



TEMPORARY FOOD BOOTH OPERATION REQUIREMENTS FOR SPECIAL EVENTS

- ❑ **Food Source**
Food must come from a store or market . NO FOOD FROM HOME ALLOWED – YOU WILL BE TOLD TO REMOVE IT OR THROW IT OUT.
- ❑ **Food Preparation**
Food preparation must be done in the booth or at a restaurant. If you arrive with any prepared food, you must produce a valid “Commissary Agreement” from a restaurant. NO HOME PREPARED FOOD IS ALLOWED – YOU WILL BE TOLD TO REMOVE IT OR THROW IT OUT.
- ❑ **Cross Contamination**
ALWAYS keep raw meat apart and away from any ready-to-eat food.
- ❑ **Food Temperatures**
You must keep cold food at 41°F or less and hot food at 130°F or more at all times.
- ❑ **Thermometer**
You must have a functional thermometer, which measures from 0°F to 200°F temperature; It is to your advantage to invest on a good digital thermometer since they cost twice as a mechanical one but they are accurate and last much longer.
- ❑ **Condiments**
Self-serve condiments must be served in squeeze bottles, pump dispensers, commercially packaged or in a container with a self-closing lid.
- ❑ **Booth Construction**
Closed on two sides with an overhead roof. Booths cannot be placed directly over dirt or grass unless plywood or a plastic tarp is used for the floor.
- ❑ **Water**
You must have an **additional** five gallons or more of potable water in clean containers. Must have a small gas or propane stove to make hot water for hand washing, washing utensils, and cleaning.
- ❑ **Hand Wash Station**
You must provide a temporary hand wash station with soap and paper towels.
- ❑ **Wiping Cloths and Sanitizer Solution**
You must have a bucket of sanitizer solution (1 ½ teaspoon of bleach in 1 gallon of water) and a clean wiping cloth. ANTIBACTERIAL WIPING CLOTH IS NOT AN ACCEPTABLE SUBSTITUTE.
- ❑ **Disposable Gloves or Utensils**
You must always wear disposable gloves or use utensils when handling any ready-to-eat food.
- ❑ **Washing Utensils**
You must be able to effectively **wash** with hot water, **rinse** with hot water, **sanitize** with warm water and air-dry. **Note:** You need 3 vessels to do this.
- ❑ **Food Handler’s Card**
You must have a valid Food Handler’s Card from Gila County or another county in Arizona. If you can, please attend the Food Safety class that is held every first Tuesday of the month at Health Department in Globe. Food Handler’s Card fee is \$15 and it is valid for two years. Call for more information.
- ❑ **Permit to Operate**
To operate your booth at a Special Event, you need a **Permit to Operate**. The fees are \$30 for one day of operation and \$60 for two to fourteen days of operation. You should apply at Health Department in Globe.

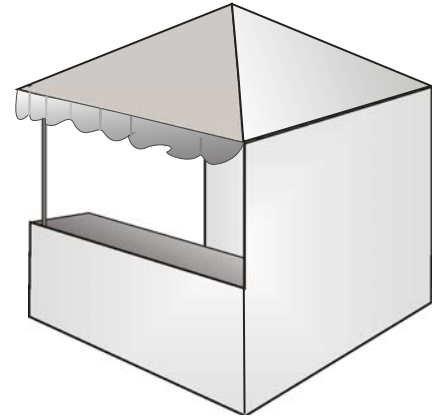


If you have any questions or need clarification regarding the requirements listed here, please discuss it with us, we are here to help you. Contact Gila County Environmental Health section.

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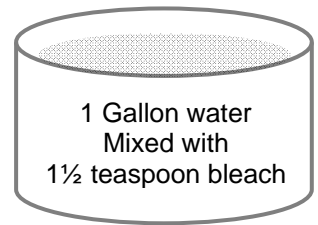
- The Ideal booth has three closed sides but yours must be closed on at least two sides.
- Booth cannot be placed directly over dirt or grass. It must be placed on a plastic tarp or plywood.



- You must have a clean cloth/towel in a bucket of sanitizer solution. To make sanitizer you must add 1 ½ teaspoon of bleach to 1 gallon of water. It is recommended to have the **Chlorine Test Strips** to make sure the bleach concentration in the bucket is always between 50 to 100ppm. Renew the solution every 2 to 3 hours.



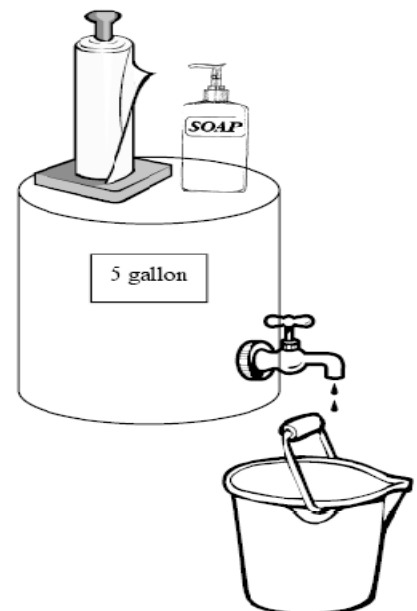
Wipe cloth



1 Gallon water
Mixed with
1½ teaspoon bleach

- Your hand washing set up must be consisted of:

- 5 gallons of drinking water
- Soap
- Paper towel
- A vessel for collecting waste water



Note:

At the end of the event, please dispose of your waste water properly and sanitarilly. **Do not throw your waste water** on the middle of street, sidewalk, or event grounds.

THANK YOU