

**THESE REQUIREMENTS MUST BE POSTED IN THE BOOTH
WITH THE PERMIT AND MUST BE READ & SIGNED BY
ALL FOOD WORKERS**

JEFFERSON COUNTY PUBLIC HEALTH REQUIREMENTS:

- 1) Gravity flow handwashing facilities must be provided. This can be done two ways:
 - a. A plumbed sink, soap, paper towels and hot and cold running water; or
 - b. A insulated container with a spigot that can lock in open position – capacity of 5 gallons or more – filled with hot water between 100°F and 120°F, a tub or bucket to catch waste water, pump soap and paper towels. **WASH HANDS FREQUENTLY!**
- 2) Water must be obtained from an approved source.
- 3) Bare Hand Contact with Ready-To-Eat foods is prohibited. Barriers such as tongs, spoons and gloves must be used.
- 4) Sanitizer for wiping cloths must be provided in your booth. This solution can be made using 1 teaspoon of bleach per gallon of cool water and wiping cloths. It is permitted to use other approved sanitizers as well: e.g. quaternary ammonia, iodine, etc.
- 5) Stem-type thermometers are required if you serve any potentially hazardous foods. Monitor temperatures frequently.
- 6) Leak-proof garbage containers must be provided in your booth.
- 7) Waste water must be disposed in a sanitary sewer. Disposal in storm drains or on the ground is unacceptable.
- 8) Dishwashing facilities (within 200 feet) must be provided by you or the event coordinator when foods are prepared at an event. Dishwashing must include three compartments (or steps) to 1) Wash, 2) Rinse, and 3) Sanitize with an area to air-dry the dishes. Soap and sanitizer must also be provided.
- 9) Restrooms must be within 200 feet of the booth. Restrooms must have hand sinks with hot and cold running water. Food workers who don't wash their hands after using the bathroom can spread HEPATITIS A and other illnesses; **WASH HANDS BEFORE RETURNING TO THE BOOTH.** (Portable toilets are not allowed unless portable handwashing facilities with HOT water, soap and paper towels are provided).
- 10) At least one food worker with a food handler's card must be present in the booth during all times of operation.
- 11) All mobile food vendors must provide proof of a Labor and Industries (L & I) inspection.
- 12) * If raw, undercooked or cooked to order foods are going to be served to the public, a Consumer Advisory must be posted on your menu. This is to remind and inform the public of the risks associated with consuming such foods. The Advisory may read as follows:

**(INSERT FOOD ITEM/S HERE) IS/ARE SERVED EITHER RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED FOODS MAY BE HAZARDOUS TO YOUR
HEALTH.**

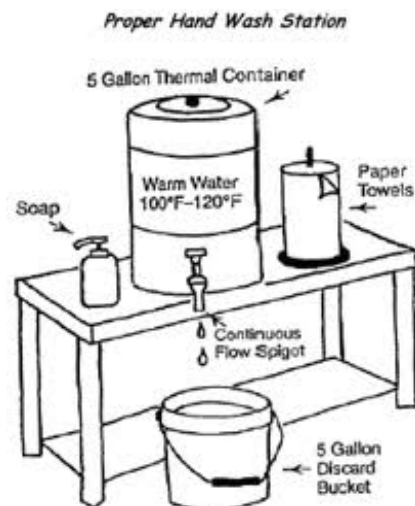
HANDWASHING

An approved handwashing facility must be available in each booth during all hours of operation. If a permanent handwash sink with plumbing is not available, the temporary handwash station must be set-up as follows (see diagram):

- A five-gallon or larger insulated container kept supplied with warm water, between 100°F and 120°F, delivered through a continuous-flow spigot.
- Have soap, and paper towels.

Food workers must wash their hands:

- Before starting work
- After using the toilet
- After handling raw meat, poultry, or seafood
- After eating or smoking
- After contaminating hands or handling unclean items



FOOD PREPARATION

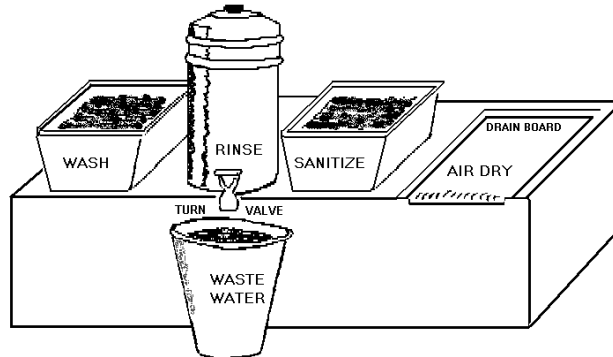
All food preparation must be done in a licensed facility or in the temporary establishment. Food may not be prepared in a private home or unlicensed kitchen.

- Only foods from approved sources may be used. Approved sources include foods made in facilities licensed by Jefferson County, other local health jurisdictions, the Washington State Department of Agriculture (WSDA), the Food and Drug Administration (FDA), or the United States Department of Agriculture (USDA).
- Food may not be cooled in the temporary establishment.
- Food may be reheated if it reaches 165°F within 1 hour.

CLEANING UTENSILS (Spoons, Tongs, Spatulas, Etc.)

All temporary facilities must have access, within 200 feet, to a 3-compartment sink with running water to wash, rinse, and sanitize utensils. If no 3-compartment sink is available for a single-day event and no health hazard will exist, the booth may use a temporary set-up (shown at the right).

- **Utensils must be washed, rinsed, sanitized, and air-dried (no towel drying).** Use 1-teaspoon bleach only, per gallon of cool water for sanitizing.



FOOD TEMPERATURES

Potentially hazardous foods must be cooked or reheated to the following temperatures:

Poultry and all foods containing poultry	165°F
Hamburger and all foods containing ground meat	155°F
Roast beef or beef steak, Pork & all foods containing pork	145°F
Eggs and all foods containing uncooked eggs	145°F
Seafood	145°F
Reheated food items	165°F
Vegetables, fruit & pre-packaged, pre-cooked hot dogs	135°F

A METAL-STEM THERMOMETER MUST BE AVAILABLE AND USED TO CHECK INTERNAL FOOD TEMPERATURES.

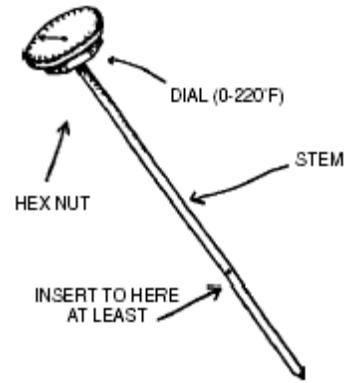
Thermometers may be purchased from restaurant supply companies or from large department stores. It must be able to measure from 0° to 220°F.

HOT HOLDING FOODS

Hot foods must be covered and held at **135°F or greater**. Foods will not maintain 135°F with only a cover; a mechanical method is required (such as a hot plate or steamer). Hot, potentially hazardous foods may not be cooled down in a temporary food facility.

COLD HOLDING FOODS

Cold food must be covered and held at **41°F or less**. If using ice, the container must be buried in the ice to the depth of the food.



FAILURE TO FOLLOW THESE RULES CAN RESULT IN CLOSURE OF THE BOOTH.

**THESE RULES AND THE TEMPORARY FOOD SERVICE PERMIT
MUST BE POSTED IN THE BOOTH.
ALL WORKERS MUST READ AND SIGN.**

We, the undersigned, hereby certify that we have read, and understand the following rules of operation and we acknowledge that issuance of the Temporary Food Service Permit and continued operation is contingent upon satisfactory compliance with local food service regulations.

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