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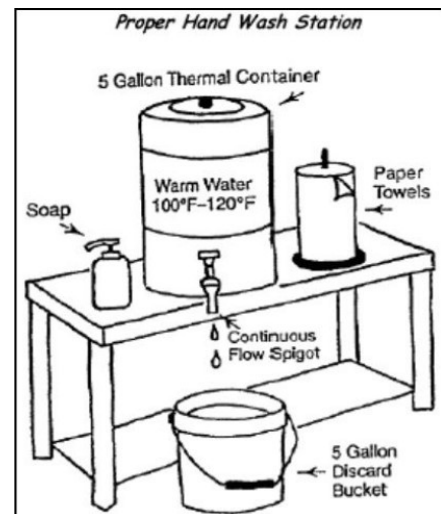
## Temporary Food Establishment Requirements to Operate

Please carefully read each of the following items to ensure you meet all the requirements.

- Temporary event applications must be submitted at least 14 days prior to the event. Applications received less than two full business days or less prior to the event may not be accepted.
- At least one person at the food booth must have a valid Washington State Food Worker Card. It is recommended that all employees and volunteers have food worker cards.

### FOOD SAFETY

- **Handwashing:**
  - Handwashing is required after using the restroom or touching your phone or face, when switching between working with raw food and ready-to-eat food, before donning gloves or beginning food preparation, or any time your hands become contaminated.
  - An acceptable handwash station includes a 5 gallon or larger container with a continuous flow spigot, warm water between 100–120°F, soap, paper towels, and a container to catch wastewater.
  - Provide a method to add hot water or reheat water for the hand wash sink.
- **Bare hand contact with ready-to-eat foods is not allowed.** Use proper barriers like tongs, utensils, bakery paper, or gloves.
- **Food preparation and storage:**
  - Storing or preparing foods at home is not allowed.
  - Fruits and vegetables must be purchased pre-washed, pre-cut, or washed at an approved commissary. *Examples of an approved commissary include a restaurant, school kitchen, etc.* All rinsed fruits and vegetables must be stored and transported in a food-grade container (not the original packaging). Limited cutting is allowed in the food booth.
  - All food must be transported under temperature control in food-grade containers.
- **Keep cold food at 41°F or below.** Use of an ice chest is permitted for temporary events; ice must be from an approved source. Raw and ready-to-eat foods must be stored in separate ice chests to prevent cross contamination.
- **Keep hot food at 135°F or above.** Food cannot be cooled in the food booth; hot held food must be discarded at the end of the day.



- Food which was previously cooked and cooled at an approved commissary must be reheated to **165°F or above within one hour**. Use of stoves, grills, or microwaves to reheat is acceptable; use of Sterno devices or homestyle crockpots is not.
- **Check all final cooking temperatures with a digital stem thermometer.**
  - Poultry and all stuffed food **165°F**
  - Ground or injected meats **158°F**
  - Fish, shellfish, beef, pork, and eggs **145°F**
  - Fruit and vegetables for hot holding **135°F**
- Food workers with vomiting, diarrhea, fever, or jaundice cannot work with food.
- Cold hold units (ice chests or refrigerators) must have a thermometer in them to monitor temperatures. Vendors must have a digital probe thermometer to frequently check food temperatures. Temperature logs are recommended.

## **OTHER**

- **Sanitizer:**
  - Must be provided and available for use during all hours of operation. Test strips must be readily available, and the operator must demonstrate knowledge of how to use them.
  - Chlorine bleach or quaternary ammonium sanitizers are most common and acceptable (1 teaspoon chlorine bleach per gallon of water).
- **Food worker restrooms:**
  - Must provide hand wash sinks, potable water, and single-use paper towels.
  - Provide a method to reheat water.
- **Dishes and utensils:**
  - Must be washed, rinsed, sanitized, and air dried using a 3-compartment sink or dishwasher.
  - A 3-compartment sink is required for events longer than 1 day.
- **Wastewater:**
  - Must be disposed of at an approved facility.
  - Do not dump wastewater into storm drains or onto the ground.
- **Food booth construction:**
  - Provide overhead protection from weather, dirt, and insects.
  - Foods prepared, cooked, or displayed on the front counter must be protected with sneeze guards.
  - Provide a barrier between hot surfaces and the public.
  - Store utensils, paper products, and food at least 6 inches off the ground.