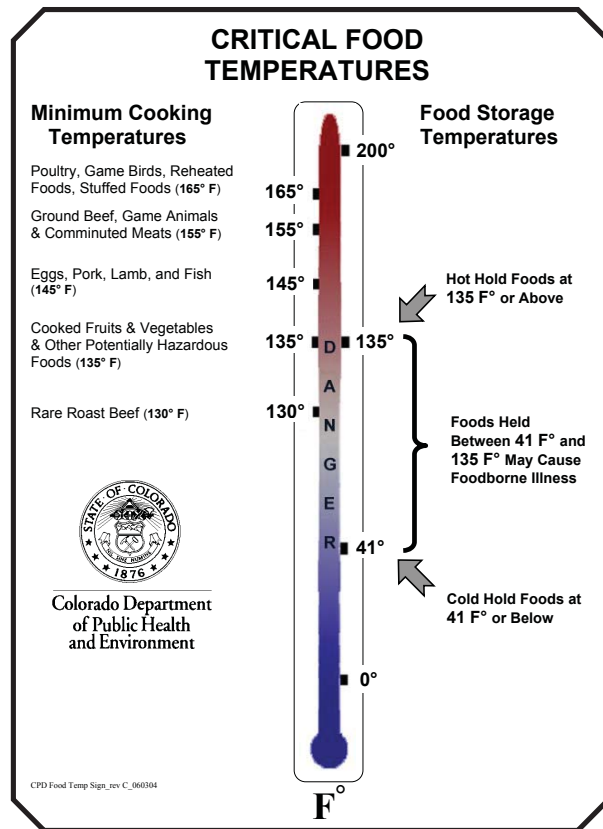


FOOD SAFETY

- 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 shall be provided.



Environmental Health Services

- Air Quality Monitoring and Protection
- Water Quality
- Onsite Waste Water Inspections and Permits
- Use Permit Program (sale and remodeling)
- Food Safety and Education
- Zoonosis Control - Animal-borne Diseases
- Body Art Establishment Inspections
- Child Care and School Safety Inspections
- Household Hazardous Waste/Recycling
- Public Swimming Pool and Spa Safety

Jefferson County Public Health

Arvada

Lakewood

Edgewater

Golden

(303) 271-5700

www.jeffco.us/health

May 2011

COLORADO
Requirements for

Temporary Food Establishments



Jefferson County Public Health

303-271-5700

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REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

FOOD BOOTH / OPERATIONS

Restrictions:

- 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, unless purchased prewashed, 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.
- 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 or they will not be allowed to operate. Vendors with limited menus operating from licensed self-contained mobile units may be allowed to operate without a commissary.
- All equipment and utensil washing shall be performed at an approved facility. On-site washing in tubs/basins is not allowed.
- Sufficient, non-absorbent, smooth, easily cleanable work surfaces must be provided where food is being handled.
- 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 shall 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. Be advised, on-site washing in tubs/basins is not allowed. Storage of these utensils shall not be in sanitizer.

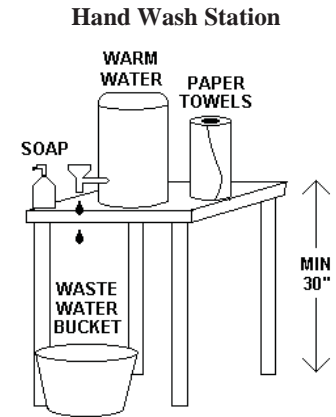
Equipment cannot be washed on-site.

- All foods, utensils, and paper goods must be transported in clean, covered, waterproof containers to protect them from contamination or stored at least 6 inches off the ground.
- Containers or coolers made from Styrofoam are not approved for use. The storage of packaged food and/or beverage in undrained ice is prohibited.
- A sufficient quantity of potable water obtained from an approved source shall 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 for the food booth.
- 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 by people or the environment.
- All individuals involved in food preparation shall wear appropriate hair restraints.
- No pets shall be allowed inside the booth.
- Equipment utilizing Sterno is not allowed.
- Food cooked or stored at home is prohibited.
- Any remaining hot held food on site 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 will be allowed.
- A catch bucket for the hand washing station wastewater must be provided, minimum of 5 gallons.
- 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 in 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 prohibited.
- Eating, drinking and smoking are prohibited within the food booth. Staff must leave the booth for these activities and upon returning must wash their hands.



For additional information visit our website:
<http://health.jeffco.us>

