

Temporary Food Establishment - Rules of Operation

The following rules are from the WA State Retail Food Code (WAC 246-215, March 2022 version). Each food worker must read and sign on the last page and keep copy in booth.

✓ **FOOD WORKER CARDS** – A valid WA State Food Worker Card is required for the person-in-charge (PIC) of each shift. A PIC must be present in the booth during all times of operation. A FWC is recommended for other food workers.

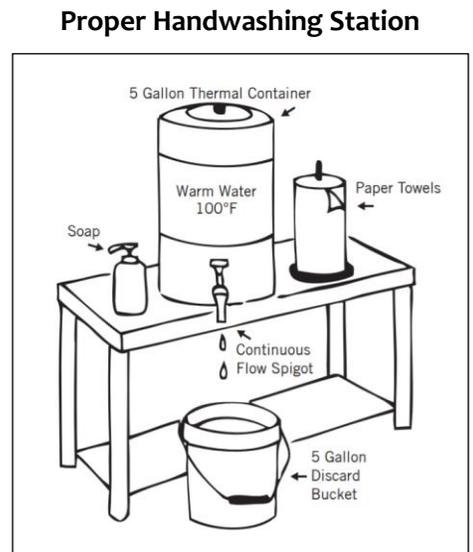
✓ **EMPLOYEE HEALTH AND HYGIENE** –

- Anyone experiencing vomiting and/or diarrhea within the past 24 hours, or has an illness that is transmissible through food, is prohibited from working in the booth.
- Food workers must have long hair restrained with a hat, hair tie or hairnet, have nails clean and trimmed, and any cuts or wounds on the hands must be covered with a bandage and single-use glove.
- Employees may not eat or drink in the booth, except for covered drinks.

✓ **RESTROOMS** for employees must be available within 500' and have proper handwashing facilities as described below.

✓ **HANDWASHING** – If permanent plumbing is not available, a temporary handwashing station as shown to the right is required within 25' of food prep areas and ware-washing areas.

- Hands must be washed using soap and warm (100° F min), running water, and dried with a paper towel upon entering the booth, before putting on gloves, and any time they become contaminated from handling raw meat, cleaning, eating, smoking, touching the hair or face, etc.



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✓ **BARE-HAND CONTACT** with ready-to-eat food is not allowed. Barriers such as single-use gloves, tongs, deli papers or other utensils must be used. “Ready-to-eat” foods are items that will not be further cooked before service.

Hand Sanitizer

Do not use hand sanitizer instead of handwashing. You may use a hand sanitizer after washing your hands.

✓ **APPROVED SOURCES** – Only food from approved sources is allowed, such as USDA inspected meat/poultry, ice from the grocery store, etc. Prepared foods must be from a licensed food establishment or commercial processor.

- No home cooking or processing of food is allowed. This includes washing/cutting produce, and repackaging food. All processing steps must take place onsite at the event or in a licensed kitchen/commissary with preapproval.

✓ **WATER** must come from a city source or other approved source, not a private well.

- If using a water hose, it must be for potable water (white or clear hose), no garden hoses allowed.

✓ **COOKING/REHEATING** –

- TCS food must be cooked/heated to proper temperatures. TCS foods are those that require temperature control for safety (formerly known as PHF).
- Cooking should be done with appropriate equipment, such as grills, BBQs or propane burners (no crock pots).
- Final cooking temperatures should be verified periodically with a probe thermometer.
- Cooking equipment must be used on a stable surface with a **barrier** separating it from the public to prevent safety hazards.
- Food that is re-heated must reach at least 165° F throughout within 60 minutes.



(See next page for cooking/reheating temperatures)

Cook/heat TCS food to the following minimum temperatures:

Hamburger, sausage, any food containing ground meat; large batch scrambled eggs	158° F
Pork and beef (roasts, ribs, steaks, etc.), fish & seafood, single-person orders of eggs	145° F (for 15 sec)
Poultry (chicken, turkey, duck) or any food containing poultry	165° F
Casseroles, stuffed foods, and all reheated TCS food	165° F
Commercially processed/packaged food (i.e., canned chili, hotdogs); vegetables for hot holding	135° F

- ✓ **PROBE THERMOMETERS** - at least one is required to monitor storage and cooking temperatures of hot and cold TCS food.
 - Must read from at least 0° F to 220° F.
 - A digital thermometer with a very thin tip is required for thin meats such as hamburgers, chicken wings, or carne asada.
 - Clean your thermometer before and after use with the sanitizer solution or alcohol swab.

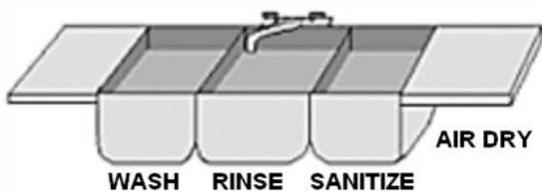


- ✓ **HOT HOLDING** should be done in pre-heated steam tables and warmers. Food must be thoroughly cooked/heated, covered, and **held at 135° F or above**. Sternos are not allowed for hot holding at outdoor events.
- ✓ **COLD HOLDING** – Cold TCS food must be covered and **kept at 41° F or below**. Pre-chilled, mechanical refrigeration or ice chests using approved (store bought) ice may be used. Refrigeration units must have a thermometer inside to monitor the temperature.

- ✓ **TIME AS A PUBLIC HEALTH CONTROL** – In some cases, TCS food may be kept safe using “time” rather than “temperature”. This requires preapproval. Consult with an inspector ahead of event for more information.

- ✓ **COOLING** of heated food is prohibited at the event. Leftover heated food must be discarded (cannot refrigerate for reservice). If a menu item requires a “cooling” step, such as cooling cooked potatoes for potato salad, this must be preapproved and done in a licensed commissary kitchen prior to the event.

- ✓ **CLEANING OF UTENSILS AND EQUIPMENT** - When equipment and utensils are reused on-site, or the event operates for consecutive days, you must wash, rinse, and sanitize at least every four hours when items are used with TCS food, or once a day if used with only non-TCS food.



3-tub setup is also acceptable

- Wash in warm soapy water, rinse in warm, clean water, and sanitize by immersing in an approved sanitizing solution for at least 1 minute, and then air dry.
- Ware-washing facilities are required within 200’.

- ✓ **SANITIZING** – A container of sanitizing solution, such as bleach water*, must be made and available at all times.
 - **Wiping cloths** with sanitizing solution must be used for cleaning food-contact surfaces (not for wiping hands) and stored in the sanitizing solution when not in use. A spray bottle of sanitizing solution and paper towels is also acceptable.

Test strips are required for checking sanitizer strength. Chlorine test strips are used for bleach water – keep between 50 to 100 ppm

- *Bleach water Dos & Don'ts:**
1. Mix one teaspoon bleach per gallon of cool water in a clean container
 2. Check with test strip
 3. Do not add soap
 4. Change every two hours or when water becomes visibly dirty/cloudy.
 5. Do not use scented or splash-less bleach



- ✓ **RAW MEAT/POULTRY/SEAFOOD** – Prevent cross contamination by using separate cutting boards and utensils for raw products and ready-to-eat food and wash hands after handling raw meat. Store raw products separate/away from other foods—use a separate ice chest or store on bottom shelf of refrigeration unit.
- ✓ **FRESH PRODUCE** A separate produce washing station consisting of a container of cold, running water, and a catch basin is required when washing fruits and vegetables onsite.
 - TCS produce such as **tomatoes, leafy greens (lettuce, cabbage) and melons** should be washed and *prechilled* before cutting. These items must be kept at 41 or below once they are cut.
- ✓ **BEVERAGE ICE** is a food. Only clean ice from an approved source can be served to customers. No homemade ice allowed.
 - Store ice in a clean and sanitized container.
 - A scoop with a handle is required and must be stored outside of the ice container on a clean, dry surface so that the scoop handle does not touch the ice. Cups should not be used to scoop ice to prevent bare-hand contact.
 - Do not use beverage ice for storing items.
- ✓ **FOOD PROTECTION** – Food on display and in storage must be covered, wrapped, or otherwise protected from contamination.
 - Do not store on the ground or the floor. The same applies to food-contact items.
 - **Condiments and toppings** may only be served using pump or squeeze bottles, or in single-service containers. *Customer self-service of exposed foods is not allowed.*
 - Set up booth in such a way that separates the food prep areas from the public; use barriers as needed.
 - Overhead cover such as a canopy or umbrella is required above all exposed food areas.
 - No dirt floors allowed. Grass, tarp, concrete, outdoor carpet, etc. are acceptable.
- ✓ **GARBAGE & WASTEWATER** – Keep booth area free of garbage and food debris.
 - Use trash receptacles with tight fitting lids.
 - Wastewater must be retained and removed to an approved disposal location in containers with tight fitting lids. Do not dump wastewater from handwashing, ware-washing, or produce washing on the surface of the ground, in storm drains, or chemical toilets.
- ✓ **ANIMALS & INSECTS**, including pets, should not be present in the booth area.
 - Keep food covered and food scraps properly discarded in covered receptacles to avoid attracting animals/insects.
 - Sanitizing food contact surfaces often will also detract insects



FAILURE TO FOLLOW THE RULES ABOVE MAY RESULT IN BOOTH CLOSURE!

All workers must read and sign below:

PIC Name: _____ **Signature:** _____ **Date:** _____

Other food worker names, signatures, and date:

Name: _____ Signature: _____ Date: _____

Name: _____ Signature: _____ Date: _____