GUIDELINES FOR TEMPORARY FOOD ESTABLISHMENTS

FOOD BOOTH /OPERATIONS

- All slicing, chopping, peeling, dicing, shredding, mixing and pre-washing must be done at a commissary.
- All food must be prepared at an approved food establishment, including washing all produce (i.e. lemons for lemonade, potatoes for chips/fries, or apples for caramel apples) and placed in clean food-grade containers or liners and be provided pre-washed.
- Vendors operating for more than 1 day must operate from an approved commissary, approximately within 30 minutes or 30 miles of the event. All vendors must have a written commissary agreement (see vendor packet) with a local commissary approved by the local health department. Vendors with limited menus operating from licensed self-contained mobile units may be allowed to operate without a commissary.
- All equipment and utensil washing must be performed at an approved facility. On-site washing in tubs/basins is not permitted.
- Sufficient, non-absorbent, smooth, easily cleanable work surfaces must be provided where food is being handled.

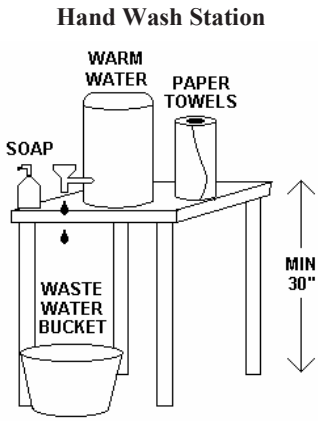
Equipment cannot be washed on-site.

- Only approved smooth, easily cleanable, non-absorbent ice coolers or approved food-grade containers may be used for the storage of food, ice, or drinks.
- Wiping cloths must be saturated with an approved chemical sanitizer at proper concentration. Test strips specific to that chemical must be provided. The sanitizing solution should be changed as needed, but at least every 3 hours.
- Extra utensils and in-use food contact surfaces (for example: cutting boards, tongs, knives, etc) must be provided so soiled items can be changed at a minimum of every four (4) hours. On-site washing in tubs/basins is not permitted and storage of these utensils shall not be in sanitizer.
- All foods, utensils, and paper goods must be transported in clean, covered, waterproof containers to protect them from contamination and stored at least 6 inches off the ground.
- Containers or coolers made from Styrofoam cannot be used. The storage of packaged food and/or beverage in undrained ice is prohibited.
- A sufficient quantity of potable water from an approved source must be available for booth operations. All parts of the water supply system must be approved food contact materials.
- Do not pour wastewater on the ground or in a storm drain. Ask the event coordinator if there are approved containers or if there is a sink plumbed to a sanitary drain on-site.
- A clean trash receptacle must be provided.
- Screening or other provisions may be required depending on jurisdiction or event location.
- Unwrapped displayed food requires approved covers, food shields, or separation to minimize contamination.
- All individuals involved in food preparation must wear appropriate hair restraints.
- Pets are not permitted inside the food booth.
- Equipment utilizing Sterno is not permitted.
- Food cooked or stored at home is not permitted.
- Any remaining hot held food must be discarded at the end of the business day unless properly cooled and reheated.

Food cannot be cooked or stored at home.

PERSONNEL/HYGIENE

- A hand washing station with ample water, soap, and dispensed paper towels is required. The water dispenser must be capable of providing 'hands-free' continuous flowing warm water. No push button spigots are permitted.



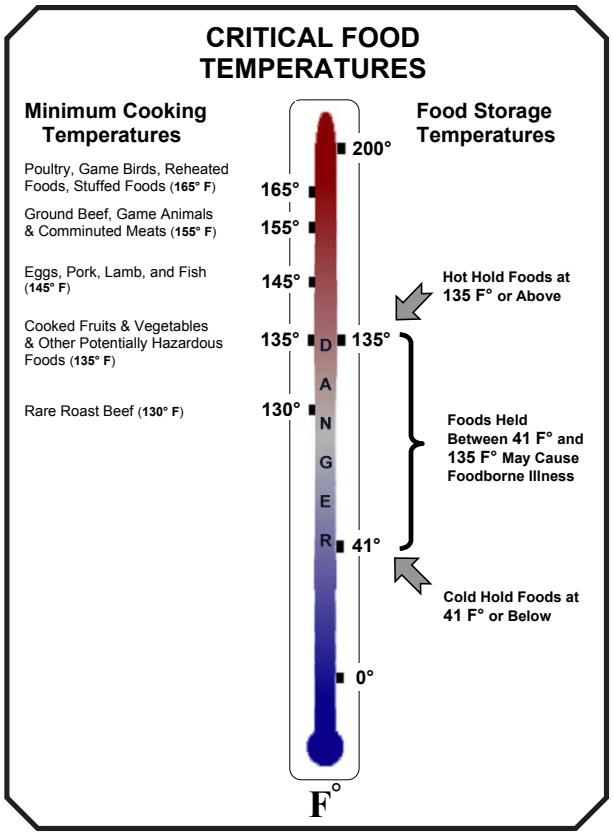
- A catch bucket, capable of holding at least 5 gallons, must be provided for hand washing station wastewater.
- The use of utensils, deli papers, or clean food handlers' gloves is required. The use of gloves does not replace the need for hand washing.
- Hand sanitizer can be used in addition to, but not in place of hand washing.
- Bare hand contact with ready to eat foods (items that will not require further cooking) is not permitted.
- Eating, drinking and smoking are not permitted within the food booth. Staff must leave the booth for these activities and must wash their hands upon returning.

For additional information visit:
www.cdphe.state.co.us/regulations/consumer/101002RetailFood.pdf

TEMPERATURE SAFETY

- Equipment must maintain potentially hazardous foods at 135°F or above or at 41°F or below. Potentially hazardous foods include, but are not limited to: dairy products, sauces, cooked items (rice, pasta, potatoes and beans).

- A calibrated 0° to 220° F metal stem probe thermometer, digital thermometer or thermocouple must be on site. If thin foods (hamburger patties, fish fillets) are being cooked, a thin mass food probe must be used.



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