

What is a temporary food service establishment?

A temporary food service establishment is defined as a food service establishment that operates at the same location for a period of no more than 14 consecutive days in conjunction with a single event or celebration. Examples include but are not limited to a fair, carnival, festival, public exhibition, or occasional sales promotion. Each food stand or mobile food service unit that serves the public at these events must obtain a permit from the local board of health before opening.

What are the Board of Health requirements for obtaining a temporary food service permit?

In order to issue a permit, we must receive the following required items from vendors 30 days prior to the event:

- ✓ Completed and signed application
- ✓ Check made payable to DeKalb County Environmental Health
- ✓ Menu
- ✓ Layout of setup / picture of unit you will use at the event including a drawing of the structure and equipment; description of the ground cover; water supply and connection; wastewater retention; means of supplying hot/cold water; means of hand washing, dishwashing, and sanitizing and a description of how foods will be stored for hot and cold holding.

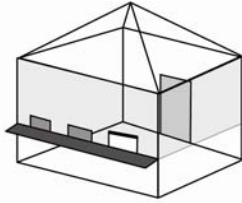
What are the fees associated with obtaining a temporary food service permit?

Event lasting 1-4 days \$75.00
Additional days (up to 14)\$15.00 per day

If the event is longer than 14 days, a new application must be initiated. If your organization can provide proof of 501(c)(3) tax exemption, fees will be waived.

BOOTH

Food must be prepared in a booth with overhead protection, a self-contained trailer or an approved kitchen. There may be openings for serving windows and a door for entry. However, the door is to be kept closed during operation. Screening material may be used for the walls, door and serving windows. All food must be cooked in the back of the booth. Grills must be kept under a canopy, must have an attached cover, and must be separated from public access by a fence or other barrier. Food cannot be served directly to the public from the grill. All food must be served from inside the booth or trailer.



FLOOR

Booths must be constructed on an approved ground cover (concrete, asphalt, vinyl, sealed plywood, etc.). Floors should be smooth and easily cleanable. Use pallets, crates, racks or tables to keep all food and single-service items at least 6 inches off the ground.

LIGHTS

Adequate lighting by natural or artificial means must be provided. Light bulbs shall be shielded, coated, or otherwise shatter resistant.

TRANSPORTING FOOD

When food must be transported from one location to another, keep it well covered and provide adequate temperature control. Use refrigerated trucks or insulated containers to keep foods hot or cold.

AUTHORIZED PERSONNEL

Only booth vendors, food handlers, and those who have duties directly related to the operation are allowed in the food booth. Food vendors should wear hats, scarves, visors or hairnets that are designed and worn to keep hair from contacting exposed food. Excessive jewelry is prohibited.

SANITARY SERVICES

Adequate trash, grease and wastewater containers in and around the food stand are needed. Trash must be handled so that it does not create a nuisance or act as an attractant to pests. The container should be covered when full or not in constant use. Solid waste is to be disposed of properly.

WASTEWATER

Wastewater needs to be disposed of through an approved sanitary sewage system. Do not dump wastewater on the ground or in the street or in storm drains. Mobile units equipped with a holding tank, must be sized fifteen percent larger than the water supply tank.



CONTROLLING VERMIN

Use only pesticides that are approved for use in a food service establishment. Use pesticides according to the manufacturer labels and store them away from equipment, utensils, and food to prevent contamination.



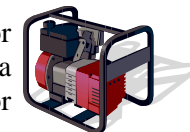
Sticky fly paper is allowed, but do not place it above food preparation and serving areas, above displayed food, or above utensil washing sinks. The use of fans in food booths can discourage flies from congregating.

WATER

Have a sufficient supply of approved drinking (potable) water. Connections to public water must be made using approved backflow prevention devices. All hoses used for food preparation, hand washing, or utensil washing must be food grade (white or clear).

ELECTRICAL POWER

Sufficient power must be available for all electrical equipment. If there is not a source of electricity nearby, a generator must be needed.



WARE WASHING

Ware washing may be done in a three-bin sink or temporary setup using bus tubs. First, items should be washed in hot, soapy water. Second, they should be rinsed in clean, warm water. Third, they should be chemically sanitized in warm water with an approved sanitizer. Finally, the items should be air dried.

CHEMICALS

Cleaning solutions, sanitizers and other toxic items must be stored separately from foods, single-use and service items, and food contact surfaces. These same items should be properly labeled. Insecticides not rated for use in or around a food establishment should not be used.

SANITIZER AND WIPING CLOTHS

An approved sanitizer should be provided (chlorine, quaternary ammonium compounds, or iodine). Wiping cloths should be stored in the sanitizer when not in use. **When using bleach to sanitize mix one teaspoon of unscented bleach to each gallon of water.**



CONDIMENTS

It is best to serve condiments and other food toppings in individual packets, squeeze bottles or bulk dispensers with plungers.

STORAGE

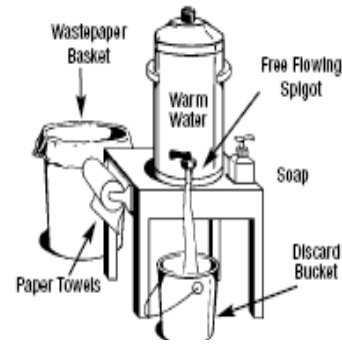
All foods and single-use or service articles—paper plates, cups and lids—should be stored at least six inches above the floor or ground and protected from contamination.

THERMOMETERS

Thermometers are required for all mechanical refrigeration units and freezers. Metal stem-type food testing thermometers are needed to monitor internal temperatures of potentially hazardous foods.

HAND SINK

Adequate hand washing facilities consist of a hand sink equipped with hot and cold running water, soap and paper towels. A temporary sink setup consists of a vessel full of water with a spigot type dispenser, soap, paper towels, a wastebasket and a bucket to collect wastewater.



Wash hands before starting or returning to work; after eating, smoking, or using the restroom; when changing tasks; before putting on gloves and whenever hands become soiled. The use of gloves or hand sanitizers is not a substitute for hand washing.

NO BARE HAND CONTACT

A food employee's bare hands may not touch ready-to-eat foods. Tongs, spatulas, deli tissues, or gloves must be used.

ILLNESS RESTRICTIONS



An individual who has an infected wound or who has a communicable illness that could be transmitted

through food shall not be allowed to work in the food stand. Anyone with stomach cramps, nausea, fever, vomiting, diarrhea, jaundice or open sores or cuts on the hands must not be allowed in the food booth.

EATING, DRINKING AND SMOKING

Eating and tobacco use are not allowed in food stands. A disposable cup with a lid and a straw is allowed for drinking purposes. Store employee drinks away from food and food contact surfaces.

FOOD

All foods and beverages are to be prepared on site or at a licensed food establishment. No foods cooked or prepared at home are allowed. Leftovers are also prohibited.

HELP PREVENT FOODBORNE ILLNESS

Follow these rules to protect food

Source	Purchase foods from sources that are inspected by a regulatory agency
Cooking	Cook raw foods thoroughly as follows: Ground meats/sausages to 155°F for 15 sec. Poultry and stuffed dishes to 165°F for 15 sec. Fruits and vegetables cooked for hot holding to 135°F for 15 sec. Fish/seafood and all other foods to 145°F for 15 sec.
Hot Holding	Using thermostatically controlled hot holding units. Hold properly cooked food at 135°F or above.
Cold Holding	Using mechanical refrigeration, hold refrigerated food at 41°F or below.
Employee Practices	Wash hands thoroughly before working with food, especially after handling raw foods, visiting the toilet, eating, drinking, or smoking. Avoid bare hand contact with ready-to-eat foods (use utensils, deli tissue, gloves, etc.) and change utensils or gloves after contact with uncooked meats.
Cleaning and Sanitizing	Thoroughly wash, rinse and sanitize all food contact surfaces, utensils, equipment and cutting boards.
Food Protection	Keep raw and cooked foods separated. Clean raw fruits and vegetables thoroughly before serving to the public. Do not offer products to the public after the expiration date or sell by date has passed.
Reheating	Reheat commercially, pre-cooked frozen foods to 165° F for 15 sec. for hot holding.

Georgia Food Service Code: 290-5-14-.08-4 (d) 3.4

The preparation or service of pastries filled with cream or synthetic cream, custards, and similar products, and salads or sandwiches containing meat, poultry, egg, or fish is prohibited. This prohibition does not apply to any potentially hazardous food that has been prepared and packaged under conditions meeting the requirements of this Chapter or is obtained in individual servings at 135° F or above in facilities meeting the requirements of this article and is served directly in the unopened container in which it was packaged.

POTENTIALLY HAZARDOUS FOODS

- ✓ Milk, soy or products made with these ingredients
- ✓ Eggs
- ✓ Meat and poultry
- ✓ Fish and shellfish
- ✓ Vegetable sprouts
- ✓ Garlic-in-oil mixtures
- ✓ Cut melons and sliced tomatoes
- ✓ Cooked starches such as potatoes, beans, pastas and rice

All potentially hazardous foods must be kept hot at 135°F or hotter or cold at 41°F or colder. Failure to maintain temperature requirements for potentially hazardous foods will result in disposal of the product.

*Keep It Hot, Keep It Cold,
Or Don't Keep It!*



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**Temporary Event
GUIDELINES**



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