



TEMPORARY EVENTS GUIDELINES

COORDINATOR

The role of the coordinator is to organize the food operation of the event and ensure that all necessary permits and licenses have been obtained from all involved agencies. The coordinator acts as a liaison between Environmental Health (EH) and all vendors participating in the event.

One coordinator application, all food vendor applications and full payment of all permit fees must be submitted as **one packet** to Environmental Health at least 14 calendar days before the event. All applicable fields of the applications must be completed. Incomplete applications will not be accepted. It is **strongly** recommended that the application packet is submitted one month before the event; this provides more time for the coordinator or vendor to resolve any issues that could prevent approval to operate. Permits are not transferrable.

EH Staff is available Tuesdays and Thursdays 8-10 am to review applications and assist in calculating permit fees, no appointment is necessary. To schedule an appointment outside of the drop-in hours, e-mail envhealth-tempevents@smcgov.org. All permit fees must be paid in full by the coordinator at the time applications are submitted. Permit fees are subject to change without notice. Please verify the most current fees prior to each scheduled event. To see the most current fee schedule, visit www.smchealth.org/ehfees. Permit fees are not refundable.

APPLICATIONS SUBMITTED LESS THAN FOURTEEN DAYS PRIOR TO THE EVENT WILL NOT BE ACCEPTED

Coordinator Checklist

- Submit one Coordinator Application.
- Submit all Food Vendor Applications as one packet.
- Attach a site map of the event, that includes:
 - Food vendor booths, trucks and carts locations
 - Potable water supply location
 - Toilets with hand washing facilities (minimum 1 toilet for every 15 food handlers)
 - Garbage, grease and waste water receptacles for food vendors
 - Shared hand washing and ware washing facilities
 - Location of animals, rides and attractions (if applicable)
- Attach a complete list of food vendors. *Include all food booths, kitchens and mobile food facilities (trucks/carts). Note: Mobile food facilities must have a valid permit with San Mateo County to operate. MFFs permitted in another county must apply for a Temporary Event Vendor permit.*
- Attach supporting documentation for Coordinator and Food Vendors that are requesting fee exemption. Fee exemption is subject to approval by this Division (see page 2).

PERMITS

Temporary Event Permits are required when food is sold or offered for free to the public at approved community events. A Temporary Event Permit from San Mateo County Environmental Health Division must be secured at least 14 days prior to the event start date. Permits from other health authorities are not acceptable. Food Vendors found operating without a permit will be ordered to close and a penalty may be charged to the event coordinator.

- **COORDINATOR PERMIT** – required for all Temporary Events with two or more Food Vendors. *(A coordinator application must also be submitted for events with only one food booth; however, the coordinator permit fee will not be charged.)*
- **TEMPORARY FOOD FACILITY/VENDOR PERMIT** – required for any person(s), business, or organization offering food to the public at an approved community event. A permit is valid for one single food booth only. If a vendor is operating more than one booth at an event, an application must be submitted and a permit must be obtained for each booth location. There are two types of permits which are based on the risk of the food operation:
 - 1) RISK CATEGORY 1 – all food is prepackaged (with the exception of beer and wine service), on-site food preparation is not allowed.
Note: Sampling is allowed if no food preparation or temperature control is required.
 - 2) RISK CATEGORY 2 – open food, on-site food preparation. Food will be handled and/or prepared on-site.

PERMIT FEE EXEMPTIONS

Applicants must attach all supporting documentation to their application to be considered for a permit fee exemption. Exemptions do not apply to re-inspection fees, penalties for operating without a permit, or other fees billed for non-compliance. Categories for fee exemption are:

- *Charitable Organization* –submit proof of 501(c)(3) status from the Internal Revenue Service or a letter from a charitable organization clearly stating that 100% of the proceeds are being donated to their organization.
- *Veteran* – submit proof of an Honorable Discharge from active-duty military (DD Form 214). Veteran must be the sole proprietor of the business to qualify and no alcohol sales are permitted.
- *Blind Person* – submit Bureau of Vocational Rehabilitation documentation. Must be the sole proprietor of the business to qualify.

TEMPORARY FOOD FACILITY (TFF) TYPES

Food Facilities permitted to operate at a fixed location for the duration of an approved community event include:

- Temporary Booth – temporary food booths set up indoors or outdoors.
- Kitchen – a commercial kitchen is used for the food preparation. Food is served indoors and a temporary food booth is not necessary for the operation, e.g., church or recreation center kitchens.
- Mobile Food Facility (MFF) – an approved mobile food cart or truck where food is sold from, e.g., hot dog cart, ice cream truck, food truck, etc.

Mobile Food Facilities (MFF)

If the MFF is already permitted in San Mateo County, it may operate at Temporary Events throughout the county without any additional health permits. If permitted outside of San Mateo County, MFF operator must submit a TFF permit application for each event at which they will operate. For safety purposes, operators of MFFs that are not permitted under any Health Jurisdiction are required to secure a health permit prior to operating. The MFF may be inspected prior to the event date or on the day of the event.

All MFF vendors must be listed on the event vendor list submitted by the event coordinator as part of the application packet. MFFs are restricted to the limitations of the MFF type, as follows:

Push Cart/Ice Cream Cart (RC 1) – Prepackaged non-potentially hazardous food only. No food preparation.

Hot Dog Cart (RC 2) – Limited Food Preparation, no complex food preparation.

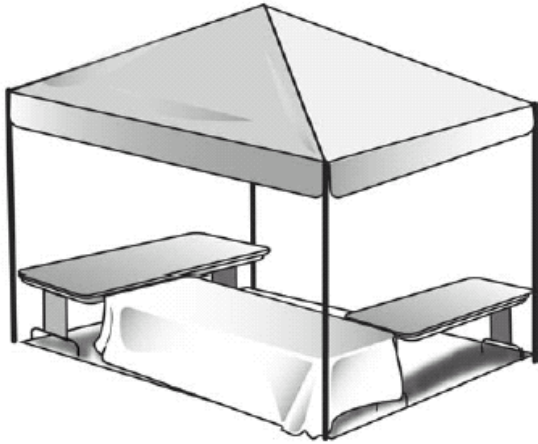
Food Truck (RC 2) – Full service, food preparation allowed within the enclosed vehicle. No food preparation is allowed outside the food truck (except for an outdoor air barbeque). A table may be set-up adjacent to the truck to sell beverages and pre-packaged non-potentially hazardous foods.

Minimum requirements listed must be maintained throughout the event, (depending on MFF type):

- Water for hand washing and ware washing
- Hot water (120° F or higher)
- Hand washing facilities
- Functional mechanical refrigeration
- Report to approved commissary on a daily basis
- Operator must be knowledgeable in food safety. In permitted MFFs where food is prepared, at least one person must hold a valid food manager certificate and valid food handler card for each employee who handles food.

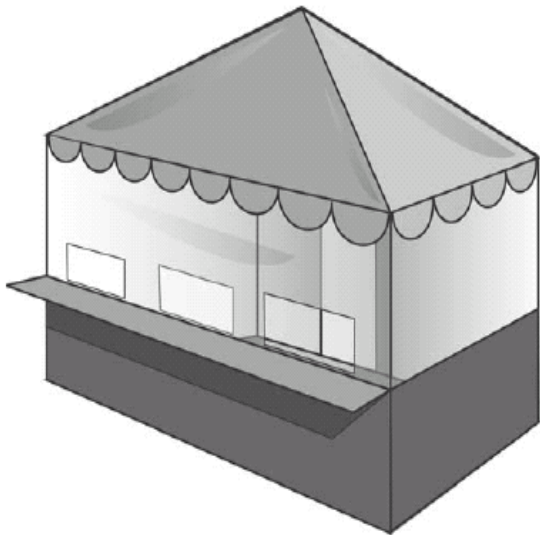
CONSTRUCTION OF OUTDOOR FOOD BOOTHS

A **sign** with the facility name (at least 3-inches tall), city, state, zip code, and the name of the operator (at least 1-inch tall) shall be legible and clearly visible to patrons, in a contrasting color to the background.



Risk Category 1 Outdoor Booth

Over-head protection is necessary to prevent contamination of the food. All food is prepackaged, sampling is permitted. No food preparation is allowed.



Risk Category 2 Outdoor Booth

Full enclosure is required when food is prepared on-site. Cooking equipment may be used outside, directly adjacent to the booth if required by the local building or fire department (provide written proof). **Note: All food must be plated and further prepared inside the booth.**

Allowable booth materials:

- Sides – canvas, plastic, or fine mesh screening (16 mesh/square inch)
- Floors – concrete, asphalt, tight wood or other similar cleanable material. Grass and dirt floor must be covered with a cleanable surface.

DEMONSTRATION OF KNOWLEDGE

In Temporary Food Facilities where food is prepared (Risk Category 2), a person-in-charge must always be present. The person-in-charge must be knowledgeable in food safety and train all food handlers as it applies to their specific duties. Acceptable proof:

- Food Manager Certificate
- Food Handler Card
- A passing score of the [Food Safety Quiz](#).

FOOD FROM AN APPROVED SOURCE

All food offered at a Temporary Event must be from an approved source. Any food prepared prior to the event must be done in an approved commercial kitchen or commissary which is noted on the vendor application. If there is no approved commissary, all food must be purchased the day of and prepared at the event. Daily receipts must be maintained as proof for the inspector.

Foods that are canned, stored, or processed at a home or in a non-approved commissary are **NOT** allowed at a Temporary Event (with the exception of registered/permitted Cottage Food Operation).

Examples of an Approved Source:

- Commercial food facility with a valid Environmental Health permit
- Processed Food Registration issued by California Department of Public Health Food and Drug Branch
- Cottage Food Operation “Class A” Registration or “Class B” Permit – All food offered for sale must be listed as an [Approved Cottage Food Product](#).

FOOD PROTECTION

All customer self-service food items and utensils must be stored in such a way to prevent contamination, examples of acceptable equipment include:

- Sneeze-guards
- Hinged covers over food
- Protected dispensers
- Single-serve packets

COOKING DEMONSTRATIONS

If samples of the food are not provided to the public, a permit is not required to operate. If samples are offered to the public, a Risk Category 2 temporary event health permit is required and all operating and structural requirements must be met.

FOOD STORAGE

All food and food equipment must be stored at least 6 inches off the ground. Raw meats and prepared/ready-to-eat food should be stored separate, in approved storage containers with tight fitting lids to help prevent cross-contamination.

LIVE ANIMALS

Live animals are not allowed inside the food booths. Pets/animals must be kept at least 20 feet away from the food booths. Service animals (dogs) are exempted if the contamination of food, clean equipment, utensils, or single-use utensils cannot result.

WATER SUPPLY AND WASTE DISPOSAL

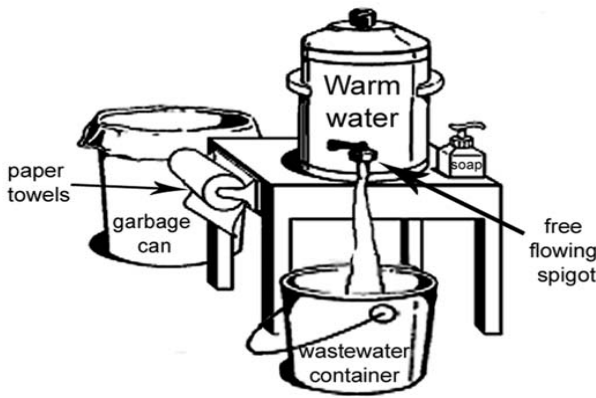
The Coordinator and Vendors must make arrangements to provide supplies such as electricity, water, and waste disposal. At least 20 gallons of clean potable water shall be available for each Risk Category 2 Food Operation and at least 5 gallons of water for hand washing.

All liquid waste must be disposed of in a plumbed sewer drain or by means approved by Environmental Health and the local waste water utility department. Waste water shall not be discharged on the ground or into storm drains.

The coordinator must provide sufficient garbage containers for each booth and for the public eating areas. The containers must be vermin-proof and kept clean.

HAND WASH FACILITIES

A hand wash station must be located in an accessible location within booths where food is prepared and/or where samples are distributed. If a hard-plumbed sink with hot and cold potable water is not available, an alternative hand washing station may be used, consisting of the following:



- Warm potable water (100° – 108°F) stored in an Insulated food-grade container that is capable of maintaining warm water for the duration of the event. The container must have a hands-free spigot that can remain locked in the open position while washing hands.
- Liquid hand soap
- Single-use paper towels
- Waste water container (five-gallon capacity)
- Garbage can

Exceptions:

1. Warm water is not required in booths where only beer and wine are dispensed and sold.
2. Hand wash stations are not required in booths where only prepackaged food is sold and samples are not offered.

Methods for Meeting Requirements

Achieving Warm Water of 100° -108°F

Fill container with warm water at approved food facility and transport to the event or heat water at the event using a cooking range or an electric kettle.

Hands-free Water Spigot

Containers with a push-button spigot can be retrofitted with a lever-type spigot; all materials used must be food-grade. Spigots may be purchased from the manufacturer or from stores where insulated water containers are sold (see the Resources List at the end of this document).

Examples of Allowable Insulated Containers and Spigots

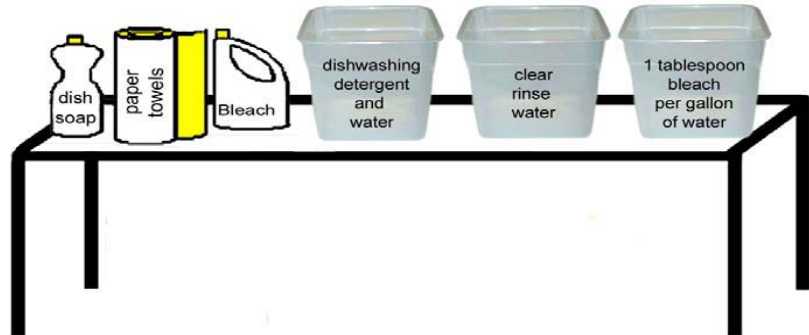


ALTERNATE WARE WASH SET-UP

Ware wash stations are required for all food operations lasting more than 4 hours and where no back-up utensils are available.

A three container set-up is required, consisting of:

1. Dishwashing detergent and water
2. Clean rinse water
3. Sanitizer rinse



Required Sanitizer Concentrations for Ware Washing and Wiping Cloth Storage Buckets

Chlorine Bleach: 100 ppm, 1 tablespoon of bleach per one gallon of water.

(For other types of chlorine sanitizer and quaternary ammonia, follow manufacturer's mixing instructions. Provide test strips to verify sanitizer concentration.)

Quaternary Ammonia: 200 ppm

Single-Use Utensils

Food vendors shall provide only single-use utensils for use by consumers. Washing of multi-service plates, beverage cups, cutlery, etc. that are used by consumers is not allowed.




Exception – Beer and wine booths may pour into and refill glassware if employees are properly trained to handle glassware from the base or stem only. If the booth operators and employees are unable to follow safe refilling procedures on the day of the event, the inspector may require that all refills are distributed in single-use cups for the remainder of the event.

- *Remove clean glasses from the box so that the rim of the glass is not touched (turn the box upside-down).*
- *When refilling glasses, do not touch the rim of the glass with the wine bottle, the beer dispensing equipment or hands.*
- *Wash hands frequently.*

SAFE FOOD HANDLING REQUIREMENTS

Cooking Temperatures

Use an accurate probe thermometer to check the internal cooking temperature of foods. Minimum cooking temperatures:

	<p>165°F for 15 seconds – Poultry; comminuted poultry; stuffed meat, fish, and poultry.</p>
	<p>155°F for 15 seconds – Ground beef, other comminuted meat, and eggs.</p>
	<p>145°F for 15 seconds – Fish; single pieces of meat including beef, veal, lamb, pork and game animals.</p>

*Food that is less than thoroughly cooked may be sold **only** if specifically requested by a consumer or if the food facility operator clearly notifies the consumer verbally or in writing at the time of ordering that the food is raw or less than thoroughly cooked.*

Hot and Cold Holding Temperatures

A Potentially Hazardous Food (PHF) is a food that requires a time or temperature control to limit pathogenic micro-organism growth or toxin formation. Foods, that if left out of temperature, can grow organisms that cause food-borne illness.

Hot Holding: 135° F or higher

- Equipment – steam table, chafing dishes with “sterno” or other heating element.

Cold Holding: 45° F or below

- Equipment – refrigerators or by fully submerging food in ice.

Hot food held at or above 135° F, or cold food held between 41° F and 45° F must be discarded at the end of the day.

Thawing

Food must be thawed in the refrigerator, under cold running water, in the microwave or during the cooking process. Never thaw food at room temperature.

Reheating

Food that is cooked, cooled and reheated for hot-holding shall be reheated to 165° F for at least 15 seconds. Commercially processed or hermetically sealed food shall be reheated to at least 135° for hot holding. Reheating must be done rapidly within two hours.

Cooling

Cool food rapidly from 135° F to 70° F within 2 hours, then place in the refrigerator and continue to cool from 70° F to 41° F within 4 hours (total = 6 hours) Stir food frequently, do not cover until completely cooled. Use approved methods to facilitate the cooling process, examples:



Ice Wand



Ice Bath



Shallow or Smaller containers

Limiting Bare Hand Contact with Ready-to-Eat Foods

Employees must limit bare hand contact with ready-to-eat foods (e.g., salad ingredients, sandwiches, burritos, chips, etc.) by using a barrier such as:



•Single use gloves



•Tongs



•Spoon/Fork

EMPLOYEE HEALTH AND HYGIENE

Employees experiencing **acute gastrointestinal illness** or infected with a communicable disease that is transmissible through food shall be **excluded or restricted** from the food operation to prevent the spread of food-borne illness.

Employees experiencing persistent sneezing, coughing, or runny nose that cannot be controlled by medication shall not work with exposed food, clean equipment, or unwrapped single-use utensils.

Restrooms

Provide at least one toilet for every 15 food employees. Restrooms must be located within 200 feet of the food booths. Approved hand washing facilities must be available at the restrooms with clean potable water for hand washing. Employees must wash hands in the restroom and once again in the food booth, prior to handling food or clean equipment.

Hand Washing

Employees must wash hands before touching any food or clean equipment, between tasks, and after any chance of contamination.

Proper hand washing procedure: Wash hands with warm water and liquid hand soap for at least 10-15 seconds. Pay particular attention to the areas underneath the fingernails and between the fingers. Rinse with clean running water and dry with single-use paper towels.



DEFINITIONS

Community Event – an event that is of civic, political, public, or educational nature, including state and county fairs, city festivals, circuses, and other public gathering events approved by Environmental Health.

Coordinator – person from the sponsoring organization coordinating the food operation of a community event.

Food Vendor – operator providing food to the public (for free or for a charge).

Potentially Hazardous Food (PHF) – food that requires time or temperature control to limit pathogenic microorganism growth or toxin formation. In other words: food that, if left out of temperature, can grow organisms that cause food-borne illness.

Ready-to-Eat Foods – food that is in a form that is edible without additional preparation or cooking. If raw or partially cooked food of animal origin (meat), the consumer is advised.

Single-Use Utensils – a food contact implement or container designed and constructed for one time, one person use, after which they are intended for discard.

Temporary Event (TE) – an approved community event where food is sold or offered to the public.

Temporary Food Facility (TFF) – a food facility that operates at a fixed location for the duration of an approved community event.

California Retail Food Code, Chapter 11 Temporary Food Facilities

RESOURCE LIST

COUNTY RESTAURANT SUPPLY

711 Old County Road

San Carlos, CA 94070

(650) 591-8500

www.crscatalog.com

EAST BAY RESTAURANT SUPPLY

49 4TH Street

Oakland, CA 94607

(510) 465-4300

www.eastbayrestaurantsupply.com

RESTAURANT DEPOT

2045 Evans Avenue

San Francisco, CA 94124

(415) 920-2889

www.restaurantdepot.com

ROCKET RESTAURANT RESOURCE

2940 7th Street

Berkeley, CA 94710

(510) 859-6950

www.rocketrest.com

Disclaimer: San Mateo County Environmental Health Division does not recommend or endorse any particular vendor or product. If you are a restaurant supply retailer or manufacturer and would like to be added to our Resource List, contact Environmental Health.

Please note that as laws and regulations change, the information provided in this document will be updated without notice. Contact Environmental Health for the most current information.

For additional training or resources on the information provided, please contact Environmental Health at (650) 372-6200.