

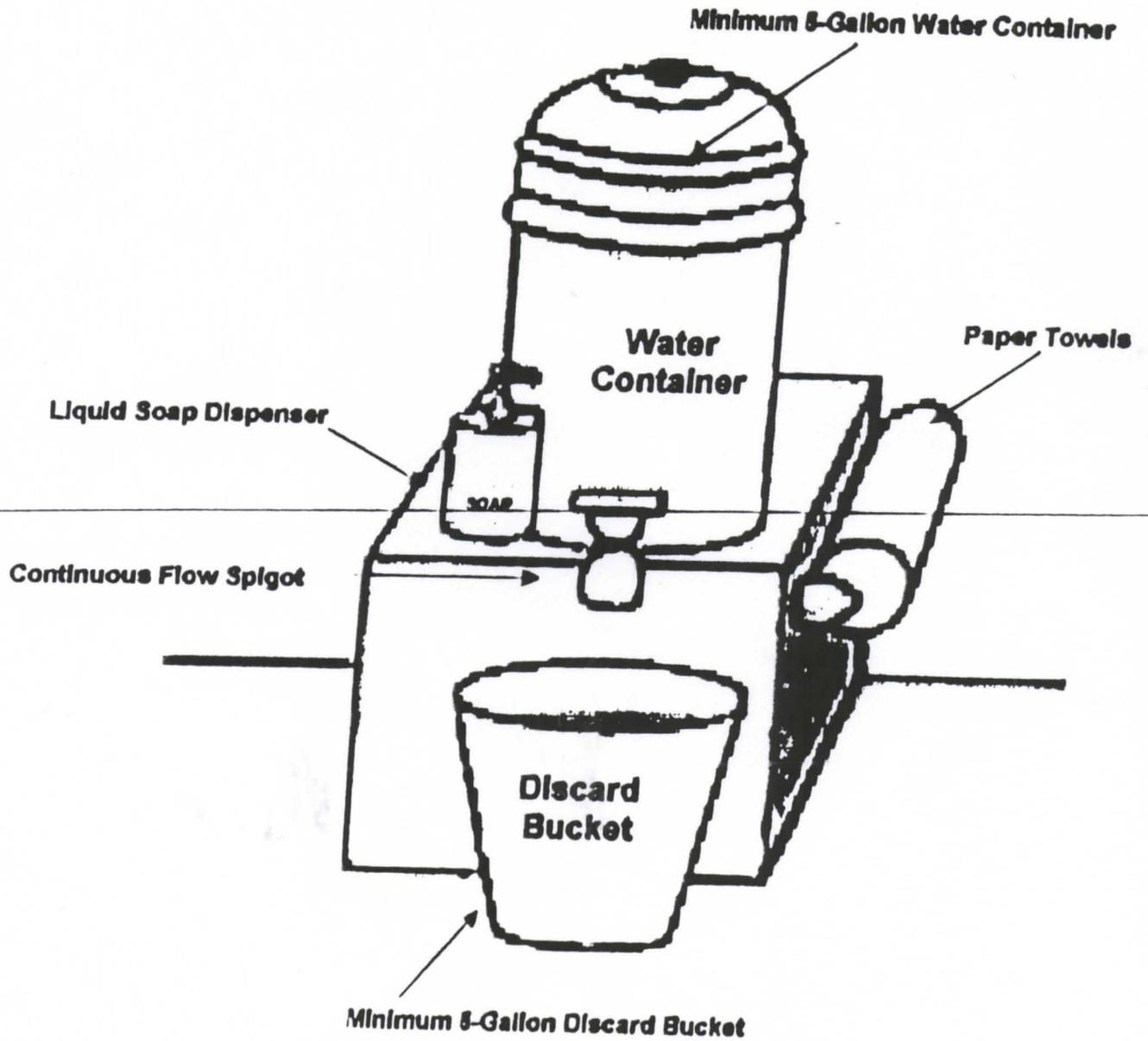
# Temporary Vendors Check List for Special Events

- **Thermometers:** Must be present during inspection to make sure temperatures are maintained properly hot or cold at 140 degree or above 45 degree or below.
- **Disposal gloves:** Minimize the risk of bare hand contact, in addition to hand washing gloves, must be constantly changed.
- **Hats\Hair restraints** are required. When handling food.
- **Test strips:** Provide stations for wash\rinse\sanitize and backed for cleaning cloth bleach should be used as sanitizer. Chlorine 50/100ppm needed to maintain proper concentration levels.
- **Food protection:** Food must be covered and properly stored off of ground. Also, must be under a tent.
- **Hot holding:** Food must be maintained properly (140 degree and above) we highly recommend steam tables. Sternos may be acceptable in certain conditions.
- **Proper cold storage:** Refrigerated units or coolers should be provided for proper cooling methods. Keep cold food at 45 degree and below. Block of ice or dry ice recommended for coolers.
- **Hand washing:** Refer to separate sheet.
- We recommend that vendors bring extra utensils (in case of any emergency situation. Also, provide alcohol strips).
- **Garbage/Waste:** Provide waste receptacle or garbage bags for proper waste disposal.
- Proper flooring when necessary plywood recommended over grass or dirt surfaces.
- Cooking methods – Propane grills only. Charcoal grills not acceptable.
- Present Qualified Food Operator (QFO) certification or any other significant documentation related to food handling.

# **Lista de verificación para Eventos Especiales de Los Vendedores Temporales**

- **Termómetros:** Debe estar presente durante la inspección para asegurarse de que las temperaturas se mantienen adecuadamente fría o caliente a 140 grados o por encima de 45 grados o menos.
- **Guantes de eliminación:** minimizar el riesgo de contacto de las manos, además de guantes de lavado de manos, se deben cambiar constantemente.
- Se requieren los alojamientos de los sombreros\del pelo. Al manejar el alimento.
- **Las tiras de prueba:** Proporcionar estaciones para el lavado\enjuague\desinfectar y respaldados para la limpieza de blanqueador del trapo de limpieza deben usarse como desinfectante. 50/100ppm cloro necesario para mantener los niveles de concentración adecuadas.
- **Protección de alimentos:** Los alimentos deben ser cubiertos y debidamente almacenados fuera de la tierra. Además, debe estar bajo una tienda de campaña.
- **Mantener calientes:** Los alimentos deben ser mantenidos correctamente (140 grados o más) nosotros recomendamos altamente las tablas del vapor. Sternos puede ser aceptable en ciertas condiciones.
- **Adecuada conservación en cámara frigorífica:** unidades o enfriadores refrigerados deben establecerse métodos de refrigeración adecuados. Mantenga los alimentos fríos a 45 grados y por debajo. Bloque de hielo o hielo seco recomendado para refrigeradores.
- **El lavado de manos:** Consulte la hoja separada.
- Se recomienda que los vendedores traigan utensilios extras (en caso de cualquier situación de emergencia. Además, proporcione tiras de alcohol).
- **Basura/residuos:** Proporcionar receptáculo de residuos o bolsas de basura para su disposición adecuada de los residuos.
- Suelo adecuado, cuando sea necesario, el contrachapado se recomienda sobre hierba o tierra superficies.
- Los métodos de cocción - parrillas de gas propano solamente. Las parrillas de carbón no es aceptable.
- Presentar certificación de autorización del Operador de Alimentos (QFO) o cualquier otra documentación importante relacionada con la manipulación de alimentos.

## Temporary Hand-washing Station



**\*\*\*\*\* Required In Each Food Booth\*\*\*\*\***

## FOOD SAMPLING REQUIREMENTS

In an effort to increase sales of a food product or a piece of cooking equipment, samples of a food are sometimes given to the consumer. Food is defined as any raw or processed substance, ice, beverage, including water, or ingredient intended to be used as food, drink, confection or condiment for human.

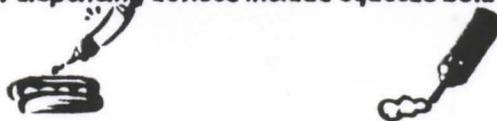
1. A temporary food facility permit from the City of Long Beach is required when selling or giving away food to the public, and/or when food samples are being given to the public. Permit must be displayed at booth for review during inspection.
2. A gravity hand-wash setup consisting of a water dispenser with spigot, single service paper towels, hand soap, and a bucket for collecting waste water must be provided at each booth providing samples and/or preparing food.

*This hand-wash station must be setup prior to preparing and handling food/food samples.*



3. Food samples must be protected from contamination, and where available for customer self-service, must be pre-packaged, or available only from dispensing devices, or handed out individually by a booth employee to each customer. If toothpicks are used in food samples, the toothpicks must already be inserted into food sample by booth operator to avoid contamination of supply of toothpicks by customers.

*Examples of dispensing devices include squeeze bottles and shaker bottles.*



4. Food preparation (cutting, slicing, peeling, portioning, cooking, etc) of samples must be done at least 3 feet away from customers to protect foods from contamination. Sneeze guards can be used to protect food from customer contamination (i.e., sneezing, touching, hair, etc.).



5. Food Samples that are potentially hazardous foods (i.e., dairy products, meats, cooked foods, cut melons) must be kept cold at or below 41° F or hot at or above 135° F.



6. All sampling utensil (i.e., cutting boards, knives, serving spoons, etc.) must be washed, rinsed and sanitized in a 3-compartment sink every 4 hours. All food equipment and preparation surfaces must be smooth, easily cleanable, and nonabsorbent.

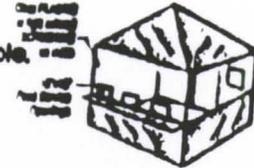


# TEMPORARY FOOD FACILITY SELF CHECKLIST

HEALTH PERMIT MUST BE PROMINENTLY DISPLAYED ON BOOTH

## Food Booth Construction

- Booth is entirely enclosed with all four complete sides, ceiling, and a floor
- Floor is smooth and cleanable. Plywood, tarp, pavement, and asphalt are acceptable.
- Walls and ceiling is constructed of plywood, canvas, fine mesh (16 mesh)
- Pass through window or door to access adjoining BBQ area
- Food pass through openings 18" (high) X 24" (wide) maximum
- Signage in 3" letter to include name, and address of business at front of booth
- Trash container



## Food Handling-Sanitary Requirements

### Food Preparation:

- Food stored at least 6" off the ground.
- All food contact surfaces are smooth, easily cleanable, and nonabsorbent.



## Temperature Control

- Adequate cold storage (ice chests with ice, refrigerated trucks, or refrigerators).
- Adequate hot storage (steam tables, chafing dishes, electric stove, heat lamps, and crock pots).
- Metal, probe thermometer.

## Hand Washing Facilities

- A container with a spigot or drain valve containing a minimum of 5 gallons of water
- Liquid soap in a pump dispenser.
- Single use paper towels
- A bucket to collect wastewater



## Utensil Washing Facilities

- Access to a 3-compartment sink with integrally installed stainless steel drain boards.
- Soap for dish washing
- Sanitizer for dish washing

## Food Handlers

- Clean outer garments for all food handlers
- Hair of all food handlers is restrained with hairnets or hats.
- Provide adequate number of tongs, spoons, long handed forks, disposable gloves, or tissue

### Multi-Day or Night Events

- Adequate lighting for cleaning and handling food
- Lockable food containers for overnight storage
- Refrigeration

COMPLETION OF THE CHECKLIST DOES NOT GUARANTEE COMPLIANCE WITH STATE LAW.  
THIS SOLELY INTENDED AS A GUIDELINE FOR PROPER BOOTH SET UP.

# Summary of Temporary Food Facility Requirements

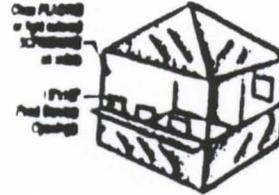
## A. FOOD BOOTH CONSTRUCTION

### Prepackaged Food Booths:

- a. Overhead protection (canvas ceiling)
- b. Smooth & cleanable floor (plywood, tarp, pavement, asphalt)

### Food Preparation Booths:

- a. Fully enclosed booth
  1. Overhead protection (canvas ceiling)
  2. Smooth & cleanable floor (plywood, tarp, pavement, asphalt)
  3. Pass through openings no larger than 18" x 24"
  4. Tight fitting door at booth
  5. Adequate amount of shatterproof/covered lighting (night events)



### Signage:

- a. Name and address at least 3" high at front of booth

## B. FOOD TEMPERATURE CONTROL

### Holding Temperatures:

- a. Potentially hazardous food must be held at or below 45°F, or at or above 135°F.

### Cold Holding:

- a. Potentially hazardous food may be held up to 45°F for 12 hours of each day of an event. After 12 hours the food must be discarded or held at 41°F.
- b. Adequate ice and/or refrigeration units must be present at booth.

### Hot Holding:

- a. Potentially hazardous food must be held at 135°F. At the end of each, potentially hazardous food at hot holding must be discarded or can be donated to a charitable organization.

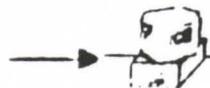
## C. FOOD HANDLING

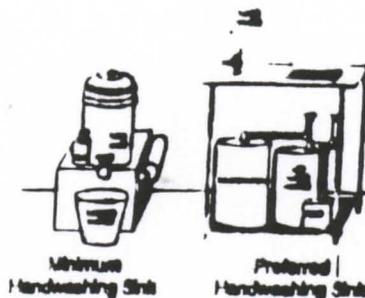
### Food Preparation:

- a. Hand wash station must be set up at booth before any food preparation.
- b. All food preparation, except Barbequing, must take place inside a fully enclosed booth.

### Food Protection/Storage:

- a. All food must be stored at least 6 inches off the ground.
- b. All food and self-service foods/condiments must be protected from contamination.





D. **SANITATION**

**Utensil Washing and Sanitizing (booth w/open foods):**

a. Access to a 3-compartment sink with integrally installed stainless steel drain boards is required for booths with open foods. Four booths may share one 3-compartment sink. Booths must be within 100 feet of 3-compartment sink.

1. 3-compartment sinks must have an adequate supply of hot water (at or  $>120^{\circ}\text{F}$ ) and cold running water.

b. All booths must have soap and sanitizer available for utensil washing/sanitizing.

**Note:** Approved sanitizing solutions include, 600 ppm chlorine for 30 sec., 200 ppm quaternary ammonia for one minute, and 25 ppm iodine for one minute.

**Booth Sanitation:**

a. Sanitizer spray bottles should be provided at booths for sanitizing food contact surfaces. See approved sanitizer concentrations above.

b. Trash can(s) must be provided at each booth.

c. Each booth must have access to janitorial facilities/sink for cleaning of booth and other areas of the temporary food facility.

**NOTE:**

This summary does not include all of the Temporary Food Facility Requirements. Please consult the 20-page booklet titled "City of Long Beach Temporary Food Facility Requirements" for a complete listing of all requirements.