

TEMPORARY FOOD SERVICE REQUIREMENTS
WAC 246-215
REQUIREMENTS AND RESTRICTIONS

- (1) The permit holder and person in charge of a temporary food establishment must comply with the requirements of this chapter, except as otherwise provided in this section.
- (2) The regulatory authority may impose additional requirements to protect against health hazards related to the operation of the temporary food establishment and may:
 - (a) Limit the food preparation steps;
 - (b) Prohibit some menu items; and
 - (c) Restrict the mode of operation when facilities or equipment are inadequate to protect public health.
- (3) The owner of a temporary food establishment must:
 - (a) Apply to the regulatory authority for a permit to operate the temporary food establishment at least fourteen calendar days before intending to provide food service, or as otherwise required by the regulatory authority;
 - (b) Allow only employees and other persons authorized by the regulatory authority to be present in the temporary food establishment; and
 - (c) Require the person in charge of the temporary food establishment to obtain a valid food worker card before beginning work.

Food and Equipment Protection

- (4) The person in charge of a temporary food establishment must ensure:
 - (a) Adequate facilities are provided at the temporary food establishment for all necessary food preparation steps;
 - (b) All foods, including ice, are from an approved source;
 - (c) **All off site food preparation is done in an approved food establishment; (No home kitchen preparation allowed.)**
 - (d) All storage of food and equipment is done at approved locations;
 - (e) Food is transported and stored in properly designed food-grade containers;
 - (f) Food is protected from potential contamination during transport;
 - (g) Only single-service articles are provided for use by consumers, unless otherwise approved by the regulatory authority;
and

- (h) Condiments not in individual packages are provided in dispenser bottles or in other containers protected from contamination.

Temperature Control

- (5) The person in charge of a temporary food establishment must ensure that potentially hazardous foods are:
- (a) Not cooled in a temporary food establishment;
 - (b) Properly temperature-controlled during transport to the temporary event location; (*41°F or less, 135°F or more*)
 - (c) Temperature-monitored by use of a stem-type thermometer or thermocouple capable of measuring all proper food temperatures;
 - (d) Reheated, for hot holding to 165°F or above within one hour when cooked and cooled in an approved food establishment;
 - (e) Reheated, for hot holding to 135°F or above within one hour when produced in a food processing plant;
 - (f) Reheated no more than one time; and
 - (g) Held in preheated mechanical hot holding equipment or prechilled mechanical cold holding equipment, or otherwise temperature controlled by an approved method. (*41°F or less, 135°F or more*)

An approved stem-type food thermometer (0°-220°)

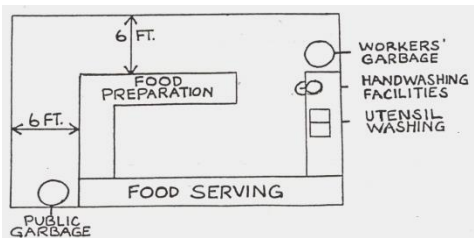


Thawing Potentially Hazardous Foods

- (6) The person in charge of a temporary food establishment must ensure potentially hazardous foods that are thawed as part of a continuous cooking process are not greater than four inches thick.

Separation Barrier

- (7) The person in charge of a temporary food establishment must ensure a separation barrier or other effective method is used to protect food preparation and cooking areas from public access.

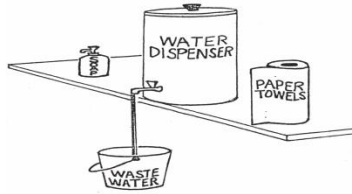


An example of a basic approved temporary food service design. A rope or other barrier is required for separation from the public if open preparation is done without solid walls. Overhead protection is also required.

Handwashing and Wastewater Facilities

(8) The permit holder of a temporary food establishment must ensure approved handwashing facilities are conveniently located for employees in all food preparation areas, which include

- (a) Potable, warm, running water;
- (b) Soap and paper towels;
- (c) A five-gallon or larger insulated container kept supplied with warm water for handwashing delivered through a continuous-flow spigot, if permanent plumbing is not available; and
- (d) A wastewater retention tank sufficient in size to hold all wastewater generated by the temporary food establishment until emptied in an approved manner, if a public sewage system hookup is not available.



*An easy gravity-flow handwashing station if a plumbed sink is not available. Dispenser must be a **5-gallon** or larger **insulated** container with a **continuous-flow** spigot and filled with **warm** water.*

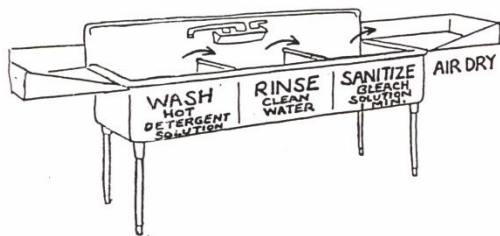
Note: Gloves or another approved method for preventing bare hand contact with ready-to-eat foods must be available at the booth at all times.

Toilet Facilities

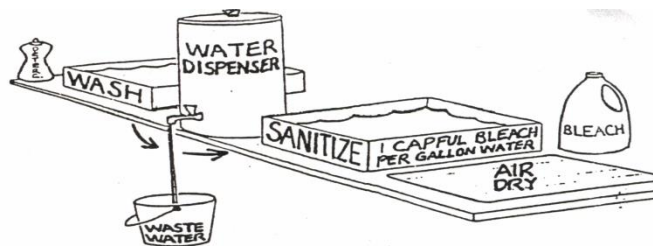
- (9) The permit holder of a temporary food establishment must ensure approved toilet facilities are available for employees
- (a) Readily accessible during all times of operation; and
 - (b) Provided with handwashing facilities with potable, warm, running water.

Warewashing Facilities

- (10) The permit holder of a temporary food establishment must ensure access within two hundred feet to a three-compartment sink with approved drain boards and an adequate supply of hot and cold running water to wash, rinse, and sanitize utensils when:
- (a.) Equipment or utensils are reused on-site; or
 - (b) The temporary food establishment operates for two or more consecutive days; except
 - (c) The regulatory authority may approve an alternative utensil cleaning method when three-compartment sinks with drain boards are not available and no health hazard will result.



A plumbed 3-compartment sink is required for washing eating ware.

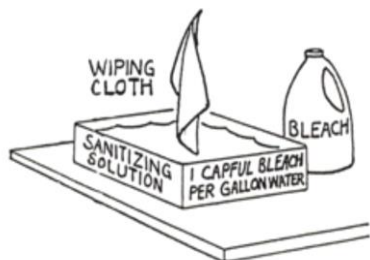


An approved method of washing preparation utensils in a booth if plumbing is unavailable.

Food Prep Sink

(11) The permit holder and person in charge must ensure a separate food preparation sink is available at the temporary food establishment that is supplied with potable running water, drained to an approved wastewater system through an indirect connection, if produce needs to be washed on-site. Alternative produce washing facilities may be used if approved.

Sanitizing Solution



When unwrapped food is served, wiping cloths must be used and stored in a dishpan or bucket of sanitizing solution. (1 teaspoon bleach/gallon cool water.)

Picture depicts proper storage of wiping cloths. Labeled spray bottles of bleach water are also allowed.