

Montgomery County Health Department Temporary Food Service Event Guidelines

A temporary event is a special occurrence or celebration that is community-wide, such as a fair, carnival, public exhibition, festival, or similar occasion that lasts no more than 14 days.

The Montgomery County Health Department issues food service permits to concessions that prepare/sell unpackaged food items at these temporary events. Prepackaged, non-potentially hazardous items such as canned drinks, chips, candy bars, etc. do not require a permit.

The permit fee is \$10.00 per day per concession unit with a \$30.00 minimum total. The maximum number of days for a temporary event is 14 days. The maximum fee for a 14 day event is \$140.00 per concession unit.

Local merchants who hold a valid Food Service Establishment Permit may participate without the payment of an additional temporary permit fee. They must, however, comply with the rules listed below or prepackage all products at their permitted facility and properly protect food products and maintain proper temperature during transportation and display at the event site.

MINIMUM REQUIREMENTS FOR OBTAINING A PERMIT

Unit Design:

- All food stands must be enclosed, have an approved roof, walls, and floors. Food preparation and service must be confined to the food stand.
- Constructed units must have ceilings, walls, and floors that are smooth, non-absorbent and easily cleanable.
- Screened units must be enclosed on three sides, have overhead protection, approved floors, and be constructed of fire-retardant material. The fourth side must be equipped with fans for insect control.
- Food stands must be adequately lit with shielded lights.
- Supply trucks are considered an extension of a temporary food establishment's vending unit. Permitting of the temporary unit(s) is contingent upon successful inspection and approval of the supply truck. Conditions that may prevent approval of the truck include: pest infestation, inadequate refrigeration, spoiled or adulterated food, or any other condition deemed to be insanitary.

Water Supply:

- Potable water, in sufficient quantities, must be available for food preparation, cleaning, sanitizing, and handwashing. If potable water is available at the site, it must be delivered through a food grade hose to the food stand. Where water connections are not available, potable water must be supplied by means of an approved and

properly sized water holding tank. The potable water system shall be installed to prevent the possibility of backflow. A hose bib vacuum breaker (backflow prevention device) must be installed on the water supply hose bib to which a hose is connected.

- A water heater with enough storage capacity and input to provide hot water for a two- or three-compartment sink and a handwashing sink is required.

Waste Water Disposal:

- A temporary food establishment's wastewater disposal line should be directly connected to the wastewater collection tank whenever possible. If a direct connection is not possible due to distance or terrain, portable wastewater containers of adequate size to accommodate discharges from the two- or three-compartment sink and the handwashing sink must be provided.
- A pump will be required if the line must run uphill to the wastewater tank.
- Self-contained mobile units must empty their wastewater holding tanks daily to prevent overflow.

Handwashing facilities:

- Food vendors are required to provide a handwashing sink supplied with hot and cold water under pressure through a combination faucet or mixing valve. Liquid soap and paper towels must also be provided. Two- or three-compartment sinks used in the washing of utensils and equipment cannot be used as a sink for handwashing.

Warewashing facilities:

- Food stands serving potentially hazardous foods must be provided with a properly sized two- or three-compartment sink for complete immersion of utensils, cookware, etc., and be supplied with hot and cold water.
- The hot and cold water must be provided to all compartments, under pressure, through a mixing valve faucet in order to wash, rinse, and sanitize utensils and cookware.
- Two drain boards or dish tables must also be provided.
- Stoppers must be provided for all compartments.
- Approved sanitizer (bleach, quaternary ammonia, etc.) must be provided with appropriate test strips.

Utensil and equipment cleaning:

All food contact surfaces must be washed-rinsed-sanitized at least daily or as needed to prevent contamination of food and equipment. Three-compartment sinks are to be set up in the following manner when utensils are being cleaned:

- 1st compartment- Hot (at least 110°F), soapy water
- 2nd compartment- Warm, clean rinse water

- 3rd compartment- Sanitizing solution testing at 50-200 ppm available chlorine (or equivalent if quaternary solution is being used)

Equipment that cannot be submersed for cleaning (nut roaster, popcorn popper, etc.) must be cleaned in place.

A bucket of sanitizing solution must be provided for storing wiping cloths that will be used to clean tables, countertops, etc.

Food Source and Labeling:

- All food must be obtained from an approved source.
- Home prepared food or ice may NOT be sold or used.
- Packaging for meat, poultry, seafood, etc., must either bear USDA or Alabama Department of Agriculture seals. In the event the packaging has been discarded, receipts that indicate the dates, items purchased, and places of purchase must be presented.
- Cooked, potentially hazardous food left-over (i.e. not sold) at the end of each event day must be discarded. Vending units will be inspected to verify that leftover food has been discarded.

Food Protection:

- Only those foods requiring limited preparation shall be prepared or served. All food preparation must be done under an approved tent, inside the mobile unit, or on the pushcart.
- All potentially hazardous food or drink must be stored at or below 41°F (refrigerated) or above 135°F (hot holding).
- A digital thermometer must be available and used to check internal food temperatures.
- All coolers and freezers must be provided with an accurate refrigerator/freezer thermometer.
- Frozen food must be thawed in a cooler at or below 41° F or as part of a continuous cooking process.
- All foods, utensils, equipment, and food containers must be stored at least 6" off the ground.
- Food must be protected from the public by either a sneeze guard or distance.
- Condiments at self-service tables must be dispensed in individual packets, squeeze containers, approved pump-type dispensers, or shakers.
- Wrapped food, like sandwiches, may not come in direct contact with ice.
- Chemicals, medicines, and First Aid supplies shall be stored away from food and food contact surfaces.

Cooking and Holding Temperatures:

All potentially hazardous food that requires cooking must be cooked to the following minimum internal temperatures:

- Poultry, stuffed meats, or stuffings containing meat -165°F
- Ground, injected, or restructured meats and fish products, as well as, ratite meats (ostrich, emu), rabbit, and alligator -155°F
- Intact pork, beef or lamb, fish, shellfish, other potentially hazardous foods - 145°F

Hygienic Practices:

- Disposable food service gloves must be worn when handling ready-to-eat food.
- Eating, drinking, and smoking in the food preparation area is prohibited.
- Clothing must be clean and hair must be adequately restrained.

Food vendors will not be allowed to operate a concession until they comply with the above rules. An approval inspection of individual stands and completed application along with the appropriate fee is required prior to issuance of a food permit.