



YUBA COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

915 8TH Street Suite #123 Marysville, CA 95901

Phone: (530) 749-5450 | Email: Environmentalhealth@co.yuba.ca.us




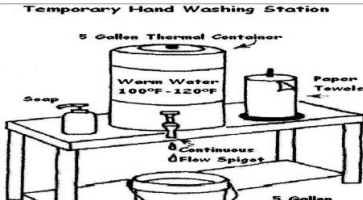

OVERVIEW OF TEMPORARY FOOD FACILITY (FOOD BOOTH) REQUIREMENTS

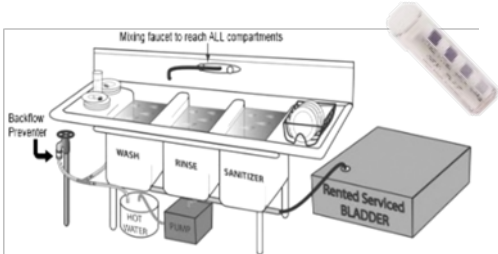
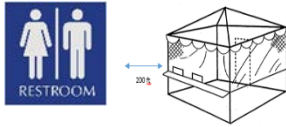
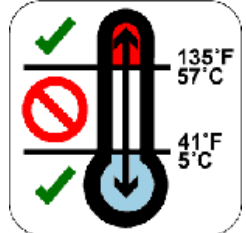
Anytime food or drinks is sold or given away to the public at a community event, a health permit is required. The type of health permit and the requirements for the operation of a food booth will depend on the type of food that is being offered.

*A community event is an event that is conducted for not more than 25 consecutive or nonconsecutive days in a 90-day period and that is of civic, political, public, or educational nature, including state and county fairs, city festivals, circuses and other public gathering events approved by Yuba County Environmental Health (YCEH). A grand opening, a store give-away event, or any other event that is designed to increase, celebrate, or promote a business is **not** a community event.*

This handout summarizes the California Retail Food Code requirements and is intended to assist you in providing safe and wholesome food to the public and preventing foodborne illness.

All food vendors **MUST** comply with the following requirements during preparation and all hours of operation. All TFFs are subject to inspection by YCEH. Failure to comply with these operating requirements may result in a closure until violations are corrected.

Booth Requirements	Prepackaged Food/Beverages Only Category 1A	Prepackaged Food/Beverages w/Sampling Category 1B	Unpackaged Food/Beverages Category 2
Person-in-Charge	<ul style="list-style-type: none"> Available at all times during booth operation Demonstrate adequate knowledge of food safety principles as they relate to the specific food operation Responsible for all food worker actions related to food handling and booth operation 		
Identification of TFF	Each food booth is to have the following information posted and clearly visible to customers: <ul style="list-style-type: none"> Booth Name (3 inch lettering) Name of Operator, City, State, Zip Code (1 inch lettering) Health Permit 		
Food Booth	<ul style="list-style-type: none"> Overhead protection only 	<ul style="list-style-type: none"> Overhead protection only Concrete, asphalt, or wood flooring 	<ul style="list-style-type: none"> Full Enclosure required Approved food compartments may be used in lieu of a full enclosure Concrete, asphalt, wood flooring (no grass) 
Handwashing sink equipped with single use soap and paper towels	No handwashing sink required. <div> <p>Hand washing facilities must be provided inside the booth. A temporary hand washing facility must contain the following:</p> <ol style="list-style-type: none"> A five gallon insulated container with potable (drinkable) warm water (100°F) in a container capable of providing continuous stream of water that leaves both hands free to allow vigorous rubbing, catch basin for waste water, single use soap, paper towels, and waste bucket. </div> <div>   </div>		

Booth Requirements Continued	Prepackaged Food/Beverages Category 1A	Prepackaged Food/Beverages w/Sampling Category 1B	Unpackaged Food/Beverages Category 2
Utensil Washing Sink	Not Required	<ul style="list-style-type: none"> Three-step (wash/rinse/sanitize) utensil washing station using containers within booth. Containers must fit your largest utensil. Three-step (wash/rinse/sanitize) plumbed utensil washing sink with warm and cold water under pressure Sanitizer Test Strips <p>** Four sets of backup utensils (properly washed and sanitized at a food facility) may be provided in lieu of a 3 compartment sink, for events lasting 4 hours or less.</p> 	
Restrooms for food employees	Restrooms (one per 15 food employees) with approved handwashing stations <ul style="list-style-type: none"> Located within 200 feet of each food booth 		
Temperature Control of Potentially Hazardous Foods (PHF)	All perishable food (i.e. potentially hazardous foods) shall be kept at or below the required temperatures: <ul style="list-style-type: none"> Cold food may be held at 45°F for up to 12 hours in any 24 hour period and must be discarded at the end of the day. PHF kept at 41°F or below does not have to be discarded at the end of the day. Hot foods must be held in approved hot holding units (steam tables, hot plates, chafing dishes, etc.) at/or above 135°F and discarded at the end of the day. Calibrated food thermometers must be available to monitor food temperatures. 		
Food Service	All food must be packaged and labeled. <ul style="list-style-type: none"> Product name Ingredients Net Weight Name and address of manufacturer <p>Limited to packaged samples only</p>	Unpackaged samples must be stored in approved food compartments (squeeze bottles, drip bottles, shaker bottles, etc.) <ul style="list-style-type: none"> Samples must be individually portioned for distribution and given to each customer individually by a TFF employee Safe food handling practices must be followed at all times Minimize bare hand contact with ready to eat food by using tongs, or other utensils. Eating or smoking is prohibited in the food booth 	Food must be prepared inside the food booth unless an alternate food preparation site has been pre-approved by YCEH <ul style="list-style-type: none"> All food must be from an approved source BBQ cooking is allowed outside of the booth. <i>Once items are cooked, they must be brought into the enclosed booth.</i> Cooking equipment outside of the booth must be sectioned off from the public using rope, caution tape, etc. Safe food handling practices must be followed at all times Minimize bare hand contact with ready to eat food by using tongs, or other utensils. Eating or smoking is prohibited in the booth
Food Source	All food must be from an approved source (i.e. permitted kitchen, market, food processor). A copy of the health permit and/or a Processed Food Registration (PFR) is submitted with the TFF application. Note: A specialized processing permit from the State of California (PFR, or a Milk and Dairy License) is required for processes such as: bottling, canning, juicing, manufacturing jerky or milk products; and for food products packaged and sold offsite from where it is prepared. In addition, an FDA registration is required for operations proposing to sell imported foods at a community event. Be aware that if all required documents are not provided, the application process cannot be completed.		
Food Storage	Food, beverages and equipment must be stored 6 inches off the floor and be protected from contamination. Food stored overnight must be stored in approved vermin proof containers and backup potentially hazardous foods must be maintained at proper temperatures.		
Trash/Waste	<ul style="list-style-type: none"> Trash containers are emptied and bags replaced on a regular basis to prevent a nuisance(i.e flies/ vermin attractant) Trash is disposed of in an approved manner (trash service) as needed 		