



THERMOMETERS must be available and used to check internal food temperatures. Only thin stemmed accurate probe thermometers are acceptable.

WIPING CLOTHS must be present and stored in a bucket with a sanitizer. Use one teaspoon of bleach in one gallon of cool water. Sanitizer should be changed frequently throughout the day.

CHEMICALS such as liquid bleach, detergents, and so forth must be stored in a separate area away from food preparation and display areas.

DISHWASHING FACILITIES must be used when equipment or utensils are reused on-site or the event operates for two or more consecutive days. Proper dishwashing requires three steps. The process includes washing in hot soapy water, rinsing in hot water, immersing in sanitizer.

GARBAGE CANS must be present.

WASTEWATER should never be dumped into the street, storm drain or onto the ground. A container must be used to collect the dirty water and discard it into the sewer.

SINGLE-SERVICE WARE such as paper or plastic cups, plates and utensils must be used.

WATER HOSES must be potable water approved and the nozzle ends must be stored off the ground when not in use.

SMOKING, EATING AND DRINKING is not allowed within the food concession. Unauthorized, non-working persons, including young children, must be excluded from the booth.



Okanogan County Public Health

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Temporary Food Establishments

Okanogan County Public Health



Working for the health of the people in Okanogan County

Tel: 509-422-7140

Food Safety Requirements

In order to serve food at events, like festivals, carnivals, county fairs, etc., each vendor must follow the temporary food establishment food safety regulations found in the Washington State Retail Food Code (WAC 246-215). The following information is all the required material and rules required at your booth.

A TEMPORARY FOOD ESTABLISHMENT PERMIT is required for each vendor. An Okanogan County Public Health (OCPH) Temporary Permit must be posted on site. Permits must be applied for at least 14 days before the date of the event.

WASHINGTON STATE FOOD WORKER CARDS (FWC) are required. The operator or person in charge of each shift must have a valid FWC.

SICK PEOPLE CAN NOT WORK in any food concession. A person who has vomiting and/or diarrhea, or a communicable disease, such as Salmonella, Shigella, E. coli, or hepatitis A is prohibited from working. Workers with an open sore or infected cut on their hand must wear a bandage and gloves, at all times, while in the food booth.

BARE HAND CONTACT (BHC) with ready-to-eat (RTE) foods is prohibited. Gloves, tongs, spoons or



individually wrapped food items must be used to prevent BHC. Employees must wear clean clothes. Long hair must be restrained; hands and nails must be clean. Jewelry (rings, bracelets, watches) are prohibited with the exception of wedding bands.

FOOD must come from an approved source, such as USDA inspected meat and poultry. Ice and water must be from approved sources as well.

ALL FOOD PREPARATION must be done in the booth or at an OCPH approved facility. Home-prepared food is prohibited.

TOILET FACILITIES must be readily accessible during all hours of operation.

HANDWASHING FACILITIES are required at all events. This must be set up prior to any food preparation. Provide an insulated container with a spigot that provides a continuous flow of warm water, a bucket to collect the dirty water, hand soap and paper towels. Food workers are required to wash their hands when they return to the concession stand and after using the toilet, after eating, smoking or disposing garbage, or any other form of contamination.



PREVENT CROSS CONTAMINATION by storing raw meat, poultry and eggs separately and below RTE foods.

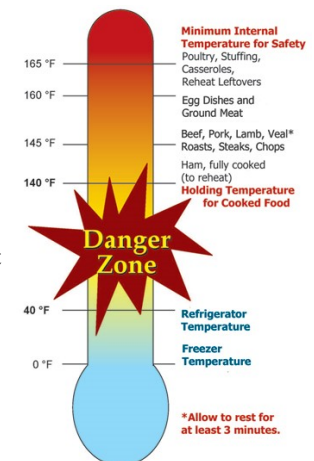
COOLING of potentially hazardous foods (PHF's) is **prohibited**.

COLD HOLDING PHF's can be done by the use of pre-chilled mechanical refrigeration or ice chests. Food

must be cold held at 41°F or less.

FOOD COOKING/REHEATING should be done on a grill or propane stove. All PHF's must be cooked to their required cooking temperature (i.e. chicken 165). Grills, BBQs & deep fat fryers must be on a stable surface. When barbecuing or using a grill, the equipment must be separated from the public.

HOT HOLDING PHF's can be done by the use of pre-heated food warmers and steam tables. Food must be hot held at 135°F or higher. Hot held foods which have not been used by the end of the day must be discarded.



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