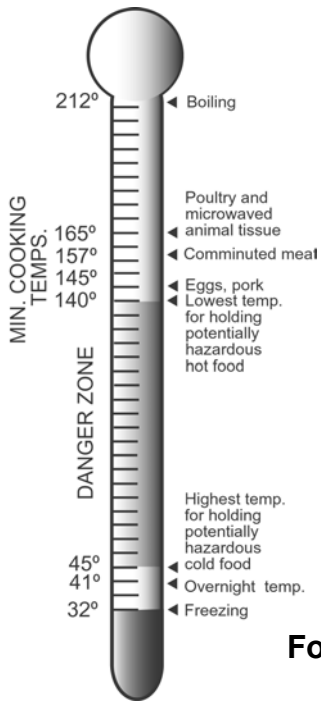
Temperature Control

- Proper temperature control of potentially hazardous foods is essential to ensure safe food service. It is the responsibility of the booth operator to provide adequate equipment to maintain proper food temperature at all times, **including during transit.**
 - Provide thermometers for each refrigeration unit/ice chest. Place thermometers on food, not in the ice.
 - Provide a metal probe thermometer to check both hot and cold food temperatures.
 - Clean and sanitize the probe thermometer with sanitizer solution or alcohol swabs before and after each food temperature check.
 - Check temperature of potentially hazardous foods frequently.
- Thaw potentially hazardous frozen food only by one of the following methods:
 - In the refrigerator, well in advance of the time when it will be needed
 - In the microwave, if it is going to be cooked immediately afterward

California Health
and Safety Code
114315

Temperature Requirements for Potentially Hazardous Foods

- b) at the end of the operating day potentially hazardous food that is held above 140°F **shall be either destroyed in a manner approved by the local enforcement agency (EHS) or donated...but may not be reserved in the food facility.**
-



- In a colander under cold running water in a food preparation sink with an indirect connection to the sewer or holding tank.
- During the cooking process with high temperature cooking equipment
- Maintain potentially hazardous food that is held COLD at or below **45°F** at all times.
- All potentially hazardous food held overnight must be kept at or below **41°F**.
- Meat, fish, poultry and eggs must be thoroughly cooked to the minimum internal temperature specified in the attached Food Handlers Guide.
- Cooked food should be immediately placed in preheated hot holding units. Maintain potentially hazardous food that is held HOT at or above **140°F** at all times.
- If hot food falls below 140°F, it may be reheated **one time only** to achieve an internal temperature of **165°F** or hotter and then transferred to preheated hot holding units (e.g. steam tables, chafing dishes, etc.) If it falls below 140° a second time, the food must be discarded.
- Leftover potentially hazardous food that has been held hot must be destroyed at the end of each operating day in an approved manner. Alternatively, the food may be donated to an approved non-profit charitable organization for immediate distribution and consumption.

Food Handlers

- Sanitary food handling techniques must be followed consistently. Food handlers must take all necessary steps to protect food from contamination and adulteration.
- Food handlers shall keep their hands clean by washing with soap and warm water, especially before food preparation activities and after smoking, eating, or using the restroom.
- Individuals who have a communicable illness may not work in a food facility.
- Workers who have uncovered cuts or burns must not prepare, handle, or serve food. Bandages on hands must be covered with gloves.
- Food handlers shall wear clean outer garments. An extra supply of clean aprons should be available.
- Hair should be restrained.
- Bare hand contact with food is to be minimized. Food handlers shall use utensils, tongs, disposable plastic gloves or single use tissues as much as possible when handling food. Gloves are not a replacement for hand washing and must be changed often. Tongs and other utensils must be washed and sanitized as needed to maintain them in a sanitary condition.
- Eating or smoking is prohibited in food booths, or by workers while preparing, barbecuing, or otherwise handling food.
- The booth permit holder shall be responsible for all worker actions related to food handling and booth operation.

Storage/Service

- All food, beverages, utensils, and equipment must be protected from contamination and stored at least 6 inches off the booth floor on clean surfaces such as tables, shelving or pallets.
- Condiments available for self-service shall be prepackaged or held in an approved dispensing device (pump or squeeze bottle).
- Food stored overnight must be kept in rodent-proof containers. Trucks or vans with fully enclosed cargo areas may be used to store food and related equipment.

Ice and Water

- Ice used for refrigeration shall not be used for consumption and shall be stored in approved durable containers at least 6 inches off the ground.
- Potable water must be provided from an approved source.
- The water supply must be protected from possible backflow from irrigation systems or other sources of contamination by an approved backflow protection device.

Requirements for Non-Profit Organizations

	Food Prepared Offsite in a Permitted Kitchen (Approved covered containers or dispensers; includes beer and wine pouring)	Pre-Packaged Food (Food from an approved source, properly labeled)	Food Preparation (excluding BBQs)
Floors	<i>Canvas, plywood, plastic, tarp, concrete or asphalt</i>	<i>Canvas, plywood, plastic, tarp, concrete or asphalt</i>	<i>Canvas, plywood, plastic, tarp, concrete or asphalt</i>
Walls/roof	<i>Coverings or ceilings, and perimeter barriers</i>	<i>Coverings or ceilings, and perimeter barriers</i>	<i>Coverings or ceilings, and perimeter barriers</i>
Openings			<i>16 mesh screen walls; Max. 432 sq. inch service openings (or 6 foot by 2 ½ foot single opening)</i>
Signs	<ul style="list-style-type: none"> ▪ <i>Name of org. in letters at least 3" high with 3/8 inch stroke</i> ▪ <i>Address/telephone number - 1" high letters</i> ▪ <i>Health Permit</i> ▪ <i>Handwash sign</i> ▪ <i>No smoking sign</i> 	<ul style="list-style-type: none"> ▪ <i>Name of org. in letters at least 3" high with 3/8 inch stroke</i> ▪ <i>Address/telephone number - 1" high letters</i> ▪ <i>Health Permit</i> ▪ <i>Handwash sign</i> ▪ <i>No smoking sign</i> 	<ul style="list-style-type: none"> ▪ <i>Name of org. in letters at least 3" high with 3/8 inch stroke</i> ▪ <i>Address/telephone number - 1" high letters</i> ▪ <i>Health Permit</i> ▪ <i>Handwash sign</i> ▪ <i>No smoking sign</i>
Food Service Setup	<i>(No Food Preparation)</i>		<i>Walls and ceiling must be smooth, durable, and clean easily. Fine-mesh fly screening for the front and sides to provide visibility and ventilation. A canopy or roof structure is required for overhead protection.</i>
Water Supply	<i>20 gals. / booth / day in addition to that needed for food prep</i>	<i>20 gals. / booth / day in addition to that needed for food prep</i>	<i>20 gals. / booth / day in addition to that needed for food prep</i>
Water	<i>Potable water containers and approved hoses</i>	<i>Potable water containers and approved hoses</i>	<i>Potable water containers and approved hoses</i>
Hand Wash In Booth	<i>Warm water supply, soap and paper towel dispensers available</i>		<i>Warm water supply, soap and paper towel dispensers available</i>
Utensil Washing	<ul style="list-style-type: none"> ▪ <i>3 containers large enough to hold the largest utensil</i> ▪ <i>Counter space for drainboards</i> 		<ul style="list-style-type: none"> ▪ <i>3 containers large enough to hold the largest utensil</i> ▪ <i>Counter space for drainboards</i>
Wastewater Storage	<i>Minimum 30 gallons</i>	<i>Minimum 30 gallons</i>	<i>Minimum 30 gallons</i>
Toilet Facilities with lavatory	<i>Within 200 feet, with running water, soap and paper towels</i>	<i>Within 200 feet, with running water, soap and paper towels</i>	<i>Within 200 feet, with running water, soap and paper towels</i>
Trash Cans	<i>Plastic-lined refuse container</i>	<i>Plastic-lined refuse container</i>	<i>Plastic-lined refuse container</i>
Storage	<ul style="list-style-type: none"> ▪ <i>All food stored 6 inches off floor</i> ▪ <i>Overnight food held in rodent-proof containers</i> 	<ul style="list-style-type: none"> ▪ <i>All food stored 6 inches off floor</i> ▪ <i>Overnight food held in rodent-proof containers</i> 	<ul style="list-style-type: none"> ▪ <i>All food stored 6 inches off floor</i> ▪ <i>Overnight food held in rodent-proof containers</i>
Ice	<i>Ice for cooler chests should not be used for consumption</i>	<i>Ice for cooler chests should not be used for consumption</i>	<i>Ice for cooler chests should not be used for consumption</i>

For-Profit Organization Requirements

	Food Prepared Offsite in a Permitted Kitchen served from approved covered containers or dispensers (includes beer and wine pouring)	Pre-Packaged Food (Food from an approved source, properly labeled)	Food Preparation (excluding BBQs)
Floors	Canvas, plywood, plastic, tarp, concrete or asphalt	Canvas, plywood, plastic, tarp, concrete or asphalt	Canvas, plywood, plastic, tarp, concrete or asphalt
Walls/roof	Coverings or ceilings, and perimeter barriers	Coverings or ceilings, and perimeter barriers	Coverings or ceilings, and perimeter barriers
Openings	Openings may be restricted if necessary to control flies.		16 mesh screen walls; Max. 432 sq. inch service openings (up to a 6 foot x 2 ½ foot single opening may be approved by EHS)
Signs	<ul style="list-style-type: none"> ▪ Name of org. in letters at least 3" high with 3/8 inch stroke ▪ Address/telephone number - 1" high letters ▪ Health Permit ▪ Handwash sign ▪ No smoking sign 	<ul style="list-style-type: none"> ▪ Name of org. in letters at least 3" high with 3/8 inch stroke ▪ Address/telephone number - 1" high letters ▪ Health Permit ▪ Handwash sign ▪ No smoking sign 	<ul style="list-style-type: none"> ▪ Name of org. in letters at least 3" high with 3/8 inch stroke ▪ Address/telephone number - 1" high letters ▪ Health Permit ▪ Handwash sign ▪ No smoking sign
Food Service Setup			Walls and ceiling must be smooth, durable, and clean easily. Fine-mesh fly screening for the front and sides to provide visibility and ventilation. A canopy or roof structure is required for overhead protection.
Water Supply	20 gals. / booth / day in addition to that needed for food prep	20 gals. / 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	Potable water containers and approved hoses
Hand Wash in Booth	Warm water supply, soap and paper towel dispensers available		Warm water supply, soap and paper towel dispensers available
Utensil Washing	3-compartment sink with drainboards and hot and cold potable running water. (Third sanitizer compartment may be tub if additional space for air drying is provided)		3-compartment sink with drainboards and hot and cold potable running water. (Third sanitizer compartment may be tub if additional space for air drying is provided)
Wastewater Storage	Minimum 30 gallons	Minimum 30 gallons	Minimum 30 gallons
Toilet Facilities with lavatory	Within 200 feet, with running water, soap and paper towels	Within 200 feet, with running water, soap and paper towels	Within 200 feet, with running water, soap and paper towels
Trash Cans	Plastic-lined refuse container	Plastic-lined refuse container	Plastic-lined refuse container
Storage	<ul style="list-style-type: none"> ▪ All food stored 6 inches off floor ▪ Overnight food held in rodent-proof containers 	<ul style="list-style-type: none"> ▪ All food stored 6 inches off floor ▪ Overnight food held in rodent-proof containers 	<ul style="list-style-type: none"> ▪ All food stored 6 inches off floor ▪ Overnight food held in rodent-proof containers
Ice	Ice for cooler chests should not be used for consumption	Ice for cooler chests should not be used for consumption	Ice for cooler chests should not be used for consumption

Sample Exemption Request Letter

Your Letterhead

Date

Santa Barbara County
Environmental Health Services
225 Camino Del Remedio
Santa Barbara, CA 93110

RE: Name of the event

To Whom It May Concern:

All profits from the operation of name of Food Booth at name of event on date will be donated to to name of organization, a nonprofit association tax number .

This business will receive no monetary benefit except recognition for participating in the event.

Officer of Non-profit Association

Date

Booth Operator

Date

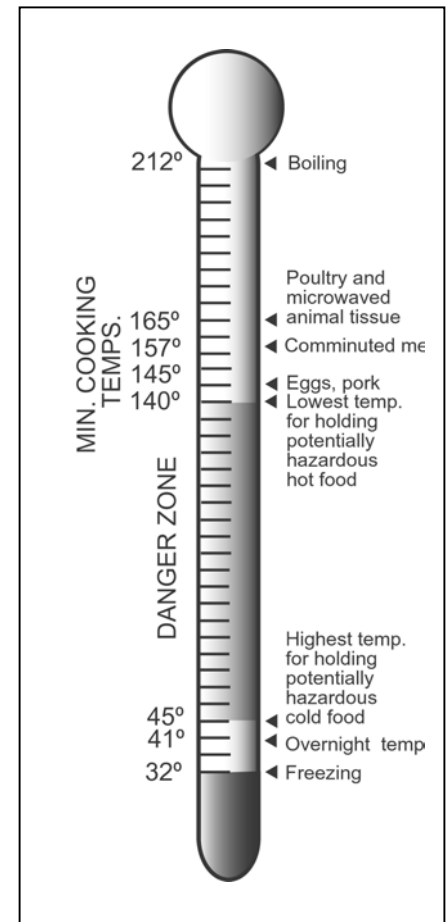
FOOD HANDLERS GUIDE

PLEASE POST THIS
DOCUMENT PROMI-
NENTLY
IN EACH FOOD BOOTH

1. WASH HANDS before preparing or handling food and after using the bathroom or smoking or handling refuse.
2. Food handlers must WEAR CLEAN CLOTHES.
3. FOOD HANDLERS MUST BE IN GOOD HEALTH - If sick, do not handle food. Bandage any wounds or cuts on hands and use gloves.
4. KEEP COLD FOODS COLD (**BELOW 45°F**). All cold potentially hazardous foods held overnight must be held at or below 41°F.

KEEP HOT FOODS HOT (**ABOVE 140°F**). All hot food remaining at the end of a day's operation must be disposed (discarded or donated for immediate consumption).

5. **RE-HEAT FOODS TO 165°F** before putting them in warming units. CHECK FOOD TEMPERATURES with probe thermometers. SANITIZE THERMOMETERS after each use.
6. KEEP ALL FOOD PREPARATION SURFACES AND UTENSILS CLEAN.
Wash & sanitize cutting boards frequently.
7. KEEP PREPARED FOODS COVERED.
8. AVOID DIRECT HAND CONTACT WITH FOOD - Use utensils, tongs, disposable plastic gloves or single use tissues when handling food.
9. DO NOT SERVE ICE THAT HAS BEEN USED FOR REFRIGERATION.
10. CONDIMENTS available for self-service must be prepackaged or from approved dispensing devices.
11. KEEP REFUSE CONTAINERS COVERED and emptied at least once a day.
12. ALL ANIMALS ARE PROHIBITED IN BOOTHS
13. ENSURE THAT ALL FOOD IS THOROUGHLY COOKED TO THE PROPER MINIMUM TEMPERATURE:
 - Comminuted meat – 157° F
 - Eggs and food containing eggs – 145° F
 - Pork – 145° F
 - Poultry – 165° F
 - Any Animal Tissue Prepared in a Microwave Oven – 165° F plus 2-minute standing period



NO SMOKING