



TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

I. Temporary Food Service Establishment

A temporary food service establishment, which prepares and serves food to the public, must comply with the following requirements. The Health Authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify these requirements.

A. General Requirements

If running water under pressure and a sanitary sewage system tap is available within a reasonable distance of the establishment, these facilities shall be used. All plumbing must conform to local or state plumbing codes.

1. Water System

A temporary food service establishment must have running water from an approved source or provide a potable water system under pressure by pump or gravity. The potable water system shall have a minimum capacity of 10 gallons. The establishment shall provide a heating facility capable of providing enough hot water for cleaning and sanitizing of equipment and utensils and handwashing.

All potable water storage containers must be flushed, rinsed and sanitized prior to the start of the event. Water systems may be subject to random testing throughout the event.

2. Waste

All sewage, including liquid waste, shall be disposed of according to law. When the use of non-water carried sewage disposal facilities have been approved by the health authority, such facilities shall be separate from the establishment. Disposal of liquid waste to storm sewers is prohibited.

Garbage and refuse must be stored in a non-absorbent container with a tight-fitting lid. Garbage and refuse shall be disposed of often enough to prevent the development of odor and the attraction of insects and rodents. Premises must be clean and free from litter and debris.

B. Physical Facilities

1. Floors

Floors shall be constructed of concrete, asphalt, tight wood, or other similar cleanable material and shall be kept clean and in good repair. Carpeting and other absorbent, non-easily cleanable floor coverings are prohibited.

2. Walls and Ceilings

(a) Walls and ceilings shall be made of wood, canvas, or other material that protects the interior of the establishment from weather-related contamination. Walls and ceilings of food preparation areas shall be constructed in a way that prevents the entrance of insects. Doors to food preparation areas shall be solid or screened and shall be self-closing. Screening material used for walls, doors, or windows shall be at least 16 mesh to the inch.

If screening is used, drop canvas or quickly installed siding shall be readily accessible for installation for protection against the elements of weather.

(b) Counter-service openings shall not be larger than necessary for the particular operation conducted. These openings shall be provided with tight-fitting solid or screened doors or windows or shall be provided with fans installed and operated in a manner to restrict the entrance of flying insects. Counter-service openings shall be kept closed, except when in actual use, unless fans are provided.

3. Lighting

Lighting shall be adequate and shielded.

4. Equipment

(a) Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning the establishment.

(b) Enamel coated cookware such as black or gray enamel pots or enamel roasting pans is prohibited.

(c) Food contact surfaces of food preparation equipment and utensils shall be non-absorbent, easily cleanable, and in good repair. Food contact surfaces of equipment shall be protected from potential contamination by consumers and other contaminating agents. Effective shields for such equipment shall be provided, as necessary, to prevent contamination. Wood and painted wood surfaces are prohibited, unless otherwise provided for in Section 310:257-7-9 of the State of Oklahoma Food Service Regulations.

(d) Equipment designed for serving soft-serve dairy products (soft serve iced milk, ice cream, frozen yogurt) shall not be assembled at the beginning of an event prior to being inspected by the Health Department.

5. Handwashing Facilities

A convenient and accessible handwashing facility shall be available for employee handwashing. At a minimum, the facility shall consist of warm running water, soap, and individual paper towels or other approved hand-drying devices. This facility shall be available at all times during concession operations and shall be used for no other purpose.

6. Toilet Facilities

Toilet facilities need not be provided within the establishment but must be conveniently located to the establishment. Toilet facilities must be kept clean and provided with toilet tissue. Toilet facilities must be fly-tight with self-closing doors or lids. Portable toilets are acceptable if they meet the above mentioned criteria.

C. Operational Requirements

1. Ice

Ice which will be consumed or which will come into contact with food shall be obtained from an approved source in crushed, chipped or cubed form. Such ice shall be obtained in single-service closed containers of an approved type, and shall be dispensed from a clean and sanitized bin that is self-draining, non-absorbent and of easily cleanable construction. The ice shall be protected by a proper cover. An approved ice scoop shall be provided and used.

2. Food Preparation and Storage

All food items shall come from approved sources. All meat items must be either USDA or Oklahoma Department of Agriculture inspected (exception for bison meat, inspection verifications from other states are approved).

Food products shall be prepared on site or come from a licensed local food establishment (no home prepared foods). The following cooking temperatures must be used:

Beef	-	145°F
Pork	-	145°F
Seafood	-	145°F
Ground Beef	-	155°F
Poultry	-	165°F

All potentially hazardous starch products must be prepared in accordance with package or recipe directions. Food products prepared and transported from previous events are prohibited. Food products prepared in local food establishments shall be transported in approved containers or equipment designed to maintain proper temperatures.

At all times, including while being stored, prepared, displayed, dispensed, packaged, or transported, food shall be protected from cross-contamination between foods and from potential contamination by insects, insecticides, rodents, rodenticides, probe-type price or probe-type identification tags, unclean equipment and utensils, unnecessary handling, flooding, draining, and overhead leaking or condensation, or other agents of public health significance.

The temperature of potentially hazardous foods shall be 41° F or below or 135° F or above, at all times, except during necessary times of preparation. The preparation of certain potentially hazardous food, such as cream filled pastries, custards, and similar products, and meat salads may be prohibited. The prohibition shall not apply to any potentially hazardous food which is obtained in individual servings, is properly labeled, from an approved source, is stored in approved facilities which maintain such food at safe temperatures (41° F or below or 135° F or above) and is served directly in the individual, original container in which it was packaged at a commercial food establishment. **The establishment is required to have a small diameter probe thermometer that is designed to measure the temperature of thin masses of food. The thickness should be less than 1.5mm or approximately the size of a tooth pick.**

Hot food items to be carried from one day to the next must be chilled from 135° F to 70° F within two hours and from 70° F to 41° F within another four hours. Food items must be reheated to an internal temperature of 165° F within 30 minutes. No temporary food establishments may hold foods from one day to the next without sufficient refrigeration equipment to meet the requirements of the regulations.

3. Wet Storage of Food

Storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.

4. Washing and Sanitizing of Multiservice Utensils and Equipment

All multi-service tableware, kitchenware, utensils, and food-contact surfaces of equipment shall be washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred. Facilities for manual washing and sanitizing of utensils and equipment shall consist of three containers that are of adequate size to accommodate the largest utensils to be washed. Other facilities for manual washing and sanitizing of utensils may be used only after prior approval of the Health Department. **In addition, the temporary establishment must provide a general-purpose detergent, chemical sanitizer, and appropriate test kit to check sanitizer concentration.**

5. Single Service Utensil

Unless single service knives, forks, and spoons are prewrapped or prepackaged, holders shall be provided to protect these items from contamination and shall be designed to present the handle of the utensil to the consumer. Single service cups shall be handled and dispensed in a manner that prevents contamination of surfaces, which may come in contact with product or with the mouth of the user. Cups presented for customer self-service must be contained in a proper cup dispenser.

6. Wiping Cloths

- (a) Moist cloths used for wiping foods spills on kitchenware and food-contact surfaces of equipment shall be clean and rinsed frequently in a sanitizing solution and used for no other purpose. These cloths shall be stored in the sanitizing solution between uses.
- (b) Moist cloths or sponges used for cleaning non-food-contact surfaces of equipment such as counters, dining table tops, and shelves, shall be cleaned and rinsed, and used for no other purpose. These cloths and sponges shall be stored in the sanitizing solution between uses.
- (c) Single service disposable towels are permitted in lieu of wiping cloths or sponges if they are discarded after each use.
- (d) The use of sponges shall be prohibited for use on kitchenware and food contact surfaces of equipment. Sponges may be used for non-food contact surfaces.

7. Personnel

- (a) No person while affected with a disease in a communicable form, or while a carrier of such disease, or while afflicted with boils, infected wounds, or an acute respiratory infection, shall work in a food establishment in any area or capacity in which there is a likelihood of transmission of disease to patrons or to fellow employees, either through direct contact or through the contamination of food or food contact surfaces with pathogenic organisms.
- (b) All personnel must wear clean outer garments, maintain a high degree of personal cleanliness and conform to good hygienic practices while on duty.
- (c) Any person engaged in food preparation, food service or utensil washing shall wash hands in the prescribed manner upon entering the food establishment, returning from the toilet, or changing from one operation to another. Attached is a poster for prescribed handwashing.
- (d) Personnel cannot use tobacco in any form while in food areas or utensil washing areas.

- (e) Hair shall be properly restrained by the use of hairnets, hair spray or other effective means. Restrained shall mean that the hair does not touch the collar, does not obscure vision and is restricted from movement.
- (f) Eating or drinking by personnel in food areas and utensil washing areas is prohibited with the exception that employee drinks shall be permitted in food preparation areas if the drinking container has a lid and a handle. Drink containers may not be stored in a manner that might contaminate food items or food contact surfaces.

If the above criteria in Section 1 cannot be met for the preparation of food, the establishment shall limit its operation to commercially packaged items. If the above stated temperature requirements cannot be met, then the operation shall be limited to packaged, non-potentially hazardous foods.

II. Temporary Retail Food Establishments

Temporary retail food stores which sell only commercially packaged food, and which have demonstrated the capability of (a) maintaining proper food temperature, (b) protecting the food from all possible sources of contamination, (c) providing refuse disposal, and (d) providing a mechanism for hand cleaning, may upon written application be exempted from above requirements which are found to be not reasonably applicable to such stores.

III. Temporary Food Establishment Requirements

1. Licensing Requirements for Temporary Food Establishments Effective July 1, 2009

- (a) No temporary food establishment may be licensed or operate except in conjunction with a transitory special event.
- (b) All food establishments operating in conjunction with transitory temporary events must comply with State and Local licensing requirements. No establishment shall operate prior to Health Department inspection and licensure.
- (c) License fees are as follows:
 - 1. State: 1-3 days, \$30.00 plus \$15.00 each day after 3 days.
 - 2. City: **(Tulsa)(Bixby)(Broken Arrow)** 1-5 days, \$25.00 plus \$5.00 each day after 5 days.
- (d) License shall be valid for the duration of the event only.

THE



HAND WASHING



Use SOAP and RUNNING WATER

RUB your hands vigorously (For 20 seconds)

WASH ALL SURFACES, including:

- backs of hands
- wrists
- between fingers
- under fingernails

RINSE well

DRY hands with a paper towel

**Turn off the water using a PAPER TOWEL
instead of bare hands**





HEPATITIS A — THE FACTS

<p>What is hepatitis A?</p>	<p>Hepatitis A is a virus that <u>causes liver disease</u>. In children it is usually mild, but most adults who develop hepatitis A are ill enough to miss about 4 to 6 weeks of work.</p>
<p>What are the symptoms of hepatitis A?</p>	<p>Fever, loss of appetite, nausea, vomiting, occasionally diarrhea, tiredness, and a general feeling of being ill are usually the first symptoms. These may be followed in a few days by dark ("tea-colored") urine and jaundice (yellowing of the skin and the whites of the eyes). Infected persons usually feel better after 1 to 2 weeks, although they may continue to feel tired for a few more weeks.</p>
<p>How soon do the symptoms appear?</p>	<p>The first symptoms usually appear after about 1 month, but can develop anytime between 2 to 6 weeks after infection.</p>
<p>How is the virus spread?</p>	<p>The hepatitis A virus is found in the feces (stool) of infected persons. For illness to occur, the hepatitis A virus must enter the mouth of an individual. Foods may be contaminated when infected food handlers, <u>who do not wash their hands carefully</u>, directly touch foods that are eaten uncooked or food after it has been cooked.</p>
<p>How long can an infected person spread the virus?</p>	<p>An infected person can spread the virus for 1 to 2 weeks <u>before the symptoms appear</u> and for 1 to 2 weeks after jaundice occurs.</p>
<p>What is the treatment for hepatitis A?</p>	<p>Once a person is ill, there are no special medicines that will help. Generally, bed rest is all that is needed. Since hepatitis is an illness of the liver, infected persons should avoid drinking alcohol or taking drugs or medicines (including aspirin and Tylenol) without first asking their doctor.</p>
<p>What can be done after a person comes in contact with a person infected with hepatitis A?</p>	<p>Immune globulin (previously called "gamma globulin") is a "shot" given to help prevent hepatitis A. <u>Co-workers of food handlers infected with hepatitis A are advised to get a shot as soon as possible, but at least within 7 days after contact or they will not be allowed to handle food for a period of 6 weeks.</u> Immune globulin is also recommended for all household members and close (including sexual) contacts of a person with hepatitis A. The best time to give the shot is as soon as possible (within 2 weeks) after contact with someone who has hepatitis A.</p>
<p>How can the spread of hepatitis A be STOPPED?</p>	<p>The spread of hepatitis A can be stopped by <u>always</u> washing hands thoroughly with soap and warm water after using the toilet. <u>It is extremely important that foodhandler employees not handle food or drinks when they feel ill.</u> Foodhandlers should notify their local county health department if they develop signs or symptoms similar to those of hepatitis A.</p> <p>The proper use of gloves can help to prevent the spread of hepatitis A. A fresh pair of gloves must be worn each time after an employee uses the restroom, and whenever gloves have been used to touch items other than food, after touching raw (to be cooked) foods or clean utensils used to directly prepare food. Gloves should always be replaced if torn. <u>It is important to note that glove use is no substitute for good handwashing practices.</u></p>