

TEMPORARY FOOD VENDORS QUESTIONS AND REQUIREMENTS

What is considered a temporary food service establishment ?

A temporary food service establishment is a place where food is prepared or handled and served to the public, with or without charge, and which operates at a fixed location in conjunction with a single event or celebration of not more than 14 consecutive days duration.

Where to obtain the permit application ?

Applications may be obtained at the Monroe County Health Department, the Monroe County Website, or by calling (585) 753-5064, Monday through Friday 8:30 a.m. to 4:30 p.m.

Who needs to get a temporary permit ?

Individuals or groups planning to hold events that are open to the public must obtain a permit. Our department requires that a temporary food permit be obtained for each food booth in operation during the event.

Why is it necessary to apply for a permit ?

Temporary food permits are required by law. The State Sanitary Code states that “ A temporary food service establishment shall obtain and display a valid permit from an issuing official authorized by the State Commissioner of Health”.

REQUIREMENTS TO OPERATE

- 1.) Fill out a **Temporary Food Service application**, and submit it with the appropriate fee at least 10 days before the event (a late fee will be applied if submitted less than 10 days prior). Mail to:

Monroe County Department of Health

Food Protection Section –Rm. 1020
111 Westfall Road
Rochester, New York 14620

- 2.) At least one **Certified Food Worker** is needed at each booth if you are serving potentially hazardous food. Please call 753-5869 if you would like to sign up for the CFW class.
- 3.) **A metal stem thermometer** (0-220°). Refrigerators must have a visible thermometer.
- 4.) **Hand washing station** – The hand washing station must consist of a 5 gallon container with a spigot that provides a continuous flow of water. Soap, paper towels and a bucket to collect the dirty water is also needed.

- 5.) **Wiping cloths** – A separate bucket of sanitizer must be present for rinsing/ storing wiping cloths to be used on tabletops and counters. One teaspoon of liquid bleach added to one gallon of cool water will be acceptable. Do not add soap to the water, because it ties up the chlorine making the solution ineffective. This water should be changed frequently during the day
- 6.) All food preparation must be conducted under protection from environmental contamination within the booth or in a approved kitchen facility. **No home preparation or home canned food is allowed.**
- 7.) Smoking, eating or drinking in booths while working is not allowed. All non-working unauthorized persons are to be kept out of the booth.
- 8.) Chemicals such a liquid bleach, detergents, and so forth must be stored and properly labeled in a separate area away from the food preparation and display area.
- 9.) Crockpots, steam tables, or other hot holding devices **must not be used** for heating up foods; they are to be used only for hot holding food at 140° F or above. All food preparation must be conducted under protection from environmental contamination within the booth or in a approved kitchen facility. No home preparation or home canned food is allowed
- 10.) Any person who is infected with a communicable disease, such as a cold, flu, or who has open sores or infected cuts on their hands, vomiting or diarrhea, shall NOT work in any food service establishment.
- 11.) A refuse container with a tight-fitting lid should be available for the garbage.
- 12.) Liquid waste should not be dumped onto streets, storm drains, or onto the ground. Use a container to collect the dirty water and discard in a sanitary manner.
- 13.) **Maintain hot foods at 140° F. or above, and cold foods at 45° F. or below at all times.** Provide adequate refrigeration and/or hot holding/cooking equipment.
- 14.) All of the food/boxes must be stored off the ground to prevent possible contamination.
- 15.) **Avoid bare hand contact with prepared or ready to eat foods.** Use gloves, utensils or deli paper to eliminate bare hand contact with ready to eat food.
- 16.) Keep the time between preparation and serving as short as possible.
- 17.) Hair restraints are needed in the food prep area and serving area.
- 18.) A temperature log book is needed to document your cooking, cooling and reheating of your potentially hazardous food.
- 19.) Ice used for cold holding or consumption must be from an approved source. Ice used for cold holding of bottles, cans and prepackaged foods **must not** be used in beverages.

FOOD HANDLING DEFINITIONS

POTENTIALLY HAZARDOUS FOOD

Means any food which consists in whole or in part of milk products, eggs, meat, poultry, fish, shellfish or other material ingredients capable of supporting rapid and progressive growth of infectious microorganisms. Examples are hamburgers, tacos, pizza with meat toppings, spaghetti and chili. Cooked rice, potatoes, and beans are also considered to be potentially hazardous because they will support rapid bacterial growth.

NON-HAZARDOUS FOOD

Means food such as sno-cones, cotton candy, candy apples, popcorn, nuts, beverages, fried dough, salt potatoes, garden salad, corn, nachos, fruit pies, cookies, sugar waffles, ice cream, baked goods, dehydrated foods, etc.

POINTS TO REMEMBER

THAWING

Potentially hazardous foods must be thawed under cold running water, in a refrigeration unit (<45° F) or in a microwave.

REHEATING FOOD

The entire mass of all precooked, refrigerated potentially hazardous food that is to be reheated must be heated to 165° Fahrenheit or above within two hours and held above 140° Fahrenheit.

HOT HOLDING FOODS

GREATER THAN 140° Fahrenheit

COLD HOLDING FOODS

LESS THAN 45° Fahrenheit

COOLING FOODS

Potentially hazardous foods requiring refrigeration are to be cooled by an adequate method so that every part of the product is reduced from **120° Fahrenheit to 70° Fahrenheit within two hours and to 45° degrees Fahrenheit or below within four additional hours.**

- 1.) Ice bath (stir frequently)
- 2.) Ice baton
- 3.) Break the food down into 2"- 4" pans

PROPER TEMPERATURES

COOKING

All potentially hazardous foods requiring cooking shall be cooked to the minimum internal temperatures as shown below:

Poultry, ground poultry, stuffings, stuffed meats and stuffing containing meats are to be heated so all parts are at least **165° Fahrenheit** with no interruption in the cooking process (no par cooking).

Pork 150° Fahrenheit.

Rare roast beef and rare beef steak 130° Fahrenheit on day one. Reheat to 165° Fahrenheit on day two and hot hold at 140° Fahrenheit.

Whole **shell eggs 145° Fahrenheit** (Liquid pasteurized eggs are highly recommended. **Pooled shell eggs are prohibited.**)

All other potentially hazardous foods must be cooked to 140° Fahrenheit.

Every part of **ground meat** or food containing ground meat are to be heated to at least **158° Fahrenheit**, unless a consumer requests preparation of a single order of ground meat or food containing ground meat which must be prepared at a temperature less than 158° Fahrenheit in order to comply with the request.

FOOD SAMPLING AT PUBLIC EVENTS

- 1.) Food sampling must be limited to non-hazardous food items, (foods that do not require refrigeration).
- 2.) Gloves or utensils must be used to prevent bare hand contact.
- 3.) Foods must be protected from public, (provide sneeze guards, cover foods).
- 4.) Provide single service portions such a soufflé cups, paper plates or napkins
- 5.) Common bowls for customer use are prohibited