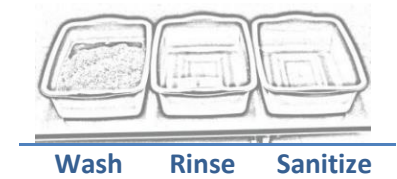
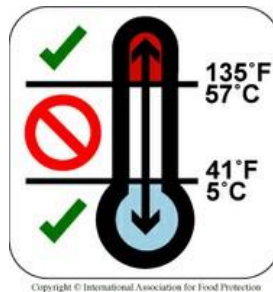
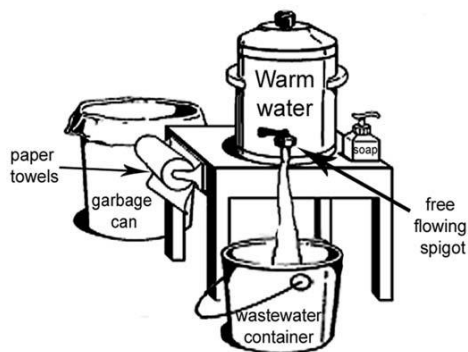


# QUICK GUIDE: TEMPORARY EVENT FOOD OPERATION GUIDELINES

**IMPORTANT NOTE:** This list is your guide for safe food handling at temporary events. **Failure to follow these guidelines may result in a license not being issued.** Please contact Arlington County Public Health Division at 703-228-7400 or email [ehhealth@arlingtonva.us](mailto:ehhealth@arlingtonva.us) with questions.

1. Use only an approved source for all foods.
2. Cook and prepare all food in a commercially licensed and inspected facility/kitchen.
3. Cover foods using plastic wrap, aluminum foil, sneeze guards, or other approved materials to protect from physical contamination.
4. Keep Time and Temperature Control for Safety Foods (TCS) at either 41 F or below, or at 135 F or above during food transport.
5. Keep TCS cold foods at 41 F or below using refrigerators or other adequate equipment (e.g. freezers or ice chests).
6. Keep TCS hot foods at 135 F or above using chafing dishes, sterno, insulated hot holding boxes, or other equipment.
7. Monitor food temperatures using a metal stem probe food thermometer (0 F-220 F).
8. Wear gloves when handling ready to eat foods. Do not touch them with bare hands.
9. Wear hairnets or hats as a hair restraint.
10. Wear clean aprons.
11. Food and supplies should be kept at a minimum of six (6) inches off the floor/ground.
12. Provide disposable single service items (e.g. cups, plates, napkins).
13. Provide condiments in single-use packets or use squeeze/pump dispensers.
14. Provide washable food storage containers (smooth, non-toxic & non-absorbent).
15. Keep trash bags and trash cans accessible to all food handlers.
16. Provide overhead protection for food booths.
17. Use plywood, tarp, or similar non-slip flooring if food booth is on grass or dirt.
18. If serving pre-prepared food, provide multiple serving utensils.
19. **If slicing, chopping, cutting, mixing, cooking, or any other type of food preparation is performed at event site, provide the following:**
  - ✓ Three (3) plastic dishpans/containers for washing, rinsing, and sanitizing equipment and utensils (see Three Compartment Sink Diagram). Provide liquid dish soap/detergent and unscented chlorine bleach/or other approved sanitizer. Use corresponding sanitizer strips to ensure proper concentration.
  - ✓ A five (5) gallon covered container with spigot that can be left in the open position to leave hands free for washing, a five (5) gallon or larger container to catch wastewater, soap, and paper towels for handwashing (see Set-Up Diagram).



**Remember, a health license must be issued by an Environmental Health Specialist (EHS) before serving food!**