

Mono County Environmental Health

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Temporary Food Facility Recommendations and Requirements

An Environmental Health food permit is required for all temporary food facilities. The policies below apply to charitable/nonprofit and profitable temporary food facilities.

WATER SUPPLY & LIQUID WASTE DISPOSAL

WATER SUPPLY: Hot and cold running water under pressure shall be provided in all areas in which food is prepared or utensils are washed. The water shall be from a safe, sanitary supply. H & S Code, Section 114192.

LIQUID WASTE DISPOSAL: Liquid waste shall be disposed of through an approved plumbing system and shall discharge into a public sewer or into an approved private sewage disposal system. H & S Code, Section 114197.

FOOD STAND DESIGN & CONSTRUCTION

FLOORS: Temporary food facilities that handle non-prepackaged food shall provide floors constructed of concrete, asphalt, tight wood, or other similar cleanable material kept in good repair. H & S Code, Section 114347.

CEILINGS: Ceilings shall be constructed of wood, canvas, or other materials that protect the facility from precipitation, dust, bird and insect droppings and other contaminants. H & S Code, Section 114349.

DESIGN TO PROTECT AGAINST DUST & OTHER FORMS OF CONTAMINATION: Temporary food facilities in which food is prepared shall be enclosed on three sides (Front, service side of enclosure may be partially open). Exception: Food stands wherein only packaged foods and beverages are sold may be permitted to have open sides and top.

LIGHTING: If food stands are to be operated at night, light shall be provided in all areas of the food stand.

FOODS

PROTECTION OF FOODS: All foods or beverages shall be prepared, stored and displayed so as to be protected from dust, flies, vermin, unnecessary handling, droplet infection, overhead leakage, or contamination. Food and food containers shall be stored at least six inches off the floor. H & S Code, Section 113980.

FOOD TEMPERATURE POLICY: All readily perishable foods shall be kept below 41° F or above 135° F.

Exception: During operating hours of a temporary food facility, potentially hazardous food may be held at a temperature not to exceed 45 ° F for up to 12 hours, after which time the food must be destroyed in a manner approved by this department.

At the end of the operating day, all foods held at or above 135 ° F shall be destroyed in a manner approved by this department. H & S Code, Section 114343.

An accurate probe thermometer shall be readily available at all temporary food facilities. H & S Code, Section 114159.

HOME-PREPARED FOODS PROHIBITED: All food shall be prepared in a food establishment or on the premises of a temporary food facility. No food or beverage stored or prepared in a private home may be offered for sale, sold or given away from a temporary food facility. H & S Code, Section 114339.

Exception: Non-potentially hazardous beverages and baked goods may be offered for sale, or given away, by a nonprofit charitable organization or by an established club or organization of a school or educational facility for fundraising purposes at community events.

UTENSILS & EQUIPMENT WASHING

WAREWASHING FACILITIES: Temporary food facilities using multi-use kitchen utensils shall be provided with a three-compartment warewashing sink with hot and cold running water. This sink may be shared by no more than four temporary food facilities that handle non-prepackaged food if the sink is centrally located and is adjacent to the sharing facilities. H & S Code, Section 114095.

TRASH & FOOD WASTE DISPOSAL

TRASH AND GARBAGE IN APPROVED CONTAINERS; DISPOSAL OF WASTE: Adequate refuse containers with tight-fitting lids shall be provided. H & S Code, Section 114244.

FOOD HANDLERS' PERSONAL HYGIENE

CLOTHING: Employees preparing or handling food shall wear clean clothing and shall keep their hair properly confined or covered with a hairnet or cap. H & S Code, Section 113969.

HANDWASHING: Temporary food facility employees shall keep their hands and exposed portions of their arms clean at all times. H & S Code, Section 113952.

TOILET & LAVATORY FACILITIES FOR FOOD HANDLERS

HANDWASHING FACILITIES AT EACH FOOD FACILITY: Temporary food facilities that operate for three days or less may include a container capable of providing a hands free continuous stream of warm water from an approved source. For operations that last more than three days, an approved handwashing sink with pressurized hot and cold water shall be provided. All handwashing facilities shall be equipped with single-service soap and paper towels, as well as a catch basin for wastewater. H & S Code, Section 114358.

Exception: Temporary food facilities that handle only prepackaged food may provide a cold water container for handwashing.

LOCATION AND NUMBER OF TOILETS AND HANDWASHING FACILITIES: At least one toilet facility for each 15 employees shall be provided within 200 feet of each temporary food facility. Each toilet facility shall be provided with approved handwashing facilities. H & S Code, Section 114359.

OPEN-AIR BARBECUES

Open-air barbecue facilities may be operated adjacent to temporary food facilities, but shall be separated from public access by using ropes or other approved methods to prevent contamination of the food and injury to the public. H & S Code, Section 114341.

TEMPORARY PERMIT TO OPERATE

TEMPORARY FOOD FACILITY PERMIT: Each food facility operating at a community event shall obtain a temporary permit to operate from the Mono County Health Department. An application and fee shall be submitted to this department at least two weeks prior to the event. H & S Code, Section 114381.

ORGANIZER PERMIT: A permit shall be obtained by the person or organization responsible for facilities that are shared by two or more food facilities. The permit application and a site plan shall be submitted to this department at least two weeks prior to the event. H & S Code, Section 114381.1

Possible Handwashing Stations

