



COUNTY OF SISKIYOU

COMMUNITY DEVELOPMENT DEPARTMENT

Building ♦ Environmental Health ♦ Planning

806 South Main Street · Yreka, California 96097

Phone: (530) 841-2100 · Fax: (530) 841-4076

www.co.siskiyou.ca.us/page/environmental-health-division

ALAN CALDER, AICP

DIRECTOR

STEPHEN KOLPACOFF, M.D.

HEALTH OFFICER

TEMPORARY FOOD FACILITIES

Applicable Provisions

- A Temporary food facilities that operate at a community event shall meet the applicable requirements of Chapters 1-8, and Chapter 13 of the California Retail Food Code, unless specifically exempted from any of these provisions.
- B The Department of Housing and Community Development (HCD) shall initially certify or recertify each temporary food facility that is either a special purpose commercial coach or a commercial coach. In addition, the HCD shall approve all equipment installation prior to operation.
- C Facility requirements shall be determined by the enforcement agency based on the food service activity to be conducted, the type of food that is prepared or served, the length of the event, and the extent of food preparation that is to be conducted at the temporary food facility.

Permit Requirements for Temporary Food Facility

- A A food booth plan shall be submitted to the enforcement agency by each temporary food facility operator that includes:
 - 1. A site plan that indicates a proposed layout of equipment, food preparation tables, food storage, warewashing and handwashing facilities.
 - 2. All food products that will be handled and dispensed.
 - 3. The proposed procedures and methods of food preparation and handling.
 - 4. Procedures, methods and schedules for cleaning utensils, equipment, structures, and for the disposal of refuse.
 - 5. How food will be transported to and from a permanent food facility or other approved food facility and the temporary food facility, and steps taken to prevent contamination of foods.
 - 6. How potentially hazardous foods will be maintained at or below 41°F or at or above 135°F.
- B The enforcement agency may prohibit the sale of some potentially hazardous foods or may impose additional requirements to protect against health hazards.

BUILDING

Michael Crawford, Deputy Director

Telephone: (530) 841-2100

Fax: (530) 842-0111

ENVIRONMENTAL HEALTH

William J. Navarre, Deputy Director

Telephone: (530) 841-2100

Fax: (530) 841-4076

PLANNING

Vacant, Deputy Director

Telephone: (530) 842-2100

Fax: (530) 841-4076

Permit Requirements for Organizer

- A In addition to the permit issued to each complying temporary food facility, a permit shall be obtained by the person or organization of an event if there are two or more temporary food facilities.
1. The permit application and site plan shall be submitted to the enforcement agency at least two weeks prior to operation of any temporary food facility.
 2. The site plan shall show the proposed locations of the temporary food facilities, restrooms, refuse containers, potable water supply faucets, waste water disposal facilities, and all shared warewashing and handwashing facilities.

Identification of Operator

The name of facility, city, state, zip code, and name of operator shall be legible and clearly visible to patrons. The 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. Letters and numbers for the city, state, and zip code may not be less than 1 inch in height.

Food

- A All food preparation at a community event shall be conducted within the temporary food facility or other approved food facility.
- B Barbecues, grills or other equipment approved for outdoor cooking may be located adjacent to the temporary food facility if local building and fire codes prohibit cooking inside the temporary food facility.
- C No home canned or home processed foods shall be permitted within the facility.**

Holding Temperatures -Potentially Hazardous Food

- A Potentially hazardous food should be held at a temperature at or below 41°F or at or above 135°F.
- B At the end of the operating day, potentially hazardous food that is held at or above 135°F shall be destroyed in a manner approved by the Enforcement Officer.

Hot and Cold Beverage Counter

Temporary food facilities may include a staffed counter that serves hot and cold beverages that are not potentially hazardous food and that are dispensed from approved bulk dispensing units.

Floors

Temporary food facilities that handle nonprepackaged food shall provide a durable and readily cleanable floor surface such as concrete, asphalt, tight wood, or other similar cleanable material kept in good repair.

Ceilings and Outer Exclusionary Barriers

- A Temporary food facilities shall be equipped with overhead protection for all food preparation, food storage, and warewashing areas. Overhead protection shall be

made of wood, canvas, or other materials that protect the facility from precipitation, dust, bird and insect droppings, and other contaminants.

B Temporary food facilities that handle nonprepackaged food must also protect food from contamination by:

1. Enclosure of the food facility with 16 mesh per square inch screens;
2. Limiting display and handling of nonprepackaged food in food compartments; or
3. Other effective means approved by the enforcement officer.

Warewashing Facilities

A warewashing sink may be shared by no more than 4 temporary food facilities that handle nonprepackaged food if the sink is centrally located and is adjacent to the sharing facilities.

Consumer Utensils

A temporary food facility shall provide only single-service utensils for use by the consumer.

Equipment

- A Food-related and utensil-related equipment used in conjunction with a temporary food facility shall be approved by the enforcement agency.
- B Cold and hot holding equipment shall be provided to insure proper temperature control during transportation, storage and operation of the temporary food facility.
- C Equipment shall be located and installed to prevent food contamination.

Ice

Ice used for refrigeration purposes may not be used for consumption in food or beverages.

Storage of Food, Utensils and Related Items

- A During periods of operation, supplies and non-potentially hazardous food, in unopened containers may be stored adjacent to the temporary food facility or in unopened containers in an approved nearby temporary storage unit. An "unopened container" means a factory sealed container that has not been previously opened, that is suitably constructed to be resistant to contamination from moisture, dust, insects, and rodents.
- B During periods of inoperation, food shall be stored in one of the following methods:
 1. Within a fully enclosed temporary food facility;
 2. Within a permanent food facility or other facility approved by the enforcement agency.
 3. In approved food storage compartments where the food is protected at all times from contamination, exposure to the elements, ingress of rodents and other vermin, and temperature abuse.

Alternate Handwashing Facilities

- A Handwashing facilities for temporary food facilities that operate for 3 days or less may include a container capable of providing a continuous stream of water from an approved source that leaves both hands free to allow vigorous rubbing with soap and warm water for 10-15 seconds.
- B Food facilities that handle only prepackaged food may provide cold water with a germicidal soap at the handwashing facility.
- C A catch basin shall be provided to collect waste water and shall be properly disposed.
- D Handwashing facilities shall be equipped with handwashing cleanser and single-use towels.
- E A separate receptacle shall be available for towel waste.

Toilet Facilities

- A At least one toilet facility for each 15 employees shall be provided within 200 feet of each temporary food facility.
- B Each toilet facility shall be provided with approved handwashing facilities equipped with hot and cold running water.
- C Handwashing cleanser and single-use sanitary towels shall be provided in permanently installed dispensers at each handwashing facility.

Cleaning

Temporary food facilities that operate for more than one day shall be cleaned and serviced by methods approved by the enforcement officer.

Food Safe Knowledge

- A Temporary food facilities that prepare, handle, or serve nonprepackaged food shall have an owner or person in charge who has successfully passed an approved and accredited food safety certification examination.
- B Nonprofit charitable temporary food facilities that prepare, handle, or serve nonprepackaged food shall have an owner or person in charge who can demonstrate to the enforcement officer that he/she has an adequate knowledge of food safety principles as they relate to the specific food facility operation, or possess a food safety certificate.
- C The food safety certificate shall be retained on file at the food facility at all times, and shall be made available for inspection by the enforcement officer.