

# TEMPORARY EVENT FOOD SERVICE INFORMATION

(Fairs and Other Public Events)

## GENERAL

The following summarizes Chapter 9.2, Arlington County Code, mandates designed to keep the public safe from foodborne illnesses. The requirements apply to temporary events held in the County.

Arlington County Public Health Division will conduct inspections of food vendors at temporary events to ensure compliance with the requirements listed below prior to issuing the temporary event license.

## REQUIREMENTS

### 1) COORDINATOR(S)

The coordinator is responsible for organizing the event and shall provide the food vendors with the "Application for Temporary Food License," and the "Temporary Food Establishment Guidelines"

### 2) LICENSE

- a) The coordinator shall provide ACPHD with the completed "Coordinator's Application for a Temporary Food Event" form.
- b) The Coordinator or applicant must also submit directly to ACPHD the completed "Application for a Temporary Food License" form with an application processing fee of \$40.00 for ***at least ten (10) days prior to the event***. One application per vendor is required.
- c) **Incomplete applications or applications received without the fee will not be processed.**
- d) **Applications shall be signed acknowledging agreement to comply with applicable requirements.**
- e) Licenses are not transferable to another operator or party and are valid only for the period of time specified on the license.
- f) **Only those food items listed and approved on the applications can be served.**

### 3) PHYSICAL FACILITIES AND SURROUNDING SERVICE AREA

- a) Food booths must have overhead protection and a cleanable floor surface. Asphalt or concrete are preferred floor surfaces. However, plywood, tarp or similar non-slip surfaces may be used as flooring if booth is located on grass or dirt. Booths selling pre-packaged foods only are not required to provide overhead protection or flooring.
- b) Water must be from an approved source.
- c) Wastewater (e.g. wash, rinse, sanitize water, draining ice, draining ice chests, etc.) may not be disposed of on the ground surface. Sewage connections shall be sanitary, non-leaking, inaccessible to insects and rodents, and approved by ACPHD prior to the event.
- d) Adequate and sanitary toilet facilities, which include properly maintained portable privies, must be available and conveniently located for food service employees.
- e) The person in charge is responsible for keeping the preparation and service areas and the surrounding grounds free of litter, trash, and garbage.

- f) Overhead protection where there is cooking must be approved by the Fire Department.

#### 4) PERSONAL HYGIENE

- a) Persons with open cuts or sores on his/her hands or arms may not prepare or serve food.
- b) Persons experiencing symptoms of vomiting, diarrhea, sore throat and fever and/or jaundice may not work.
- c) No eating or use of tobacco shall take place in the food preparation area, serving area, or equipment cleaning and storing area. Beverages must be covered with a straw if used in these areas.
- d) Food handlers that use the toilet facilities, smoke, eat or drink must wash their hands before returning to work.
- e) Food handlers must have no bare hand contact with ready-to-eat foods (breads, sandwiches, salads, desserts etc.)
- e) Hands must be washed frequently and fingernails kept trimmed and clean. A plumbed sink or a clean container with a spigot, a container to catch wastewater, liquid hand soap, and paper towels must be provided for handwashing. Chemically treated towelettes or hand sanitizer may be used if the vendor is **only serving** foods; not preparing, cooking or reheating foods.
- f) Hair restraints are required for all food handlers. Nets or clean hats are acceptable, but not hair spray alone.
- g) Outer garments worn by food handling employees shall be clean.
- h) Employees may not wear jewelry on their arms and hands when preparing food. Plain rings such as a wedding ring are acceptable.

#### 5) FOOD AND BEVERAGE

- a) All food must be from an approved source.
- b) The manager, operator, or person in charge shall provide and use a properly calibrated metal stem bayonet thermometer or digital thermometer with a range of (0 F-220 F) for checking internal food temperatures. The thermometer shall be properly sanitized prior to each use and properly calibrated.
- c) Food temperatures shall be maintained for perishable (time & temperature control for safety) foods.
  - 1) Cold foods - maintain food temperature of 41 F or below.
  - 2) Hot foods - maintain food temperature of 135 F or above.
  - 3) Food in transit must be protected from contamination and must meet the temperature requirements noted above.

**NOTE: Sufficient equipment is essential for cooking foods and maintaining temperatures of all perishable foods (e.g. steam table, chafing dishes, refrigerators, ice chests, etc.)**

- d) Time/temperature control for safety food that has been cooked and refrigerated, if reheated, must be reheated to 165 F within 2 hours.
- e) Foods shall be stored at least six (6) inches off the floor.
- f) Food and utensils must be protected from contamination.
- g) Ice for human consumption shall be stored in cleanable, covered, self-draining containers and dispensed with handled scoops, tongs, or other approved methods.
- h) Food condiments such as mustard, catsup, or relish must be served in individual packets, squeeze bottles, or pump type dispensers. Cream and sugar shall be served in individual packets only. Milk products shall be refrigerated to 41 F or below. In instances where dispensers or individual packets are not available, food handlers must add condiments or ingredients requested by the patron.
- i) Foods that are contaminated, tampered with, or held at improper temperatures are subject to immediate disposal.

#### 6) PREPARATION, HANDLING, DISPLAY, AND SERVICE

- a) Food preparation is to be kept to a minimum, and prepared in small quantities. Holding of cooked food is not allowed unless proper storage or holding equipment is available to maintain safe product temperature.
- b) Pre-packaged food must be used when possible.
- c) Cooking and food preparation must be separated from public access. Food on display must be wrapped or protected by sneeze-guards or shielding.
- d) Food containers must be labeled to properly identify contents.
- e) Packaged food must not be stored in contact with water or undrained ice.
- f) Toxic items such as cleaners must be labeled and stored away from food and food preparation surfaces. The use of pesticides is prohibited without prior EHP approval.
- g) An adequate number of leak-proof and fly-proof garbage containers must be provided and emptied as needed. Plastic garbage bags may be used in each booth. Arrangements must be made for clean-up and final disposal of all solid waste.
- h) Food products, storage containers, single service items, kitchenware, equipment and utensils are to be stored at least six (6) inches off the floor surface.

#### 7) EQUIPMENT AND UTENSILS

- a) Sufficient refrigeration and or/hot holding facilities or effective insulated facilities shall be provided which are capable of holding perishable or Time and Temperature Control for Safety (TCS) foods at proper temperature (41 F below or 135 F or above). Ice chests with adequate ice may be used for keeping foods cold. **Ice chests are not suitable for keeping foods hot and may not be used for that purpose.**
- b) A plastic water spray container with a clean water sanitizing solution must be provided for general cleaning purposes. This solution must contain 50-100 ppm chlorine or equivalent sanitizer (i.e. quaternary ammonium or iodine).

- c) Only single service utensils (plastic, styrofoam, etc.) may be provided for use by the consumer. If wrapped single service utensils are not provided, then the utensils must either be handed to each customer by the food worker or stored so the food contact surface is not exposed and handles are presented to the consumer.
- d) Hoses used for potable water must be food grade and labeled to indicate that they are commercial grade or NSF approved. Back flow prevention devices must be used.
- e) Lead, lead glazed, cadmium (plating on gray enamelware) or enameled utensils/equipment are prohibited. Metal banded paint-type brushes are prohibited. Plastic banded brushes are approved. Trash bags are not acceptable for food storage.
- f) If there is slicing, chopping, cutting, mixing or any other type of food handling at the event site, three containers of adequate size (i.e. 5-gallon buckets or 3-gallon dish pans) must be provided for washing, rinsing and sanitizing food contact surfaces of utensils and equipment. If there is no food preparation at the event then the three containers may not be required.
- g) Equipment and utensils shall be constructed to be easily cleaned and kept in good repair. Equipment is to be located and stored so it is protected from contamination by dust, fumes, insects, etc.
- h) Food contact surfaces (knives, spatulas, cutting boards etc.) shall be cleaned every four (4) hours while in use and sanitized after each possible contamination (e.g. if dropped on ground, working with a different food product).
- i) A chemical test kit or strips shall be provided by the person in charge and used to check sanitizer concentration strengths. This kit must correspond with the specific sanitizer being used. i.e. chlorine (bleach) (50-100 ppm), quaternary ammonium (200 ppm), or iodine (12.5-25 ppm). For example, if chlorine (bleach) is used, then a chlorine test kit (strips) for 10-200 ppm is required.