COUNTY OF ORANGE
HEALTH CARE AGENCY

PUBLIC HEALTH SERVICES
ENVIRONMENTAL HEALTH

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Excellence
Integrity
Service

April 27, 2010

Dear Temporary Food Facility Operator (Food Booth),

Thank you for your participation in the Annual Orange County Fair! To better help you meet requirements of the California Retail Food Code as a temporary food facility the following is provided to you:

- Determine whether you are will be classified as a Category I or Category II temporary food facility (TFF). Please refer to the attached TFF Informational Bulletin. If you are a food demonstrator and will **not** sample food products then a health permit is not required.
- Ensure that your booth is located within **200 feet walking distance** of an approved restroom
- If you are a Category II TFF, ensure that you are within **100 feet walking distance** of an approved 3 compartment ware washing sink. Please note that a shared 3 compartment sink can only be shared by **no more than 4** Category II TFFs
- If you are a Category II TFF, ensure that your onsite food handling/preparation/cooking occurs within an approved fully enclosed booth or an approved food compartment
- If you are barbequing, once the food is fully cooked it must be immediately served or returned to the enclosed food facility for hot holding. A barbeque **cannot** be used for holding of food.
- If you are a Category II TFF an approved **mechanical** handwash sink is required.
- Please have your permits turned in and fees paid by July 2, 2010
- Please see attached TFF Informational Bulletin for further information
- Additional information can be found at: www.ocfoodinfo.com

Sincerely,

Tom Wong, REHS, MS
Supervising Environmental Health Specialist I
Environmental Health
(714)-433-6160
twong@ochca.com

ENVIRONMENTAL HEALTH INFORMATIONAL BULLETIN

TO: Potential Commercial Temporary Event Food Vendors & Commercial Event Coordinators

SUBJECT: **Temporary Food Facility and Event Coordinator Requirements**

A Temporary Food Facility (TFF) may operate at a swap meet or a community event. An event is considered a "Community Event" by obtaining a special event permit issued by the city (or county) in which it is occurring. Each food or beverage booth operator is required to complete and submit a health permit application along with the Temporary Food Facility Operation Specifications form and pay the appropriate fee at least **two weeks** prior to the event date. After submitting your application, please call (714) 433-6000 and ask to speak to the Environmental Health Specialist assigned to the event to verify that your application was received. For Mobile Food Facility requirements such as push carts, trailers, trucks, and other vehicles, call (714) 433-6074.

The Health Services Fees for this fiscal year (July 1, 2009 to June 30, 2010) are:

Type of Event	**Category I** Prepackaged Food and/or Produce	**Category II** All other Food
Single Event	$56.00	$108.00
Recurring Event	$95.00	$153.00

Event Coordinator (Required for all events with 2 or more booths) $156.00

*-Make checks payable to **OCHCA***

Event Coordinator Requirements

1. An Event Coordinator must complete a health permit application and pay the required health services fee at least two (2) weeks prior to the event.
2. The health permit is not transferable and is valid only for a specific time period and location.
3. The Event Coordinator permit must be issued prior to the issuance of any TFF operator permit(s).
4. A legible site plan that is drawn to scale must be submitted to this agency at least two weeks prior to the event. The plan must include the proposed locations and detailed descriptions of the temporary food facilities, restrooms, refuse containers, potable water faucets, waste water disposal facilities, and all shared warewashing and handwashing facilities.
5. The Event Coordinator or his/her designee(s) must be on-site and available during booth set-up and during the event itself.

Booth Operator General Requirements

1. All prepackaged and open food booths must obtain a health permit application and pay the appropriate health services fee.
2. The health permit is only good for the single event and cannot be transferred and must be approved by this Agency prior to operating the booth.
3. Each operator must display on the booth the following information: facility name (at least 3 inches high letters), operator name, city, state and zip code (at least 1 inch high letters)

4. Each booth must have a Person-in-Charge (PIC) or a designee. The TFF permit holder is the PIC who shall be present at the TFF during all hours of operation.
5. All foods shall be obtained from approved sources. No foods from a private home shall be used, stored, offered for sale or given away.
6. All foods, utensils and other related items must be stored at least six (6) inches off the ground and adequately protected from contamination while being transported, stored, prepared, displayed and served.
7. All equipment and utensils must be smooth, non-absorbent, easily cleanable, and made of non-toxic materials.
8. All prepackaged foods offered for sale must be properly labeled.
9. All bulk food ingredient containers shall be covered and clearly labeled as to their contents.
10. All condiments outside of the enclosed booth must be prepackaged or dispensed from approved pump squeeze or pour-type devices.
11. Potentially hazardous foods that are held at or below 45°F for up to 12 hours in any 24 hour period, or at or above 135°F, are to be destroyed at the end of the operating day, unless foods have been continuously held under mechanical refrigeration at or below 41°F.
12. Approved hot and cold holding equipment shall be provided to ensure proper food temperature control during transportation, storage, and operation.
13. Ice used for refrigeration purposes shall not be used for consumption in food or beverages.
14. A suitable and an accurate small-diameter probe thermometer shall be available as needed.
15. All food preparation, food storage, and warewashing areas are to be equipped with overhead protection.
16. No live animal, bird, or fowl shall be allowed within 20 feet of the booth.
17. At least one approved toilet facility for each 15-employees/food handlers shall be provided within 200 feet of each TFF.
18. One mechanical handwash facility with warm running water (100°F) and under pressure shall be provided for each required toilet facility.
19. Single-service soap and paper towel dispensers shall be provided at each handwash facility.
20. A janitorial sink shall be provided on site as needed.
21. All hoses transporting potable water must be food-grade quality. Garden-type hoses are not acceptable.
22. All liquid waste must be properly disposed of (i.e., sewer system, wastewater holding tank). Wastewater holding tanks must be large enough to capture the total daily intake of wastewater.
23. All TFFs shall be readily disassembled for storage and transporting, and be capable of being readily assembled to its original integrity.

Prepackaged Food Booths (Category I)

1. All foods must be kept at least 6 inches off the ground. An overhead protection is required and shall be made of approved materials. Dirt floor is not approved.
2. No open food sampling or food processing is allowed on site. Beverages may be poured from an original manufacturer's container into a disposable cup as a single serving.
3. All foods must be pre-packaged at an approved permitted facility.
4. In lieu of a handwash station, cold water with a germicidal soap may be provided.

Unpackaged Food Booths (Category II)

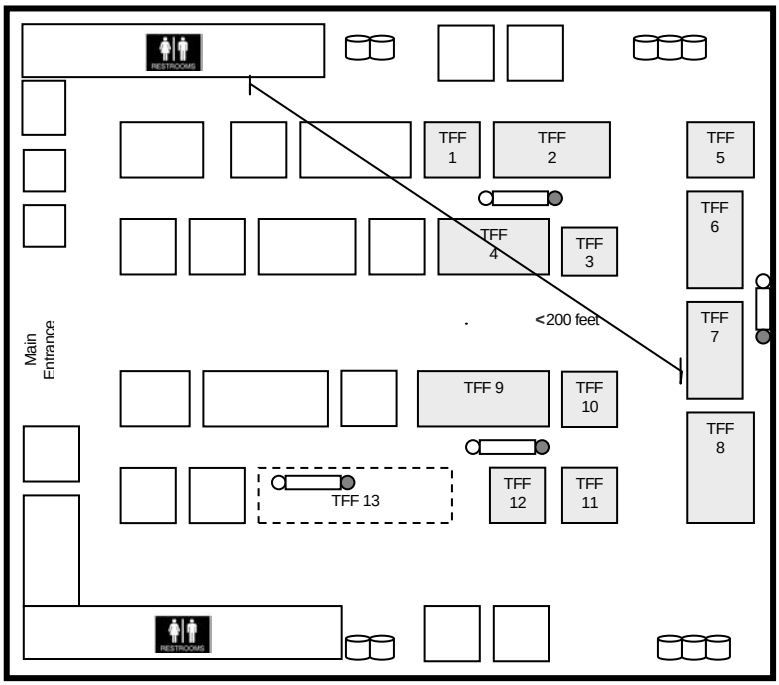
1. The Person-in-Charge (PIC) shall have adequate knowledge of, and shall be properly trained in, food safety principles as it relates to their assigned duties.
2. The booth must be fully enclosed. Walls or half walls and ceilings shall be constructed of smooth, durable and easily cleanable materials.
3. Pass-through openings shall be no larger than 432 square inches.

4. Minimum screening size is 16-mesh.
5. A durable and readily cleanable floor surface shall be provided within the TFF. (For example, concrete, asphalt, or wood).
6. In lieu of fully enclosed food booth, unpackaged foods may be prepared within a food compartment, or enclosed areas of the booth, with doors or an access cover which are kept closed except when dispensing food.
7. A 3-compartment sink with two integral metal drain boards and with hot (120ºF) and cold running water shall be provided within each TFF except if:
    a. A sink exists within 100 feet of the booth in a permitted facility owned by the same person/entity.
    b. A common, centrally located sink may be used for as many as four unpackaged booths.
        1) No food preparation in the common sink.
        2) A canopy shall be provided over the common sink.
        3) The sink shall be no farther than 100 feet from any of the booths using it.
        4) The sink compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink.
8. Handwashing facilities must be provided in each booth. Handwash facilities include warm water (provided in an insulated container), a bucket to catch the wastewater, liquid pump soap, and single service paper towels.
9. BBQ units, grills or other approved outdoor cooking equipment may be located adjacent to the TFF if local building or fire codes prohibit cooking inside the TFF. BBQ units (or other cooking equipment) must be separated from public areas in a manner that prevents access by customers to the cooking area. (e.g., sneeze guard)
10. All foods that are going to be cooked on the outdoor equipment must be stored inside the booth. Only small quantities of food in closed containers awaiting the cooking process may be allowed outdoors.
11. All food preparation must take place within the booth.
12. Foods may be either served from the cooking equipment or from the pass-through window.

Swap meets

TFF's that operate at a swap meet are limited to prepackaged, non-potentially hazardous food and whole uncut produce only.

Example of TFF Event Coordinator site plan:



A Street

B Street

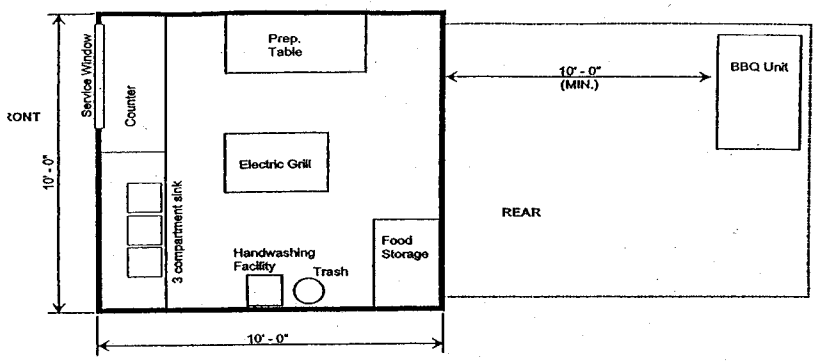
LEGEND

Fresh Water
Waste Water
Warewashing Sink
Refuse Container
Restrooms and Handwashing Facilities

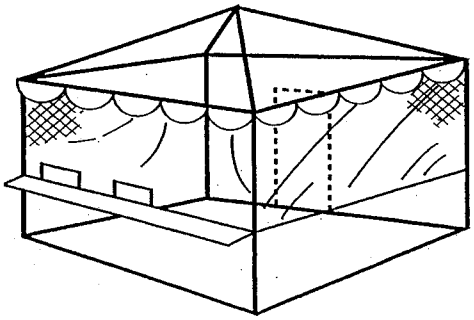
TFF 1	Jeff's Pizza
TFF 2	Juice for Me
TFF 3	Chip Chip Cookies
TFF 4	Grandma's BBQ
TFF 5	Suds N' Spuds
TFF 6	Taste Best
TFF 7	Thai Food
TFF 8	Earth Foods
TFF 9	Veggie for Ever
TFF 10	Popcorn Galore
TFF 11	All Sandwiches
TFF 12	BBQ Pork & More
TFF 13	House of Chicken

Note:
1. TFF 13 will provide its own warewashing sink

Example of TFF setup:



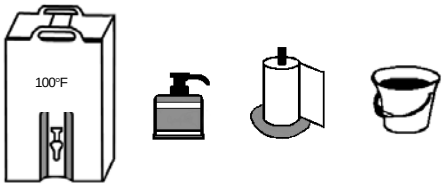
Finish Schedule	Materials
Floor	Plywood
Walls	Plywood and Metal Mesh Screening
Ceiling	Flame proof canvas



TFF Lay-out

DRAWING NOT TO SCALE

Example of TFF Handwashing Station:



Events over 3 days require mechanical handwash sink

Orange County Health Care Agency
Environmental Health Division
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Telephone: (714) 433-6000
Fax: (714) 433-6423
Web Site: www.ochealthinfo.com

TEMPORARY FOOD FACILITY

OPERATION SPECIFICATIONS

Event Name: _____

Business Name: _____

Address: _____

Name: _____

Phone Number: _____

Following shall be completed by the operator of the temporary food facility. Check the box which best explains your operation. More than one answer may apply to a question. If a question does not apply to you, leave it blank.

1. Which one of the following best describes your operation during this event?

- ☐ No cooking; assembly only (Example: Sandwiches, Drinks)
- ☐ Single cooking step and assembly (Example: Burgers)
- ☐ Cooking, cooling, reheating, etc
- ☐ Properly pre-packaged potentially hazardous food (Perishable food)
- ☐ Properly packaged non- potentially hazardous food (Non-perishable food)
- ☐ Uncut, whole produce
- ☐ Other _____

2. How will food be transported and steps taken to prevent contamination of foods?

- ☐ Food is properly covered during transportation
- ☐ Cold/frozen food is maintained at or below 41F during transportation
- ☐ Hot food is maintained at or above 135F during transportation
- ☐ All food preparation takes place in an approved facility or inside the booth
- ☐ Food is obtained from approved sources and not obtained, prepared, and/or stored in private home
- ☐ Outdoor cooking equipment are protected from public access
- ☐ Only approved equipment and containers are used

3. Which one of the following describes your handwashing practices?

- ☐ One handwash sink with 100F running water under pressure is provided inside the booth (Events over 3 days)
- ☐ Warm water in an insulated container with catch bucket is provided (Events less than 3 days)
- ☐ Cold water with a germicidal soap is provided (Pre-packaged only)
- ☐ Single-service soap and paper towel dispenser is provided

4. How will cold potentially hazardous food be maintained at or below 41F?

- ☐ Inside an approved electrical refrigeration unit
- ☐ Stored on ice, inside ice chest
- ☐ Displayed on top of ice
- ☐ Inside refrigerated cart/truck/trailer
- ☐ Inside insulated bag

5. How will hot potentially hazardous food be maintained at or above 135F?

- ☐ Inside steam table
- ☐ Inside hot holding cabinet/unit/bag
- ☐ On top of cooking equipment

6. Where will food be stored when the facility is not in operation?

- ☐ Stored inside the booth protected from any type of contamination
- ☐ Returned to an approved food facility
- ☐ Leftovers are discarded at the end of the day
- ☐ Stored inside refrigerated trailer
- ☐ Other _____

7. What are the procedures for cleaning utensils and equipment?

- ☐ A 3-compartment sink is provided inside the booth
- ☐ A centrally located 3- compartment sink exists within 100 feet of the booth (shared by no more than 4 booths)
- ☐ Hot water of 120F and cold running water is provided at the sink
- ☐ Approved sanitizer such as chlorine is available in the sink
- ☐ Sanitizer test strips are provided

8. What are the procedures for cleaning structure and disposal of waste?

- ☐ Inside the booth is cleaned as needed during the event or at the end of each day
- ☐ Rubbish is picked up by the event staff or booth operators
- ☐ Approved and adequate trash dumpster is provided
- ☐ Waste water is properly disposed of

9. What type of material and methods are being used to construct the temporary food facility?

- ☐ A durable and readily cleanable floor surface such as concrete, asphalt, wood or tarp is provided
- ☐ The booth is fully enclosed
- ☐ Pass-through openings are minimum of 432 square inches
- ☐ Minimum screening size of 16 mesh is used
- ☐ A canopy is provided over the common 3- compartment sink
- ☐ Other _____

In the area below draw a diagram of the site plan for the food operation at this event. You may use additional paper or a separate pre-printed diagram and submit it with this form. (Include the proposed layout of equipment, food preparation tables, food storage, warewashing, and handwashing)

Orange County Health Care Agency
Environmental Health Division
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Web Site: www.ochealthinfo.com

APPLICATION FOR HEALTH PERMIT

TEMPORARY FOOD FACILITY

This Section To Be Completed By Applicant- Please Print – Do Not Detach Operator Copy - Health Permits Are NOT Transferable

Name of Event:	Name of Event Coordinator:	Phone:
Event Location:	City:	Zip:
Business Name:	Owner's Name (Authorized Representative):	Phone:
Business Address:	City:	Zip:
Cell Phone:	E-Mail Address:	Fax:
Owner's Mailing Address:	City:	Zip:
Emergency Contact:	Emergency Phone:	
Nature of Business/Type of Food:		
Operation Date(S):	Operation Days: S M T W T F S ☐All Days	Operation Hours: _____Am/Pm To _____Am/Pm

Any Food Prepared Before The Event: ☐Yes ☐ No If Yes, Provide Name And Address Of The Approved Facility:

Name: _____

Address: _____

I Hereby Make Application For A Health Permit And/Or Environmental Health Services

Signature:		Date:	
Print Name:		Title:	
Date of Birth:	Driver's License No:	Social Security No:	Federal Tax ID:

For Office Use Only

SPECIALIST

Permit Approved By: | Date:

Permit Valid Only For A Specific Time Period And Location

Operational Limitation (S): _____

FEE

Permit Number:	Type of Establishment/PE:	HSO Receipt Number:

This Application Is For:
☐Category I (Prepackaged Food and/or Produce, No Sampling)
☐Category II (All Other Foods, Including Poured Beverages, Unpackaged Samples)
☐Event Coordinator (Administrator, Organizer, Manager of Community Event/ Certified Farmers Market)

Event Frequency: ☐Single ☐Recurring	Fee Amount:	☐ Fee Amount Paid ☐Fee Amount Unpaid

This Permit Is Valid For: _____

SPECIFICATIONS

Sampling: ☐Yes ☐No	Cooking: ☐Yes ☐No	Cooking Limitation:

Operation Specifications Submitted: ☐Yes ☐No If no, when will it be submitted:

Remarks: _____

HEALTH CARE AGENCY/PUBLIC HEALTH
ENVIRONMENTAL HEALTH
INFORMATIONAL BULLETIN

TO: **2010 Orange County Fair - Food Vendor Operators**

SUBJECT: **Requirements for Fair Food Vendors**

The purpose of this Informational Bulletin is to provide all Orange County Fair Food Vendors with important information regarding the 2010 Fair. This information is to be used in conjunction with the specific permit process for mobile food facilities (MFF – Trailers or Carts) and temporary food facilities (TFF - Booths).

Trans Fat:
A recent law banning artificial trans-fat from being served in food facilities went into effect January 1, 2010. This means that Inspectors will be checking for trans-fat ingredients used in preparing foods.

> *Beginning January 1, 2010* – No oil, shortening, or margarine containing artificial trans-fats may be stored, distributed, served or used in the preparation of any food within a food facility (except those food facilities using oil and shortening to deep fry yeast dough or cake batter which will need to comply by January 1, 2011). Refer to Information Bulletin at: www.ocfoodinfo.com.

Cut Tomatoes:
Recent law changes have included cut/processed tomatoes as a potentially hazardous food. Therefore, cut tomatoes now need to be refrigerated at or below 41 degrees Fahrenheit.

Staffed Counters:
Staffed counters may offer only bulk non-potentially hazardous hot and cold beverages dispensed from approved bulk dispensing units, ice, and bottled water. Asphalt, concrete, sealed plywood and sheet vinyl is acceptable. Dirt or grass is not an acceptable floor surface.

Open-Air Barbecue:
Open-air barbecues or outdoor wood-burning ovens must be operated adjacent to an approved and properly equipped mobile food facility (MFF – Trailer or Cart) or temporary food facility (TFF- Booth).

Operation:

- *Food preparation* (i.e., shucking of corn on the cob and dipping of liquid butter) needs to be conducted within the approved trailer or booth. After the food is cooked on the open-air barbecue, it is returned (in a covered container) to inside the MFF or TFF for hot holding until served.
- *Direct contact of food with heat source* is required on the open-air barbecue. Therefore stacking or mounding of food (i.e. fajitas, corn on the cob) and flat surfaces (such as a griddle or pan) are not allowed on the open-air barbecue.

1241 E. DYER ROAD, SUITE 120, SANTA ANA, CA 92705-5611
Telephone: (714) 433-6000 / FAX: (714) 433-6423

Construction:

- Brick may be used in the construction of a barbecue provided that the exterior is flush and smooth and made nonabsorbent using an approved sealer. Only food grade materials shall be used for the cooking surface. The equipment shall be separated from public access to prevent food contamination or injury to the public by using ropes or other approved methods. The floor surface on which the barbecue is located shall be impervious, smooth, and easily cleanable and extends at least five feet on all open sides. Asphalt, concrete, sealed plywood and sheet vinyl is acceptable. Dirt or grass is not an acceptable floor surface.

Beverage Refills:
Refilling of non PHF beverages is allowed using the following procedures: 1) Customer removes the lid and straw; 2) Operator uses a bulk beverage dispensing system with an approved activator arm which is bent or a push button activator (so the lip of the cup does not touch the bulk beverage arm or machine); 3) The filled cup is handed back to the customer.

Person in Charge (PIC):
Each food facility must have a PIC present. This does not need to be a manager, but it does need to be a designated person who is trained and has adequate knowledge in safe food handling practices as it relates to the specific food preparation activities that occur at the food facility. The PIC is responsible for the oversight of the food operations and is able to take action in regards to public health issues.

Veterans Fee Exemption:
Requests for Veteran's Fee Exemptions will be accepted no later than July 15, 2010. The veteran must apply in person with a copy of their Military Separation Document (such as DD 214 or DD 256) and proof of sole ownership via a copy of the current Business License or California Board of Equalization Sellers permit. You may contact Randy Dossett at 714-433-6093 to set up an appointment to process your Veteran's Fee Exemption prior to the Fair. Note: Due to recent changes in the law, if your operation is in incorporated areas (city), the veteran will also need to be a California resident to qualify for the fee exemption.

You can download Fair related information on topics such as Trans-Fat, Open-Air Barbecues, and Person in Charge at:

www.ocfoodinfo.com

To assist Food Vendors with the Fair please contact:

Mobile Food Facility (MFF – Trailers or Carts): 714-433-6416

Temporary Food Facility (TFF - Booths): 714-433-6166

2010 OC Fair Food Vendors/infobul
Rev. 4/21/10

ENVIRONMENTAL HEALTH INFORMATIONAL BULLETIN

TRANS FAT BAN

A recent law banning artificial trans-fat from being served in restaurants goes into effect on January 1, 2010. For restaurant owners and operators, this means our Inspectors will be checking for trans-fat ingredients used in preparing foods. Section 114377 of the California Health & Safety Code will be implemented in two phases:

Phase 1- Beginning January 1, 2010

No oil, shortening, or margarine containing artificial trans-fats may be stored, distributed, served, or used in the preparation of any food within a food facility. Oil and shortening used to deep fry yeast dough or cake batter are exempt until Jan 1, 2011.

Phase 2- Beginning January 1, 2011

No food containing artificial trans-fat, including oil and shortening used in deep frying of yeast dough or cake batter, may be stored, distributed, served, or used in the preparation of any food within a food facility.

There are a few exemptions to the "trans-fat ban," including: food that is sold in the manufacturer's original, sealed packaging; food or ingredients with less than 0.5 grams of artificial trans-fat per serving; and naturally occurring trans-fat commonly found in meat and dairy products**.**

Looking for Artificial Trans-fat? Check the nutrition facts panel

- If it shows less than 0.5 grams of trans-fat per serving, the product is approved for use

- If the panel shows 0.5 grams or more of trans-fat per serving, look for the following ingredients:
  Partially hydrogenated [vegetable] oil
  Shortening
  Margarine
  If none of these items is listed, the product is approved for use; but if any one of these items is listed, the product is not approved for use.

- If there is no nutrition facts panel or ingredients list, ask the manufacturer to provide a letter containing the manufacturer's name, address & phone number; the product information; the ingredients list; and the trans-fat content.

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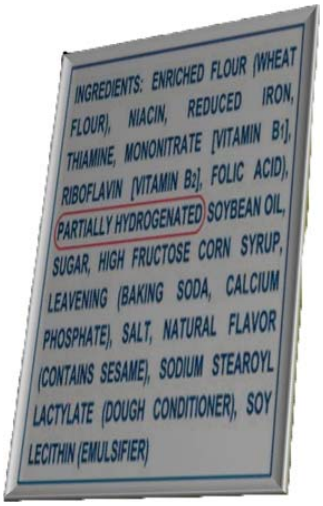
Foods that commonly have contained Trans-fat:	….Try switching to:
Cooking oils: commercial fry oils, vegetable shortening Fried foods: french fries, doughnuts Baking ingredients: margarine, cake mix, muffin mix	**For Deep Frying: use traditional heavy duty vegetable oils like corn, peanut, canola, or palm oil** **For Baking: use trans-fat free products along with butter, lard, and vegetable oil**



Enforcement

All trans-fat violations will be recorded as minor and should be corrected using a time frame established by our agency. Any repeat patterns of non-compliance would be subject to additional enforcement measures.

Food items containing artificial trans-fat may be subject to Voluntary Condemnation and Destruction procedures at the time of inspection.

For more information regarding the new trans-fat ban, please contact Environmental Health at (714) 433-6000 or visit our website at: www.ocfoodinfo.com

ENVIRONMENTAL HEALTH INFORMATIONAL BULLETIN

TO: Orange County Retail Food Facility Owners/Operators

FROM: Guidelines for the Operation of Open-Air Barbecues

The California Retail Food Code (CRFC), Section 114143, outlines the requirements of an outdoor barbecue. These requirements were incorporated into CRFC in an effort to reduce food borne illnesses associated with improper food handling practices and poor sanitation that can be associated with barbecues. The purpose of this Bulletin is to inform you of these provisions of the law and to assist you in complying with them.

DEFINITION

"**Open-Air Barbecue**" means a piece of equipment designed for barbecuing food, where the food is prepared out of doors by cooking directly over hot coals, heated lava, hot stones, gas flame, or other method approved by the State of California suitably designed and maintained for use out of doors, that is operated by a Temporary Food Facility, or a Mobile Food Facility that remains fixed during hours of operations at a community event, or a Permanent Food Facility.

GENERAL REQUIREMENTS

1. Open-air barbecues shall be operated in reasonable proximity to and in conjunction with a permanent food facility that is approved for open food preparation, or adjacent to a mobile food facility or temporary food facility at an approved community event.

2. All accessory equipment located at an open-air barbecue site (other than the barbecue unit) shall be portable. Before constructing a permanent outdoor barbecue, three sets of detailed plans and specifications must be submitted to the Orange County Plan Check Department for review and approval.

3. The floor surface on which a temporary barbecue facility is located shall be impervious, smooth and easily cleanable and provide employee safety from slipping. The flooring is to extend five feet on all open sides where cooking is conducted.

4. The barbecue shall be located in an area which suitably protects the food and equipment from dust, dirt, and overhead contamination.

5. Barbecue units (including the grill/grate) and all accessory equipment and utensils associated with its operation must be made of approved nontoxic materials and constructed so as to be readily and easily cleaned, kept clean, and maintained in good repair. All barbecue food equipment design, construction and installation are subject to approval by this Agency. Food and utensil related equipment must meet or be equivalent to applicable ANSI certified sanitation standards, such as NSF International Food Service Equipment Standards. Note: Chain link fencing is not an approved grill/grate.

6. All equipment shall be designed, installed, and operated in compliance with all applicable building and fire codes. Applicants should seek the advice of local building and fire departments to determine applicable building and fire codes.

7. Sanitary facilities, including, but not limited to toilet facilities and handwashing facilities, shall be available for use within 200 feet travel distance of the barbecue. All handwashing facilities associated with the barbecue operation shall be supplied with warm water (minimum 100 degrees F), single-service hand soap, and paper towels (or air dryers) in dispensers. All toilet and handwashing facilities shall be kept clean and in good repair.

OPERATIONAL REQUIREMENTS

1. Foods which are intended to be stored at, or served from, an open-air barbecue facility are limited to foods cooked directly upon the barbecue and non potentially hazardous condiments such as relish, onions, or mustard which are prepackaged or dispensed from an approved dispensing system (e.g., pump type or squeeze type containers). Buns, rolls, tomatoes, pickles, onions or cilantro in a pan and other foods are not permitted to be stored or served from an open-air barbecue facility.

2. No food preparation may take place out-of-doors except the cooking of foods on the barbecue and the application of pre-packaged or properly dispensed non potentially hazardous condiments to the foods barbecued.

3. Grills/grates are to be designed to allow the food to be cooked directly over the flame/heat source. Equipment such as pans or flat griddles which do not allow direct cooking of the food over the flame/heat source are not allowed on the barbecue.

4. All foods which are cooked on the barbecue shall be at all times reasonably protected from dust, dirt, insects, rodents and other forms of contamination.

5. Foods which are cooked on the barbecue may be dispensed directly to the customer from the barbecue unit using sanitary utensils, or returned to the approved facility for serving.

6. Single service eating and drinking utensils must be pre-wrapped or stored and dispensed in a manner which protects them from contamination.

7. All potentially hazardous foods must be maintained at or below 41° Fahrenheit or at or above a temperature of 135° Fahrenheit at all times other than during reasonable periods of preparation.

8. An accurate thermometer suitable for measuring the temperature of the food shall be kept readily available.

9. All barbecue equipment, utensils, and portable fixtures associated with the barbecue are to be kept clean and in good repair. They shall be cleaned daily or more often as needed.

10. All employees, while working at an open-air barbecue shall have their hair confined, wear clean, washable outer garments, shall refrain from the use of tobacco in any form, refrain from eating, and shall keep their hands clean.

11. Barbecues are to be separated from public access by using ropes or other approved methods to prevent contamination of the food and injury to the public.

12. All accessory equipment and utensils associated with an open-air barbecue must be returned to approved clean-up and storage facilities at the end of each day's use.

13. Approved storage facilities must be available during periods in which the barbecue is not in operation.

14. No live animals, birds, or fowl are to be kept or allowed within 20 feet of any area where food is prepared, stored, kept, or served, except as noted in Section 114259.5 (Dogs under the control of a uniformed law enforcement officer, licensed patrol operators or service animals under the control of a disabled person) of the CRFC.

15. All food waste or rubbish associated with a barbecue shall be placed in disposable bags, impervious to moisture and sealed, or stored in nonabsorbent, rodent-proof containers which have tight-fitting lids. All waste containers shall be kept clean and in a sanitary condition.

16. No insecticide may be used at an open-air barbecue facility unless it is approved for use within food establishments and is used in a manner which would not cause contamination of food or utensils.

This is <u>not</u> a complete list of all requirements for the operation of an outdoor barbecue. If you require further information, contact this office at (714) 433-6000.