

Temporary Restaurant Operator Requirements

Construction/Permits/Licensing

- Booth construction (floor and ceiling): hard or soft covered structures (i.e canopy, tent, plastic tarp for floor, etc)
- Temporary restaurant license application must be received in our office 14 days before event
- Food preparation site approved prior to the event (i.e. Parks and Recreation)
- Food handler certificates on site (one person per booth needs to be on site at all times)

Sanitation

- Hand washing station consists of a five gallon container of warm water with
 1. A dispensing valve that provides constant flow when opened
 2. Containers with push button dispensers are not allowed
 3. Catch bucket to catch water
 4. Double hand washing is required after contact with bodily fluids
- Soap and paper towels
- Two sanitizing solutions set up – one for raw animal products and another one for all other food contact surfaces. One teaspoon bleach per gallon of water and use tests strips to assess bleach concentration – 50-100 ppm
- Potable water supply
- Wastewater disposal site
- Garbage containers with lids

Cooking Temperatures

- Provide calibrated probe thermometer with a scale ranging from 0-220° F. Sanitize probe between uses
- Hot and cold holding equipment. Maintain temps at or above 135° F or 41° F or lower. Provide thermometers in refrigeration units
- Transportation of foods maintained cold; at or below 41° F, or hot; at or above 135° F
- When preparing food in advance, reheat all food items to at least 165° F
- Review the Rapid Cooling and Date Marking documents on our web site

Paper/Plastic products

- Paper/plastic products used for customers are to be stored up off the ground
- Change out utensils every 4 hours if stored at “room” temperature. We recommend storing utensils in a container of ice (<41° F) or in hot water (>135° F)

Protecting food

- All foods must be stored up off the ground, except hermetically sealed (air tight) commercial products (i.e. bottle/can drinks)
- Provide adequate food protection including food grade containers with covers and sneeze guards
- Separate all chemicals from foods
- See handout for food storage in refrigeration

Dishwashing

- Provide a 3-compartment sink, dishwasher or three buckets for wash/rinse/sanitizing dishes/utensils, etc.
- Wash in soapy hot water, rinse in hot water and immerse in sanitizer solution (50-100 ppm bleach solution) for 30 seconds and allow to air dry

****If you are considering a petting zoo with your event, view the additional guidelines on our website.*