Guidelines for Operating a Temporary Food Establishment

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**What is a Temporary Food Establishment?**

A temporary food establishment is an operation that runs at a fixed location for a period of time not more than 14 consecutive days in conjunction with a single event or celebration, such as a:

- Fair
- Festival
- Carnival
- Circus
- Regatta
- Similar transitory gathering

**Who Needs to Get a Temporary Permit?**

Each food establishment in operation during an event open to the public must obtain a permit from the Local Health Department in that county unless exempt by WV Code 16-6-3. A list of Local Health Departments is provided on page 11.

**Why is it Necessary to Apply for a Permit?**

The West Virginia Food Establishment Rule 64CSR17 requires each food establishment to have a valid permit issued by the Local Health Department. A valid permit must be conspicuously posted in every food service establishment. The establishment must also be inspected and approved by the Local Health Department Sanitarian before a permit can be issued. See page 11 for Local Health Department addresses and telephone numbers.

**When Should a Permit Application be Returned?**

It is recommended that the application be returned to the Local Health Department (with fee, if required) at least **30 DAYS** before the event. This allows time for the Sanitarian to adequately review the application and to advise you of necessary changes well in advance of the event.

**Where Do You Obtain a Permit Application?**

Applications may be obtained from any Local Health Department. A list of Local Health Departments is provided on page 11. A permit fee and food handler’s card may also be required.

**Review of a Permit Application**

You must apply for a permit in order for the Local Health Department to review the proposed operation. The Sanitarian will work with you to review the following:

- Concession construction
- Types of foods to be prepared
- How the food will be prepared
- Methods to keep foods hot and cold
- Handwashing
- Utensil washing

The Sanitarian may also make suggestions that will enable your booth to operate more efficiently and safely.

**Foodborne Illness**

**WHAT IS IT?**

Foodborne illness is caused by consuming contaminated foods or beverages. Many different disease causing microbes, or pathogens, as well as poisonous chemicals, can contaminate food. Common symptoms include diarrhea, abdominal cramping, fever, headache, vomiting, severe exhaustion and sometimes blood or pus in the stools.
Foodborne Illness Prevention

You can prevent foodborne illness with a trained and knowledgeable staff.

Reduce the Risks

- Follow proper time/temperature procedures. Keep hot food hot, cold food cold and cool and reheat properly. Improper holding temperatures may promote harmful microbes to grow.

Establishment Workers

- Do not work if you are sick (symptomatic with vomiting or diarrhea, or a sore throat with a fever, or jaundiced) or have open sores or cuts on your hands or arm.
- Do not touch ready-to-eat foods with bare hands.
- Obtain food handler's card if required by the Local Health Department (page 11).
- Wash hands frequently:
  - Before starting work.
  - After smoking, eating, drinking, or using the restroom.
  - Before putting on gloves.
  - After handling raw products.
  - When contaminated.
- Wear hair restraints and clean clothes.
- Do not wear jewelry. Plain rings are acceptable.
- Do not smoke or eat while working.
- Designate a Person-In-Charge (PIC).
- A PIC must be present and must know food safety rules.

Time/Temperature Control for Safety Food

Time/Temperature Control for Safety (TCS) food is any food that requires time and temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms, such as eggs, meat, poultry, fish and dairy foods. Examples are hamburgers, tacos, hot dogs, chili
and cream pies. Raw seed sprouts, cooked rice, potatoes and beans are also considered to be TCS food because they will support rapid bacterial growth and/or toxin formation.

**Non-TCS Food**

Non-TCS food includes fruit pies, dry goods and cereals, unconstituted dehydrated foods and baked goods with NO cream icings or filling. Other examples are cookies, breads, cakes, potato chips, popcorn, cotton candy and candy bars.

**Food Temperatures**

Time/Temperature Control for Safety (TCS) foods must be stored at temperatures below 41°F (under refrigeration) or above 135°F (hot holding) at all times, except when undergoing preparation or cooking. Do not store TCS food at room temperature. TCS food products found in the danger zone are subject to embargo or destruction.

**Thawing**

Do not thaw foods at room temperature. Thaw foods as part of a cooking process, under refrigeration at 41°F or below, under cold running water (70°F or less), or in the microwave oven with immediate transfer to conventional cooking.

**Reheating**

1. Reheat food within 2 hours: hold for 15 seconds at 165°F.
2. Microwave reheating:
   - Cover, rotate, stir: hold 2 minutes after cooking to 165°F.
   - Do not use crock pots, steam tables and other hot holding devices for reheating foods; they are to be used only for hot holding.
   - Reheating shall be done rapidly and the time the food is between temperature may not exceed 2 hours.

**Cooling**

Separate hot foods into small portions. Use shallow pans, ice water baths or cold stirring paddles.
Rapidly cool hot foods:
- Cool from 135°F to 70°F within 2 hours.
- Cool from 70°F to 41°F or less within 4 hours.

**Handwashing Facilities**

Must be convenient and accessible. At a minimum, the following should be provided:
- Warm water
- Soap
- Individual paper towels
- Apparatus (a bucket) to collect dirty water

For example, an air pump thermos or jug of warm water with a turn spout may be used to dispense warm water.

**Handwashing Procedure**

- Rinse under clean, running water.
- Apply an appropriate amount of cleaning compound.
- Rub hands together vigorously for at least 10 to 15 seconds.
- Thoroughly rinse under clean water.
- Dry hands using a proper method. Example: disposable towel.
## Cooking

- Poultry, poultry stuffing, stuffed meats, stuffed pasta and stuffing containing meats: hold for 15 seconds at 165°F.
- Hamburgers, ground meat, eggs: 158°F or hold for 15 seconds at 155°F.
- Pork, fish: hold for 15 seconds at 145°F.
- Whole muscle, intact beef steak: color change externally, surface temperature 145°F.
- Roasts (beef, pork): hold for 3 minutes at 145°F.
- Hot dogs and other commercially processed ready-to-eat foods: 135°F.
- Vegetables, fruits (if not served raw): 135°F.
- Microwave cooking: cover, rotate, stir: hold 2 minutes after cooking to 165°F.

## Dishwashing Facilities

- Use clean, warm water.
- Use a three compartment sink or three clean containers.
- Wash.
- Rinse.
- Sanitize (the correct concentration for a chlorine or bleach water is 50-100 ppm).
- Follow manufacturer’s directions if other type of sanitizer is used.
- Note: sanitizing wipes and scented bleach are not allowed for sanitizing utensils after dishwashing.
- Air dry (do not towel dry).
- Use appropriate test strips.
- Rinse and store wiping cloths in a separate bucket of sanitizer (50-100 ppm chlorine and change as needed).
- Store detergents and sanitizers separately from food and single service articles.

## Food Source

- All food shall be obtained from sources that comply with the law.

## Food Protection

- Cover and protect foods on display. Do not allow customers to help themselves to open, unprotected containers.
- Provide condiments, such as ketchup, mustard, coffee creamer, and sugar in dispensers, individual packets or squeeze or pump containers.
- Store foods at least 6 inches off the floor/ground.
- Protect foods from contamination and maintain at proper temperatures during transportation and storage.
- Do not store packaged food in water or undrained ice.

## Equipment, Utensils

- Equipment and utensils should be smooth, easily cleanable and in good repair.
- Equipment and utensils should be kept clean and sanitized.
- For customer self-service, single service articles should be individually wrapped or in an approved dispenser.
- Do not re-use aluminum foil pans, tin cans, bread wrappers or single service items.
Thermometers

All refrigerators and cold holding units must have an accurate, visible thermometer. A product thermometer is also needed to check food temperatures. Clean and sanitize before each use.

Thermometers may be purchased from restaurant supply companies or from large department stores. Non-digital thermometers should be marked off in 2 degree increments. For thin foods like hamburger patties, insert thermometer sideways or use tip-sensitive device.

Waste Handling

- Store in-use serving utensils:
  - In the food with the handle above top of food and container.
  - On a clean portion of table, equipment. (Clean and sanitize utensils every 4 hours.)
  - In a running water dipper well for ice cream utensils.

- Provide adequate number of durable, lined garbage containers large enough for your needs.
- Dispose of solid waste appropriately.
- Discharge liquid waste into a sanitary sewer or collect in a portable container and dispose of at approved location.

- Do not dump liquid waste into streets, storm drains, creeks or onto the ground.
- Do not put discarded grease in the sanitary sewer; allow to harden and place in garbage and discard according to law.

Concession Construction

- Locate concession away from sources of contamination such as animals, barns and petting zoos.
- Use a covered structure to protect from windblown dust and debris, weather, insects and animals.
- Use cleanable floors like concrete or machine-laid asphalt. Dirt, plastic or canvas floors are not acceptable.
- Protect against insects by use of screens, fans, air curtains or closable service openings.
- Provide adequate lighting and properly shielded bulbs.
- Supply potable water through water lines bearing the National Sanitation Foundation (NSF) seal or equivalent (garden hoses are prohibited).
Local Health Departments

Barbour Co. Health Dept.
Belmont Co. Health Dept.
Braxton Co. Health Dept.
Brooke Co. Health Dept.
Cabell-Huntington Health Dept.
Calhoun Co. Service Center
Clay Co. Health Dept.
 Doddridge Co. Health Dept.
Fayette Co. Health Dept.
Gilmer Co. Health Dept.
Greenbrier Co. Health Dept.
Hampshire Co. Health Dept.
Hancock Co. Health Dept.
Hardy Co. Health Dept.
Harrison Co. Health Dept.
Jackson Co. Health Dept.
Jefferson Co. Health Dept.
Kanawha-Charleston Health Dept.
Lewis Co. Health Dept.
Lincoln Co. Health Dept.
Logan Co. Health Dept.
Marion Co. Health Dept.
Mason Co. Health Dept.
McDowell Co. Health Dept.
Mercer Co. Health Dept.
Mineral Co. Health Dept.
Mingo Co. Health Dept.
Monongalia Co. Health Dept.
Monroe Co. Health Dept.
Morgan Co. Health Dept.
Nicholas Co. Health Dept.
Putnam Co. Health Dept.
Ohio Co. Health Dept.
Pocahontas Co. Health Dept.
Preston Co. Health Dept.
Putnam Co. Health Dept.
Randolph Co. Health Dept.
Ritchie Co. Service Center
Roane Co. Service Center
Summers Co. Health Dept.
Taylor Co. Health Dept.
Tucker Co. Health Dept.
Tyler Co. Health Dept.
Upshur Co. Health Dept.
Wayne Co. Health Dept.
Webster Co. Health Dept.
Wetzel Co. Health Dept.
Wirt Co. Service Center
Wood Co. Service Center
Wyoming Co. Health Dept.

Resources for More Information

West Virginia Department of Health & Human Resources
Office of Environmental Health Services
Public Health Sanitation Division
350 Capitol St., Room 313
Charleston, WV 25301
Telephone: (304) 558-2981
www.wvdhhr.org/phs

Gateway to Government Food Safety Information

www.foodsafety.gov

To download or order the 2005 Food Code (adopted by WV July 2008)

www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm2016793.htm

U.S. Food & Drug Administration
Center for Food Safety & Applied Nutrition
http://www.fda.gov/AboutFDA/CenterOffices/OfficeofFoods/CFSAN/

U.S. Dept. of Agriculture, Food Safety Inspection Service


Partnership for Food Safety Education

www.fightbac.org