

TIPS AND NOTES FROM THE DEH

Please review this information and the attached handouts.

As applicable, food vendors need to make sure they have:

- Handwashing station. **Every booth that has open food (this includes sampling) must have their own hand washing station.** This includes a five-gallon container with warm water (100 F-108F), a pump style soap dispenser, paper towels, and a bucket underneath to catch the wastewater (see attached file for a visual of the set up). NOTE: The 3-compartment sink that is provided by the sponsor IS NOT an acceptable hand station for the vendors. Each booth with open food MUST have their own handwashing station. This should be the first thing set-up on the day of the event as all employees must wash their hands BEFORE food prep commences. NOTE: The water for hand washing must not be scalding hot! Maintain hot water in an insulated container and ensure it is between 100-108 degrees Fahrenheit.
- All foods must be from an approved source, meaning that they can be prepared on site or in an approved kitchen or commissary.
- Ensure all food/samples are covered and protected from contamination.
- **Maintain cold foods at 45 F or below and hot foods at 135 F or above.** Each booth should have a probe thermometer that is capable of checking internal food temperatures. Ensure that you have enough ice to keep your food cold and that your hot holding units are made for hot holding. An approved hot box or steam table with sterno burner is a good way to keep your foods hot.
- Ensure food safety certifications, food handler training, demonstration of knowledge is available.
- **For outdoor event: Any booth that is doing food prep on site (i.e. cutting/chopping/etc.) must be in a fully enclosed booth with 4 screens/walls.** Once the food prep stops, the sides may be taken down (if the food is protected in a compartment/container) but during food prep, the walls must be up. In addition, all open food vendors must have the ability to put up 4 walls if necessary. For example, if there is wind, dust, rain, etc. we would want the walls up to protect the food.
- **Ware washing sinks** must have at least three compartments: the first one to wash, the second to rinse and the third to sanitize utensils and equipment. Compartments that are large enough to completely submerge the largest piece of equipment and/or utensils. Ware washing sink/s shall have overhead protection, such as a pop-up tent.

As applicable, for mobile food facilities:

- **Ensure that they have adequate supply of potable hot and cold water in their tank and that the wastewater cap is closed so that there is no leak at the event property.**

Below and attached please find the links to our temporary event self-inspection requirements and checklist. We encourage to use the checklist as a tool. Many vendors that have used it in the past stated it was very helpful as a guideline to follow as they are setting up/getting ready.

- [Temporary Food Facility Vendor Requirements](#) (available in [Spanish](#) | [Arabic](#) | [Tagalog](#) | [Vietnamese](#))
- [Temporary Food Facility Vendor Checklist](#) (available in [Spanish](#) | [Arabic](#) | [Tagalog](#) | [Vietnamese](#))



Limited Food Preparation must have overhead protection.

Full Food Preparation must have a full enclosure.

COMPONENTS OF A HANDWASHING STATION:

- Clean coolers or jugs with free-flow spigot
- Potable clean water with constant flow for two-handed washing
- Catch basin
- Liquid soap
- Paper towels
- Trash can



For further information and/or to apply for a Temporary Event Permit please contact Temp Events via email at fhdtmpevents.lueg@sdcounty.ca.gov