## Temporary Food Permit Guidelines and Operational Requirements

**Temporary Permits:**
- Must have at least one person onsite during hours of operation with a current valid food handler’s card. We encourage everyone that handles food to have a valid food handler’s card.
- All staff in food service with seasonal/extended seasonal permits must have approved food handler’s training.

**Food Protection:**
Food must be protected using acceptable methods including the following:
- Maintained at proper temperatures.
- Time as a control shall not be utilized.
- Raw animal products shall be stored in separate containers.
- Ice used as food shall be stored separately from other products.
- Kept in lidded containers.
- Individually wrapped or covered.
- Enclosed in service containers.
- Use of a display plate (not for sale or consumption) may be allowed.

**Hand Washing:**
- Hand washing is required
- Bare hand contact with ready to eat foods is prohibited.
- At least 5 gallons of culinary/potable water shall be readily available in clean containers.
- The container shall have a spigot that allows for continuous flow of water.
- Hand wash stations that utilize a foot pump may be allowed.
- Liquid soap and paper towels are required.
- Hand wash waste water must be properly disposed of.

**Plumbing:**
- A food vendor that does not have a commissary must provide means for ware washing using a three compartment system of sinks or approved bins.
- Waste water must be properly disposed of.

**Utensils/Scoops:**
Acceptable methods for use of utensil/scoop storage must be listed on the application. Acceptable methods include:
- Stored in product with handle out of product.
- Multiple utensils/scoops may be kept available
- Properly cleaned (washed, rinsed & sanitized) utensils may be reused if cleaned at least every hour.
- Stored in water that is at least 135 Degrees F.

**Equipment:**
- Food storage containers and utensils shall be kept clean and sanitized until use.
- Utensils/single-service items shall be stored at least 6 inches off the ground.
- A canopy is required for the booth/stand.
- A solid floor may be required at the discretion of the health department.
- All equipment (including grills, utensils, other appurtenances) shall be made of food grade materials.
- Use of canned solid fuel is prohibited.

**Solid Waste:**
- Approved containers shall be provided for food operations and for patrons to dispose of wastes. They shall be routinely emptied as necessary to approved waste disposal facilities.
- Grease and oil shall be disposed of properly; not on the ground or into a storm drain.

**Booth Structure:**
- Minimum isolations distances of 100’ must be maintained from potential sources of contamination (i.e. portable toilets, animals, etc.).
- A canopy may be required for the stand at the discretion of the health department.
- Walls and a solid floor may be required at the discretion of the health department.
- Lighting (using shatterproof bulbs) may be required at the discretion of the health department.
- A barrier shall be provided to isolate food cooking, preparation and serving areas from public access.