

Temporary Food Facilities

Food Booth Enclosure and Washing Information

This informational sheet is designed to assist food vendors meet state enclosure and washing requirements for food booths.

A. Enclosure Requirements

The following table summarizes enclosure requirements applicable to food booths:

Component of Booth	Requirement	Application
Floor	Smooth and easily cleanable	Pavement, plywood, and canvas are acceptable as flooring, but lawn, dirt, and sawdust are not acceptable.
Walls & Ceilings Full enclosure requirements do <u>not</u> apply if the vendor only sells pre-packaged food (overhead protection is still required).	Completely enclose the booth to minimize the entrance of flies.	Walls and ceilings constructed of wood, canvas, plastic, or fly screening. Food service openings need to be equipped with tight-fitting closures.
Signage Signage requirements do <u>not</u> apply to non-profit organizations holding their annual fundraiser event.	Clearly identify the name, city, state, and zip code of the vendor.	Facility name shall be in letters at least 3 inches high, and shall be of a color contrasting with the surface on which it is posted. City, state, and zip code shall be at least one inch high.

Public Health Importance of Enclosures



Enclosure of food booths is intended to prevent the spread of disease by flying insects, primarily flies. Flies collect and spread germs by rubbing their bodies, legs, and wings on the material they are eating, which includes feces and rotting animal carcasses. Flies are known to be a common agent of foodborne illness.

Helpful Hints and Tips

- Shade Pop-Ups are commonly used for ceilings in food booths and are available at garden supply stores or larger retailers.
- Insect or sun screening materials are acceptable for enclosure walls or ceilings and may be purchased at hardware stores in pre-cut rolls.
- Screening can be kept closed using Velcro or ties.

For additional information, contact Placer County Environmental Health, Consumer Protection Team:
Auburn office at (530) 745-2300, or the Tahoe office at (530) 581-6240.

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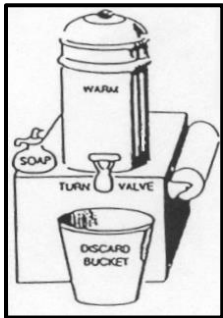
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B. Washing Requirements

The law requires, as an ideal, separate hand washing facilities, **within a temporary food facility**, with hot and cold running water for unpackaged, high risk (potentially hazardous food) food service. These hand washing facilities must be separate from a required three (3) compartment stainless steel sink with dual drain boards. However, the law provides for local enforcement agencies to allow other hand and utensil washing facilities when it deems alternate methods are adequate.

Placer County allows the following in lieu of ideal requirements:

Hand Washing Facilities – Must be set-up **within the food booth**



Provide a five gallon water container with a dispensing valve that can provide continuous flow, soap, single-use towels, and a container to catch wastewater.

Hand washing (with soap and water) is required:

- Upon entering food booth prior to any food preparation
- After using the restroom
- After breaks
- After sneezing or coughing
- After handling raw meats
- After handling garbage, chemicals, money, etc....

Dish Washing Facility – Must be set-up **within the food booth**

Booths with food preparation are required to have a three-step dish washing system for the cleaning of equipment and utensils. Provide three five gallon containers. The first container is for soapy water, the second container is for with clear (rinse) water, and the third container is for sanitizer. Sanitizer can be made using *1 tablespoon of household bleach per gallon of water*.

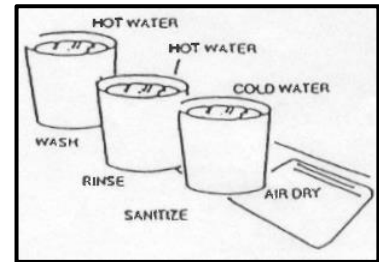
Proper dish washing includes the following steps:

Step 1 - Wash in soapy water

Step 2 - Rinse in clear water

Step 3 - Sanitize – soak for a minimum of 1 minute in sanitizer

Step 4 - Air dry



Wiping Cloths – Store in bucket of sanitizer

Well-sanitized tables, counter tops, cutting boards and other food contact surfaces prevent cross-contamination of food and have been shown to discourage flies. Cloths that will be reused to clean and sanitize food contact surfaces must be **kept in a bucket of sanitizing solution**. A common sanitizing solution is 1 tablespoon of household bleach per gallon of water. Sanitizer in a **labeled** spray bottle is allowed in conjunction with single service paper towels.

Wastewater – Do not dump on the ground or in a storm drain

Water and other liquid wastes, including waste from ice bins and beverage dispensing units, must be contained or drained into a leak proof container. Liquid waste must be disposed of into an approved sewage system or holding tank.