

Booth Setup Requirements

Overhead Cover

All equipment, food, condiments and single service items must be under overhead cover.

Ground Cover

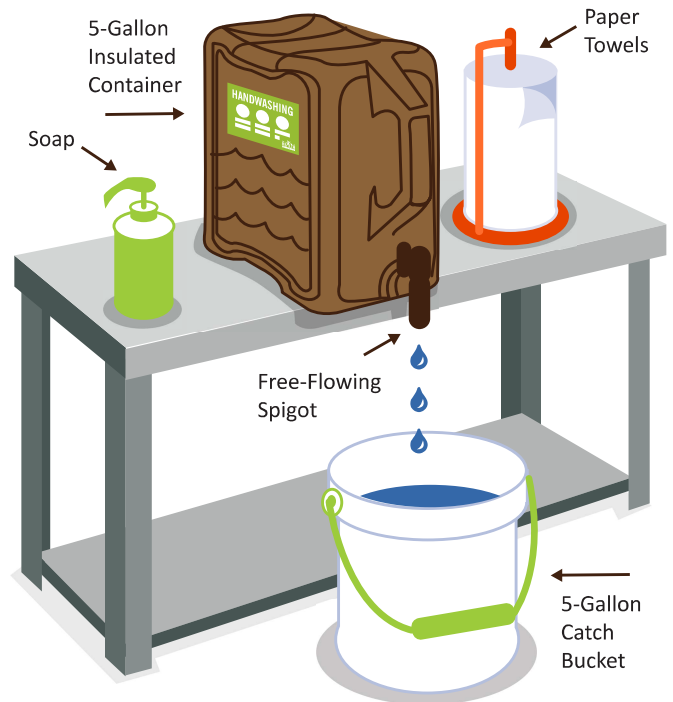
Required if setup is on grass, gravel or dirt

Hand Washing Station *(diagram at right)*

- Warm water, soap and paper towels
- 5-gallon catch bucket
- 5-gallon (minimum) insulated container of warm water with a free-flowing spigot
- Sign or poster that notifies food employees to wash their hands
- Additional hand washing setup(s) may be required when handling raw meats or with large and complex operations.

Sneeze Guards

Required if any food preparation or storage is on the front counter, or in other areas exposed to the public.



Booth Supply Requirements

Approved Sanitizing Solution

Quat or bleach are most common

Test Strips for Sanitizer Solution

Digital Thin Probe Thermometer

For measuring internal temperature of thin foods

Gloves or Other Barriers

To prevent bare-hand contact with ready-to-eat foods

Water

All water used in the establishment must be potable and from an approved public source. Hoses used to transport potable water must be food grade (no garden hoses). Gray water must be dumped in an approved waste disposal. Do not dump into storm drains, toilets or on the ground.

Ice

Approved source, commercially made

Food Safety Considerations

Time/Temperature Control for Safety (TCS) Foods

(Previously Potentially Hazardous Foods (PHFs))

Cold Holding

Must be cold held at 41°F or less. Commercial-grade, NSF-approved, mechanical refrigeration is required for storing TCS foods at events of two or more days, unless otherwise approved.

Hot Holding

Must be hot held at 135°F or above. Foods cannot be unattended during cooking or hot holding.

Cooling

Not allowed at a temporary food event.

WA State Food Worker Card

The person in charge must have a valid Washington state food worker card available for inspection and must be present at all times during the event.

In-Use Utensils

Store in ice water at 41°F or less, in hot water 135°F or above, or in the food product with the handle out. They may also be stored on a clean surface if they are washed, rinsed and sanitized at least once every 4 hours.

All food & equipment must be underneath overhead cover

May require fire-resistant material (Tent top & sides)

Contact fire department for more information.

Side walls are required during inclement weather

Propane tank (Must be outside tent)

Contact fire department for information on distances.

A floor covering is required if the booth is set up on grass or dirt

