



Calaveras County

Environmental Management Agency

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TEMPORARY FOOD FACILITY REQUIREMENTS

Applicable Requirements – Temporary food facilities that operate at community events shall meet the applicable requirements in Chapters 1 to 8, inclusive, and Chapter 13 of the California Retail Food Code (CalCode), unless specifically exempted from any of these provisions.

Identification of Operator – The name of the facility, city, state, ZIP Code, and name of the operator must be legible and clearly visible to patrons. The facility name must be in letters at least 3 inches high. The letters and numbers of the address must be at least 1 inch in height. The strokes should be at least 3/8 inches wide and of a contrasting color.

Food from an Approved Source – The use of home canned or home processed foods within a temporary food facility is prohibited; however, nonpotentially hazardous beverages and baked goods may be offered for sale, sold, or given away by a nonprofit charitable organization or by an established club or organization that operates under the authorization of a school or educational facility for fund raising purposes at Community Events.

Food Preparation at Community Events – All food preparation at a Community Event must be conducted within the temporary food facility or other approved food facility.

Temperature Control - Adequate temperature controls must be provided for all potentially hazardous (perishable) foods.

Cold food - Potentially Hazardous (cold) Food may be held at a temperature not to exceed 45° F for up to 12 hours in any 24-hour period. At the end of the operating day, Potentially Hazardous Food that is held at 45° F shall be destroyed in a manner approved by the enforcement agency.

Hot food - Potentially Hazardous (hot) Food must be held at a temperature of 135° Fahrenheit or above. At the end of the operating day, Potentially Hazardous (hot) Food that is held at or above 135° F shall be destroyed in a manner approved by the enforcement agency.

Hot and Cold Beverage Counter - Temporary food facilities may include a staffed counter that serves hot and cold beverages and ice that are not potentially hazardous food and that are dispensed from approved bulk dispensing units. All tables and counters shall be constructed of smooth, sealed, durable, non-absorbent, and easily cleanable materials.

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Floors - Temporary food facilities that handle nonprepackaged food shall provide floors constructed of concrete, asphalt, tight wood, or other similar cleanable material kept in good repair.

Ceilings and Other Exclusionary Barriers - Temporary food facilities shall be equipped with over head protection for all food preparation, storage, and warewashing areas. Overhead protection shall be made of wood, canvas, or other materials that protect the facility from precipitation, dust, bird and insect droppings, and other contaminants.

Temporary food facilities that handle nonprepackaged food must also protect food from contamination in all of the following ways:

- (1) Enclose the food facility with 16 mesh per square inch screens;
- (2) Limit display and handling of nonprepackaged food in food compartments, and
- (3) Other effective means approved by the enforcement officer.

Handwashing Facilities – Handwashing facilities shall be provided within or adjacent to toilet rooms. Temporary food facilities that operate for three days or less may include a container capable of providing a continuous stream of water at a temperature of 100° F from an approved source that leaves both hands free to allow vigorous rubbing with soap and warm water for 20seconds. Food facilities that handle prepackaged food only may provide cold water and germicidal soap at the handwashing facility. A catch basin shall be provided to collect wastewater, and the wastewater shall be properly disposed. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels. A separate receptacle shall be available for towel waste. The department recognizes that circumstances may limit available resources, consequently alternative hand washing facilities, as approved by the Department, will be allowed.

Utensil Washing Facilities - All facilities where food is prepared, or in which multiservice utensils and equipment are used, shall provide a manual warewashing sink to effectively clean and sanitize utensils. Manual warewashing sinks shall have at least three compartments with two integral metal drain boards for manually washing, rinsing, sanitizing, and air drying equipment and utensils. The compartments must be large enough to accommodate immersion of the largest equipment of utensils used. The warewashing sink shall be provided with hot and cold running water from a mixing valve. The washing solution must be maintained at not less than 110° F. The department recognizes that circumstances may limit available resources, consequently alternative warewashing facilities, as approved by the Department, will be allowed. A warewashing sink may be shared by no more than four temporary food facilities that handle nonprepackaged food if the sink is centrally located and is adjacent to the sharing facilities.

Consumer Utensils – A temporary food facility shall provide only single-use articles for use by consumers.

Equipment – Food and utensil related equipment used must be approved by the enforcement agency. Hot and cold holding equipment shall be provided to insure proper temperature control during transportation, storage, and operation of the food facility. Equipment must be located and installed to prevent food contamination.

Ice – Ice used for refrigeration shall not be used for consumption in food or beverages.

Storage of Food, Utensils and Related Items - All foods, beverages, utensils, equipment and supplies shall be protected from contamination (e.g., mice, rats, insects, sneezing, etc.). During periods of operation, supplies and non-potentially hazardous foods, in unopened containers, may be stored adjacent to the food facility or in unopened containers at an approved, temporary storage unit nearby. During periods of inoperation, food shall be stored within a permanent food facility or other approved facility or food compartment where the food is protected at all times from contamination, exposure to the elements, vermin (rodents, insects and other pests) and temperature abuse.

Toilet Facilities - At least one toilet facility for each 15 employees shall be provided within 200 feet of each temporary food facility, and each toilet facility shall be provided with an approved handwashing facility.

Cleaning and Servicing – Temporary food facilities that operate for more than one day shall be cleaned and serviced by methods approved by the enforcement agency.

Enforcement Officer Discretion – The enforcement officer, based on local environmental conditions, location, and other similar factors, may establish additional structural or operational requirements, or both, as necessary to ensure that foods are of safe and sanitary quality.

Garbage and Refuse - Each food facility shall provide equipment sufficient to store or dispose all waste material. All garbage, refuse, recyclables, and returnables shall be kept in nonabsorbent, durable, cleanable, leakproof, and rodentproof containers, and containers shall be covered with close-fitting lids so as to minimize odor and insect development. It is recommended that garbage and refuse be first contained in impervious, plastic garbage bags.

Water – Each food facility shall be provided with an adequate, protected, pressurized, potable supply of hot and cold water. Hot water shall be supplied at a minimum temperature of at least 120° F measured at the faucet. The water supply shall be from a source approved by the enforcement agency.

Open-air Barbecue Facilities - Open-air Barbecues, grills or other equipment, approved for outdoor cooking, may be located adjacent to a temporary food facility if local building and fire codes prohibit cooking inside the temporary food facility. Grills and barbecues or other approved cooking equipment shall be separated from public access by using ropes or other approved methods to prevent contamination of the food and injury to the public.

The Barbecues can only be used for cooking, roasting or broiling over live coals (wood or charcoal) or gas. Barbecues cannot be used for warming foods or maintaining food temperatures in pots or other containers. All other food preparation and storage of food and equipment must occur within the temporary food facility.

