

## **HOUSTON COUNTY HEALTH DEPARTMENT – Environmental Health Services**

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### ***TEMPORARY FOOD SERVICE GUIDELINES***

Any person or organization desiring to cook or serve food at the same location for a period of time not to exceed fourteen (14) consecutive days, must apply and be approved for a temporary food service permit. Applications must be made with the local health department at least seven (7) days prior to opening (regulations require 30 day notice but we will allow seven). The applicant must describe the proposed operation and the food items to be cooked and served. Applications received within seven (7) days of an event will be charged an additional \$50.00. Applications received within three (3) days of an event will be returned and not accepted.

Only foods requiring limited preparation may be cooked or served. No home canned or home prepared foods may be served. All foods must be obtained from an approved source. Items which require mixing or extensive preparation (e.g., coleslaw, potato salad) must be prepared in an approved food service facility (i.e., school, restaurant, etc.). Such items must be transported and held at 41°F or below or at a temperature of 135°F or higher. Only limited seasoning or dry breading will be allowed before or after cooking.

Food must be held in a refrigerator or on ice at 41° F or below until cooked. Internal temperatures of cooked meats shall meet all food service guidelines i.e. poultry 165°F, pork 145°F, etc). *Metal-stemmed meat thermometers are required.* Hold cooked products covered in a clean, sanitized, approved container at 135° F.

Food should be handled in a manner to eliminate bare hand contact with ready-to-eat foods. A set of utensils shall be provided, one for handling raw products and a second set for finished products (i.e., one set of tongs for raw chicken and one set for cooked chicken).

### **BOOTH CONSTRUCTION**

Preparation and display booths where food are prepared, cooked (exception of a covered grill) or displayed after preparation and cooking, shall be screened with 16 mesh screen wire, glass, wood or other acceptable material and have approved overhead protection. Doors to such areas shall be unobstructed and closeable. Sneeze guards or a suitable, physical separation from the food may also be required if food is on display to the customer. To facilitate serving from such enclosed areas insect-proof pass-through windows shall be constructed. Counter service openings shall not be larger than necessary for the particular operation conducted. All pass-through openings must be framed with hinged or sliding windows. No screen wire flaps will be allowed. Fans for fly control will be approved on an individual basis only. The fan must be adequate for the opening that is to be fly-proofed.

Food preparation and display areas of booths shall be placed on concrete, asphalt, tight wood floor, or other durable, non-absorbent materials (i.e., plastic, canvas) which is in good repair and clean. **Earth floors, wood shavings or sawdust shall not be permitted.**

**Fountain Coke Heads** do not have to be screened, but ice bins should have a solid cover.

**Booths which prepare and sell popcorn only** may comply without enclosing or screening the entire booth if the popcorn machine is a self-enclosed unit with a hinged or sliding solid access window and popcorn is not openly displayed after preparation.

Screening requirements may be waived for booths which serve only items pre-packaged for individual sale, provided packaging was completed at an approved facility.

Equipment shall be located in a way that prevents contamination of food and food contact surfaces from consumers and other contaminants such as dust. Effective means may include positioning equipment away from consumers as

far as possible or by use of sneeze shields. Shields may be of homemade construction using plastic or cardboard. Foods shall be kept covered at all times. Single-service cups must be stored to prevent contamination (in sleeves or in a cup dispenser).

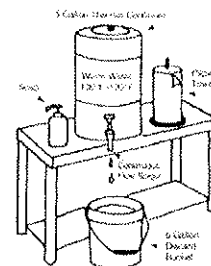
Temporary food service operations shall provide only individually wrapped single-service utensils (including straws) for use by the consumer. Condiments may be in individual portions or commercially packaged squeeze-type containers.

All establishments must have an adequate supply of **potable water** from an approved source and a heating facility capable of producing enough hot water must be provided. Potable water supply lines must be easily distinguishable from waste lines to preclude contamination and must be food-grade hoses and connections. If water is stored, the container must be approved by health authority. Milk jugs are **unacceptable**.

**Ice** shall be from an approved source. Ice used for storing food cannot be served to customers. Storage of packaged food in contact with water or un-drained ice is prohibited. Ice scoops must be provided and used. No styrofoam chests may be used unless the chest is lined with food-grade plastic.

**Personal Hygiene:** All workers must maintain a high degree of personal cleanliness. They shall not use tobacco in any form while engaged in food preparation or service. Hand washing facilities, separate from utensil washing facilities shall be available for employee hand washing. This facility shall consist of; at least, warm running water, from a closed container (i.e., water cooler with spout), soap and individual paper towels. Hair should be properly restrained at all times (cap or hair net).

**Minimum Hand washing Sink**



Facilities for cleaning and sanitizing utensils such as a three-compartment sink must be provided on site unless utensils and equipment are transported and sanitized at a permitted establishment. This must be approved by the Health Authority prior to the event.

**Minimum requirements are:**

- 1 (sink) container hot soapy water (wash)
- 1 (sink) container clean hot water (rinse)
- 1 (sink) container bleach water (sanitize) (use 3 teaspoons/gallon of water or other approved sanitizer)

All sewage including liquid waste shall be disposed of in a manner approved by the local health authority. Events lasting longer than two (2) days may require connection to sanitary sewer (such as the Georgia National Fair).

Garbage and trash should be placed in covered containers with bag liners and removed as needed.

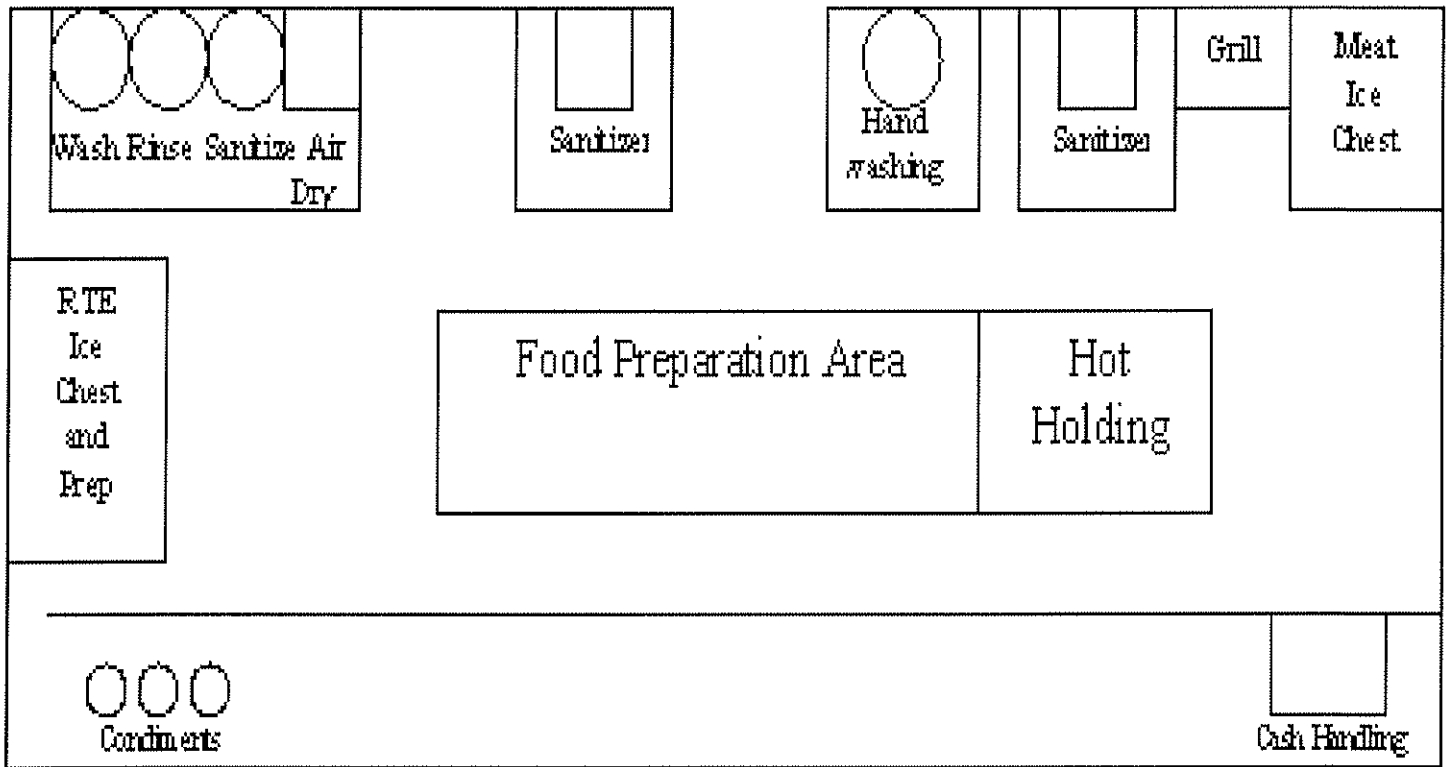
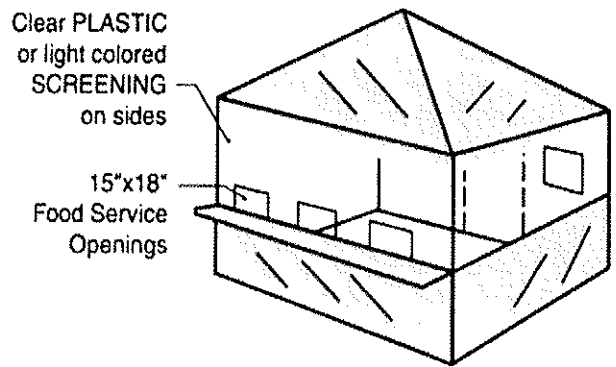
The need and adequacy of restroom facilities will be determined by the Environmentalist on an individual basis.

The Health Authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service operations.

**NOTE: PERMIT MUST BE POSTED IN PUBLIC VIEW IN SERVICE AREA**

Please be advised that the preceding guidelines were developed to assist in complying with Rules and Regulations for Food Service, Chapter 290-5-14. This document in no way details all requirements. A copy of the regulations as related to temporary food service operations are attached.

## Special Food Event Facilities (Samples)

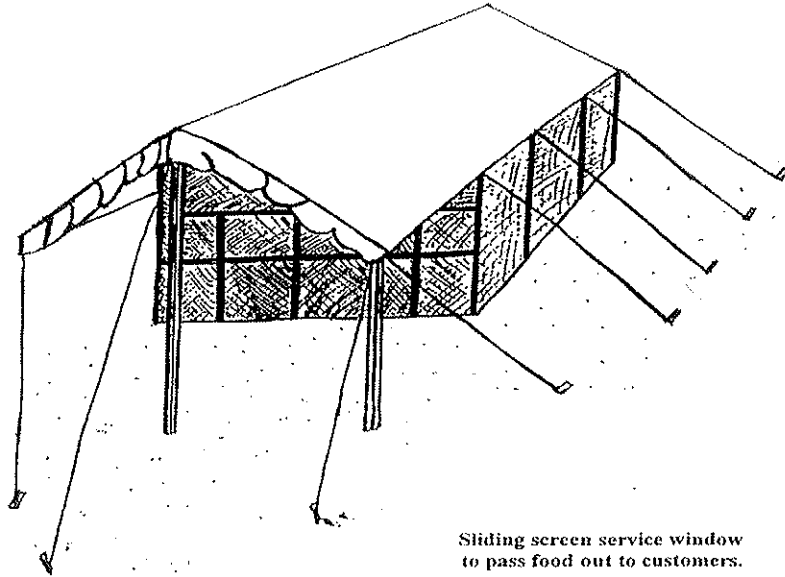


Public Access

**ACCEPTABLE TENT DESIGN.**

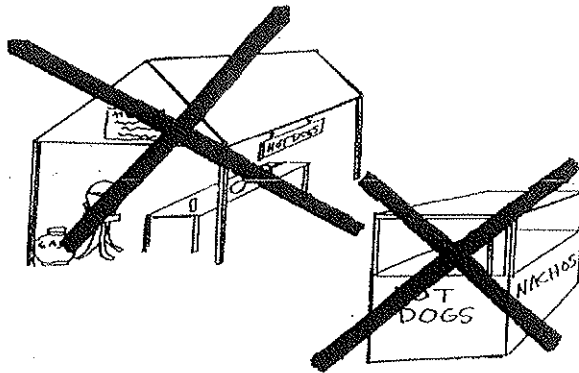
Cooking area enclosed by screens. Metal window screen material stapled to a 2 x 4 frame can be taken down and reused next year.

**EXAMPLE:**  
half of tent enclosed for cooking  
half of tent left open for customer lines or eating tables



Sliding screen service window to pass food out to customers.

**OPEN TENTS ARE NOT ACCEPTABLE.  
OPEN BOOTHS ARE ALSO NOT ACCEPTABLE.**



**SLIDING SERVICE WINDOW**

