

Temporary Food Service Requirements

1. All temporary food vendors must meet the Coconino County Food Code requirements pertaining to cooking, storage, transportation, cleaning, hand washing, etc. The operational requirements below give rules and instructions on preparing and selling food outdoors. ***Before filling out the application PLEASE take the time to carefully read through the outline of requirements listed below.*** The Health Authority *strongly encourages* the applicant to be *very specific* and *communicative* during the application and plan review process to prevent any inconvenience for anyone at the event! If the applicant does not meet all requirements, a license to operate will not be issued until compliance is achieved; facilities operating without a license will be ordered to cease operations until all requirements have been met.

2. “The regulatory authority shall apply this Code to promote it’s underlying purpose of safeguarding public health and ensuring that food is safe, unadulterated, and honestly presented when offered to the consumer.” 8-101.10 A “If necessary to protect against public health hazards or nuisances, the regulatory authority *may impose specific requirements in addition to* the requirements contained in this code that are authorized by law.” 8-102.10 A.

3. The inspector will not provide a license holder an opportunity to correct violations after inspection if the inspector determines that the violations are: committed intentionally, not correctable within a reasonable period of time, there is evidence of a pattern of non-compliance, or a risk to any person; the public health, safety, or welfare; or the environment. 8-405.11 C 1-4 4. To operate a temporary food booth in Coconino County, each food vendor must submit an application at least 10 days prior to the event. **Applications received after the 10 days will be charged penalty fees.** You can apply for more than one event at a time, however *please fill out a separate application for each event.*

5. **Who needs to apply for a license?** Anyone (including licensed facilities) who *vends* or *samples* the following: non-potentially hazardous foods such as fountain drinks, hot drinks, snow cones, caramel apples, popcorn, cotton candy, kettle corn, etc.; prepared potentially hazardous foods such as hot dogs, hamburgers, bbq, pizza, etc. If you have a question about whether you need a license, please contact our office at 928.226.2741.

Operational Requirements for Temporary Food Service

Important information! Please **THOROUGHLY** read the info listed below.

1. **TENTS:** TENTS MUST BE “PRE-APPROVED” AND ARE LIMITED TO VERY SPECIFIC MENUS AND MENU PROCEDURES. Certain types of food are NOT allowed to be prepared in a teardown-booth or tent. You may be required to change your menu or get a mobile unit. When allowed:

- a. Tents must be completely enclosed on **all 4 sides** with 16 mesh screening, tarps or a combination of the two. There are tent manufacturers that make screens with pass

through windows. Tents must be enclosed because of insects, rodents, and inclement weather.

- b. Tent floors must be on smooth, washable, non-absorbent surfaces (no dirt).
- c. Food preparation in a tent is very limited! Washing, cutting, and other types of preparation *CANNOT* be done in a tent. You will be required to either prepare food in (local) commissary or purchase the food commercially processed (bring receipts with you so we can verify when & where food was purchased). Keep this in mind when filling out the menu section of the application. Be specific on how food items are purchased and then prepared.

Tents are allowed for the following types of food service **ONLY**:

- a. Cooking of pre-formed hamburgers/hot dogs.
- b. Grilling/bbq'ing meats that have been prepared in an enclosed mobile unit or commissary.
- c. Cooking/reheating of commercially processed foods.
- d. Deep frying of commercially processed foods, such as fish & chips, corn dogs, etc.
- e. Preparation of non-potentially hazardous foods such as kettle corn, lemonade/orange drinks, cotton candy, etc.

2. Commercially manufactured mobile units are *U preferred* for outdoor food preparation. Mobile units allow for more complicated menus. Mobile units must be equipped with the following:

- a. Plumbed 3 bin sink with potable hot and cold running water and large enough to accommodate the largest piece of equipment used in the operation. There must be drain boards on either side of the 3 bin sink to store dirty and clean equipment.
- b. Plumbed hand wash sink with potable hot and cold running water, dispensed soap and paper towels.
- c. Food preparation sink (menu dependent).
- d. Commercial refrigeration capable of keeping food at 41 °F or less and/or freezers that maintain 0°F or less.
- e. A waste water storage tank at least 15 % greater than the fresh water tank.
- f. The mobile unit must be enclosed to prevent the entrance of insects and rodents. Service windows must be screened or capable of being closed during times of slow business.

3. Keeping food COLD and HOT! Commercial **refrigerators** are **U REQUIRED** when potentially hazardous foods will be served at Multi-Day events and raw meats **MUST** be stored in refrigerators, *no exceptions*. **UCoolers** will only be approved under the following circumstances:

- a. To store potentially hazardous foods for ONE day events,
- b. To store potentially hazardous foods at a Multi-Day event **IF** the food is stored overnight in an approved commissary (a signed commissary agreement must be signed and submitted with the application),
- c. Or for non-potentially hazardous foods like soda, condiments, raw vegetables, etc. You must disclose on the application **HOW** foods will be kept cold and/or hot during transportation, and where food will be stored when the booth is not operational. *We will follow up and ask for verification.*

4. Cooking/Hot & Cold holding equipment must be NSF/ANSI sanitation underwritten. Home-style equipment is not acceptable or allowed.

5. Produce must be rinsed and scrubbed before preparation and service, and must be washed in a plumbed food preparation sink. Produce cannot be rinsed in buckets or tubs. If you don't have access to a plumbed sink, produce can be purchased pre-washed, shredded, diced, and sliced.

6. Ambient air thermometers are required to be calibrated and to be present in all refrigeration equipment. **Metal Stem Probe Thermometers** are required to be calibrated and used to check internal food temperatures. Metal stem probe thermometers must have a range between 0°F – 220°F.

7. **Bare hand food contact is not allowed.** Please use single-use non-latex gloves, tongs, spatulas, tissue paper, etc. when handling ready-to-eat food. Food handlers must understand and demonstrate when gloves need to be changed, i.e. before starting work, after handling raw meats, after handling dirty equipment/utensils, etc.

8. **Protecting Food from Contamination.** All food and single service articles must be stored at least 6 inches off the ground AND must be stored covered to protect against inclement weather and insects/rodents.

9. **Hand Washing Stations** (plumbed or gravity flow) must be available in each food booth. Dispensed soap and paper towels must be available.

10. **Dishwashing** (plumbed or 3 tubs) must be available in each food booth. If tubs will be used to wash dishes, please provide covers for each tub to keep the water clean. Dishwashing procedure is:

WASH – RINSE – SANITIZE – AIR DRY

11. **Sanitizers** must be available for the 3 bin sink AND in buckets with wiping cloths for sanitizing surfaces. Be sure to have separate buckets for food and non-food contact surfaces. Test strips specific to the type of chemical that will be used as a sanitizer must be available to measure the concentration of the chemical in solution. Test strips can be purchased through a food service purveyor, chemical company, food service supply store, etc. There are three approved chemicals that can be used as sanitizers on food contact surfaces. They are: Chlorine/bleach, Quaternary ammonium, and Iodine.

13. **Water containers** *must be sanitized and air dried BEFORE the container is filled with potable water.* This includes containers used for hand washing, water for food preparation, dishwashing, etc.

14. **Certified Food Handlers** must be at the booth during all hours of operation. Coconino County offers a food handler home study course as well as online for \$18.00. The online Food Handlers Course is available on the County web site:

<http://www.coconino.az.gov>

YOU MUST SUBMIT PROOF OF FOOD HANDLER CERTIFICATION WITH YOUR APPLICATION OR THE LICENSE WILL NOT BE ISSUED.

15. **“Samplers”** include operations that give away small portions of nuts, dips, olives, jerky, etc. Samplers must meet the same operational requirements like other food vendors, i.e. hand wash sinks, sanitizer, dishwashing setup, cold holding (refrigerators), food preparation areas (mobile unit/permitted facility), food handler certification, food handling, food protection, thermometers, etc.

Samplers *do not* include outfits that sample chicken, cooked vegetables, etc.