



County of Fresno

DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH DIVISION

COMMUNITY EVENT FOOD VENDOR REQUIREMENTS

Food means a raw, cooked, or processed edible substance, ice, beverage, an ingredient used or intended for use or for sale in whole or in part for human consumption. This includes BBQ, packaged or unpackaged foods, cut produce, papaya salad, boba drinks, candy, gum, churros, soup, noodles, rice, ice, tea, frozen sausages, pizza, nachos, etc. A food vendor is anyone selling any of these items. All food vendors must comply with the following requirements:

CONSTRUCTION SECTION:

These are items that deal with the construction or setup of the food booth.

- 1) **HAND WASHING FACILITY.** All food booths must provide a hand wash setup prior to operation of the food booth. The hand washing facility is for the food handlers to use and therefore must be set up in the area of the food booth where the food is being prepared. **The hand washing facility must be set up prior to the preparation or sale of foods. Hands must be washed before handling food and after using the toilet. If the hand washing facility is not set up prior to the preparation or sale of food, the food booth will be closed by this department until a complete hand washing facility is available in the booth.** A hand wash facility for a food booth operating at an event lasting more than 3 days must be as follows:

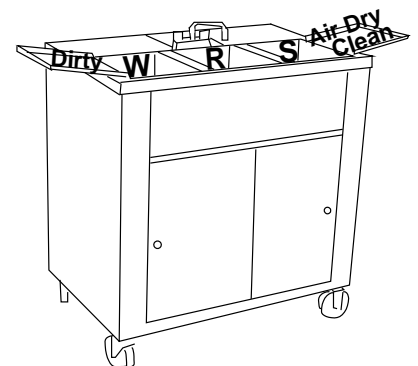


- a) **FOOD BOOTH OPERATES FOR MORE THAN 3 DAYS.** Food booths that handle unpackaged food or beverages and operate for four (4) or more days must provide the following hand wash set up (§113953):

The handwashing facility shall be a one-compartment sink and be equipped to provide 100°F water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. The handwashing facility must be provided with liquid soap in a pump style dispenser and single-use paper towels in a dispenser.

- 2) **WAREWASHING FACILITIES.** Food booths handling unpackaged foods must have a three (3) compartment sink or have access to a three compartment sink. It can be shared by up to four (4) food booths if it is centrally located to all four booths. The sink shall be supplied with hot and cold running water from a mixing valve. Utensils shall be washed and sanitized as follows (§114351):

- a) **Wash** in hot soapy water in the first compartment.
- b) **Rinse** utensils in warm clear water in the second compartment.
- c) **Sanitize** utensils in the third compartment with an approved chemical sanitizer. A sanitizer is a chemical that removes remaining bacteria after the utensil has been cleaned. Use 1 tablespoon bleach per gallon of water for sanitizing utensils to make 100 PPM.



Promotion, preservation and protection of the community's health

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- d) **Air dry** utensils. Do not use a cloth or paper towel to dry them as it may re-contaminate the utensil.

Vendors who only prepare and portion samples of product (where no foods are being cooked), including but not limited to dips, oils, and produce, do not need to provide a three compartment sink if multiple clean utensils are available in the booth. Three compartment sinks are not required for booths that only dispense beverages into single use cups.

- 3) **POTABLE WATER TANK(S).** Provide a potable water tank(s) for food preparation, warewashing, and handwashing purposes. A minimum of 5 gallons of water shall be provided exclusively for handwashing. Any water needed for other purposes shall be in addition to the five gallons for handwashing. A minimum of 25 gallons of water shall be provided for food preparation and utensil washing. Water flow of at least one gallon per minute is required at each sink. (§114217)

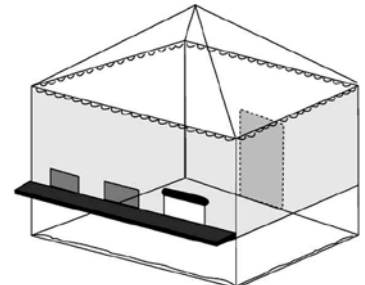


- 4) **WASTE WATER TANK(S).** All liquid waste must be captured in a waste tank of at least 50% greater size than the supply (Example: 30 gallon potable supply = 45 gallon waste tank). All waste water tanks must have a shut-off valve and must not leak waste water to the ground. All waste water shall be properly disposed of according to the Liquid Waste section below. (§114240)

- 5) **EQUIPMENT.** Food equipment shall be approved for food service. Hot and cold holding equipment must be provided to ensure temperature control during transportation, storage and operation. (§114343 and 114354)

- 6) **CONSUMER UTENSILS.** Utensils, plates, bowls, food containers, food packaging materials and other food related items given to the consumer must all be single-use only. No such items may be returned to the food vendor, washed and reserved to another customer. (§114353)

- 7) **WALLS AND SCREENS.** Food booths operating outside that handle open food must be enclosed with walls that extend from the floor to the ceiling. Acceptable wall material includes, but is not limited to, insect screening that is sixteen (16) mesh per square inch, tarps and canvas. (§114349b)



Pass-through openings in the screen or walls must be limited to 216 square inches each and shall be no closer together than 18 inches. (§114259.2)

Walls and screens are not required for booths that only dispense beverages. Booths that prepare and portion samples, including but not limited to dip, oils, and produce, may enclose only that portion of their booth where the preparation is done.

- 8) **CEILING AND OVERHEAD PROTECTION.** Food booths operating outside must have overhead protection to minimize contamination from leaves, dust, rain, bird and insect droppings. (§114349a)

- 9) **FLOORS.** A floor of concrete, asphalt, tight wood or other protective material that is similarly cleanable is required to protect the ground or pavement from spills if unpackaged foods are handled. (§114347)

- 10) **POTABLE WATER HOSES.** Any hose used for conveying potable water shall be constructed of nontoxic materials, shall be used for no other purpose, and shall be clearly labeled as to its use. Potable water hoses must be white with a blue stripe. The hose shall be stored and used so as to

be kept free of contamination and shall be disinfected (according to disinfection procedures at the end of this list) prior to use. (§114192b)

- 11) **LIQUID WASTE HOSES.** Liquid waste hoses cannot be the same color and type of hose used for potable water. Liquid waste hoses must be either all black or green with black tape every three feet. (§114215)



- 12) **BOOTH IDENTIFICATION.** The name of the business must be in lettering at least 3 inches tall on the food booth and in a location that is clearly visible to patrons. The city, state and ZIP code and name of the operator must be in lettering at least one inch or taller. Examples: acceptable-“Joe’s Tri-tip”, “Scout Troop #123”. Not acceptable- “Tri-tip”, “Shaved Ice”. The name on your food vendor booth or vehicle must match the name on your Community Event Food Vendor Application. (§114337)

- 13) **ELECTRICAL REQUIREMENT.** Adequate electrical service must be provided at the site if electrical appliances are to be used. Secure electrical cords to the ground with duct tape to prevent tripping. (§114182 and 114363)



- 14) **HEAT GENERATING EQUIPMENT.** All equipment must be located inside your food booth. Steam tables, barbecues, and other heat producing equipment must be blocked off from the public by a minimum of three (3) feet to prevent burns or other injuries. Barbecues or grills intended for outdoor cooking may be located adjacent to your food booth if local building or fire codes prohibit cooking inside the food booth. (§114341b and 114341c)



OPERATIONAL SECTION:
These requirements pertain to how the food booth must be operated.

- 15) **FOOD SAFETY KNOWLEDGE.** Each food booth must have an owner or person in charge who has successfully passed an approved and accredited food safety certification examination listed by ANSI or the free Fresno County Foodhandler Certification examination. Contact Fresno County Environmental Health at 445-3357 to sign up for the Fresno County exam or call or go online at www.fcdph.org for a list of classes available in the Fresno County area.

- 16) **APPROVED SOURCES ONLY.** No food prepared or stored in a private home may be used, served, given away, or offered for sale from a Community Event Food Booth. All foods must be prepared in your food booth at the Community Event or in a commercial facility approved by this department, such as a permitted restaurant. (§114341a and 114339)

- 17) **NO ILL WORKERS ALLOWED.** Food handlers must be in good health. No person infected with a communicable disease, such as a cold or “stomach flu” is allowed to handle food. The food booth operator shall ensure that all employees have not had “stomach flu” symptoms in the three days prior to working in the food booth. (§113974)

- 18) **SANITIZER TEST MATERIALS.** Proper sanitizer testing strips shall be provided to adequately measure the concentration of sanitizer used for wiping cloths and utensil washing. (§114107)



- 19) **WIPING CLOTH SANITIZER SOLUTION.** A container of sanitizing solution (one tablespoon of chlorine bleach per gallon of water) is required in booths handling unpackaged foods.

The sanitizing solution is to be used to sanitize wiping cloths. Wiping cloths used to wipe down food preparation areas must be stored in the sanitizing solution. (§114099.6, 114107 and 114185.1)

- 20) **FOOD PROTECTED FROM CONTAMINATION.** Foods must be protected from consumer contact, insects, dust, and other sources of contamination during transport, preparation, and display as follows (§113984, 114065, 114077, 114081, 114314, 114349 and 114355):
- Prepare food in a booth or an area *shielded from the public*.
 - Use *disposable food handling gloves* or clean utensils when handling ready-to-eat foods or foods that will not be cooked before serving.
 - Keep all foods, food containers, utensils, and packaging materials *off the ground* on tables, pallets, or shelves.
 - Keep foods *wrapped or in covered containers* whenever possible.
 - Keep condiments, such as salsa, in *dispensers* or containers with attached lids, or single serving packets.
 - Keep *ice used in beverages* separate from ice used for cooling foods.
 - All *bulk beverages must be dispensed* from a container with a spigot. Ladling is not permitted.
 - No community dipping* is allowed for customer self service where the customer dips into a common bowl shared by the public.
- 21) **HOLDING TEMPERATURES.** Potentially hazardous foods (meats, tamales, cooked beans, cooked rice, potato salad, etc.) must be kept either cold (below 45°F not to exceed 12 hours/day) or hot (above 135°F). Cold foods held at 45°F and hot foods that are left over at the end of the operating day must be discarded, and must not be saved for future use. (§114343)
- 22) **THERMOMETER.** Provide a minimum of two metal probe thermometers for checking hot and cold food temperatures. **The sale of potentially hazardous foods that have been held at improper temperatures will not be allowed.** (§114157)
- 23) **POTABLE WATER.** Water used in foods and beverages must be from an approved source. Provide commercially bottled water for foods and beverages prepared on-site. (§114189)
- 24) **LIQUID WASTE.** Liquid waste must be disposed of in a sanitary manner. Wastewater must be discarded in an approved wastewater disposal system (sewer, septic system, etc.) Do not dump wastewater or grease onto the ground or into a storm drain. (§114197)
- 25) **TRANSPORTATION.** Food shall be transported in a manner that meets the following requirements (§113982):
- The interior floor, sides, and top of the food holding area shall be constructed of a smooth, washable, impervious material capable of withstanding frequent cleaning.
 - The food holding area shall be constructed and operated so that no liquid wastes can drain onto any street, sidewalk, or premises.
 - For potentially hazardous food, approved methods shall be used to maintain food at the required holding temperatures above.



d) Food, utensils, and supplies shall be protected from contamination.

26) **REFUSE CONTAINERS.** An adequate number of leak proof garbage containers must be provided to contain garbage or refuse. (§114244 and 114381.1)



27) **EMPLOYEE CLOTHES.** Food handlers must wear clean clothes and confine their hair with hairnets, scarves, or hats (§113969 and 113971).

28) **NO SMOKING IN FOOD BOOTH.** Smoking and the use of tobacco in any form is prohibited in food handling areas. (§113977)



29) **FOOD STORAGE DURING NON-OPERATIONAL PERIODS.** Food shall be stored within the fully enclosed food booth, a permanent permitted food facility or other facility approved by this office. Food shall not be stored at a private home. (§114356)

30) **ANIMALS.** Except for guide dogs, signal dogs, or service dogs, live animals are not allowed within 20 feet of any area where food is stored, prepared, or held for sale. (§114259.5)



31) **INSPECTION REPORT COPY.** A copy of the most recent inspection report shall be maintained at the food booth (if the booth is inspected). (§113725.1)

32) **NOTICE OF INSPECTION REPORT AVAILABILITY.** A notice shall be posted in the food booth advising patrons that a copy of the most recent inspection report is available for review by interested parties (The notice will be provided by this Department if the event is inspected). (§113725.1)

WATER DISINFECTION STANDARDS SECTION:
The following procedures must be followed in disinfection of water supply hoses, mobile food unit water piping, storage tanks, and to ensure adequate protection of the public health

WATER SUPPLY HOSES

Hoses used as a supply line connection to a piped water system or for filling water tanks must be:

- Clean, disinfected, and in good condition
- Used for no other purpose
- Constructed of non-toxic materials
- Clearly labeled as to its use

Recreational vehicle parts outlets and large hardware stores should be able to supply the proper type hose (usually white in color with a thin blue stripe). An approved hose should be clearly marked as approved for potable (drinking) water use. Common garden hoses do not generally meet this criteria.

Supply hoses should be periodically cleaned and disinfected.

DISINFECTION OF WATER SUPPLY HOSES AND MOBILE FOOD UNIT PIPING

Household bleach (sodium hypochlorite -- for example: Clorox, Purex, etc.) may be used for disinfection. It contains 5% available chlorine (95% inert ingredients).

Note: All bleach used for disinfection should be newly purchased or of recent stock. "Old" bleach which has been stored for extended periods may have undergone degradation which could greatly reduce its disinfection effectiveness.

The desired chlorine concentration for disinfection should be at least 100 parts per million (ppm). This concentration, or chlorine residual, can be made by mixing clean water and bleach in one of the following example ratios:

ONE TABLESPOON (TBSP) BLEACH TO ONE GALLON WATER

OR

ONE CUP (8 OZ.) BLEACH TO 25 GALLONS WATER

OR

ONE QUART (32 OZ.) BLEACH TO 100 GALLONS OF WATER

Water chlorinated at 100 ppm is not suitable for drinking or cooking and prolonged contact with metal piping, containers, or fixtures may cause corrosion.

After initial cleaning, the hose should be immersed in a tub or sink of heavily chlorinated water with a chlorine residual of at least 100 ppm for 3 hours. Flush the hose thoroughly with clean water prior to use, unless you have a mobile food vehicle.

If you operate a mobile food vehicle your unit's water pipes must also be disinfected. Once you finish disinfecting your supply hose, keep it filled with the chlorine solution. Then, connect one end of the hose to your mobile unit and the other end to the piped water system connection (hose bibb). Turn the hose bibb on. Turn on the water to each fixture in the mobile food unit until you smell chlorine coming from the water, then turn the water off. Allow the disinfection solution to remain in the unit's piping for at least 3 hours. After this time, flush out the piping with fresh water by turning on the water at each fixture until you no longer smell chlorine.

You should also be aware that if your unit uses a water filter the filter itself may be a source of bacterial contamination if the filter cartridge has not been routinely serviced or changed according to the manufacturer's instructions.

DISINFECTION OF STORAGE TANKS

The storage tank disinfection process involves thoroughly draining and flushing the tank (or container) with fresh, clean water, then completely refilling the tank and all associated piping and fixtures with heavily chlorinated water (see above) and allowing it to remain in the tank for a period of at least 3 hours. Then the tank and piping should be thoroughly drained and flushed out again with clean water.

Be sure to thoroughly drain and flush out the storage tank and all associated piping and fixtures after the 3 hour retention period.