

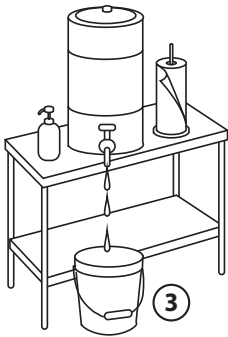


Temporary Event - Operating Requirements

✓ Read and check off each of these 23 items in order to comply with all Quil Ceda Village Food Code requirements

1. Submit an application - Your application and payment must be received at the Quil Ceda Village Health Department (QCV HD) 7 days before the event or you will be charged a non-refundable late fee.

2. A metal-stem thermometer must be available and used often to check internal temperatures of potentially hazardous foods. It must be able to measure from 0°F to 220°F. Make sure your thermometers are calibrated. Ask your inspector if you do not know how, or refer to attachment.



3. Hand-washing facilities - You need **warm** running water, soap, individual paper towels, and a bucket to collect the dirty water. An **insulated container** (5 gallon minimum) with a free flow spigot is required. Other warm water **free flow** sinks may be used if approved by QCV Health Inspector.

4. Wiping cloths - You need a separate bucket of sanitizer for rinsing/storing wiping cloths to be used on cutting boards and table tops. One teaspoon of liquid bleach added to one gallon of cool water provides an adequate sanitizer. Change the solution frequently during the day. Other sanitizers may be used if approved by QCV Health Inspector.

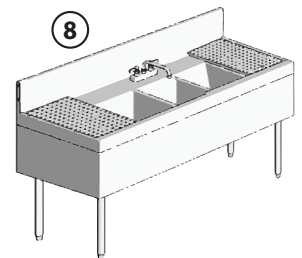


5. All food preparation must be done in the booth or at an approved kitchen by QCV Health Inspector to minimize the potential for foodborne illness. Home preparation of foods is not allowed.

6. Food Protection - All opened food items must be protected from possible contamination. **Samples must be protected** by a covering while on display, and dispensed by a utensil or single serving item. Gloves must be worn when handling samples. Hard crusted bread must be protected by packaging or by display cases furnished with hand contact barriers.

7. No cooling of potentially hazardous foods can be done at the booth.

8. Dishwashing facilities - Wash equipment and utensils in a three-compartment sink or an approved dish machine. Make sure all utensils and equipment are washed, rinsed and sanitized in that order. If the food service operates more than one day, a three-compartment sink with hot and cold running water must be available within 200 feet. This facility can be used by several food booths.



9. All cooking of foods must be done toward the back of the booth - When barbecuing or using a grill, you must separate (rope off) the equipment from the public by at least 4 feet to protect the public from burns or splashes of hot grease.

10. Equipment containing flammable materials such as **deep-fat fryers** must be on stable surfaces and shielded from the public (Fire Marshal requirement). **Check with your local fire authority** to ensure you meet all fire codes when working with open flame and grease.

11. Make sure your electrical devices will not overpower the electrical circuits provided.

12. Smoking, eating or drinking in booths is NOT allowed.



13. Prevent bare hand contact with ready-to-eat foods by providing barriers such as gloves, tongs, deli tissue or utensils.

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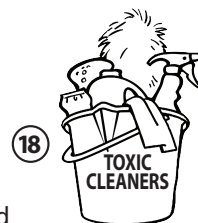
14. Steam tables or other hot holding devices are to be used to keep foods above 135°F, **not** to reheat. Use stoves, grills or microwaves for quick reheating.

15. Sterno devices are not approved for outdoor hot holding due to wind and other potential weather conditions that may cause flame to extinguish.

16. When being inspected, all critical or RED item violations directly related to foodborne illness, must be corrected immediately. **All BLUE item violations** related to sanitation, design and maintenance of the food booth must be corrected within the time frame determined by the inspector.

17. No person who is infected with a communicable disease such as a cold or flu, or who has open sores or infected cuts on his/her hands, shall work in any temporary food establishment.

18. Chemicals such as liquid bleach and detergents must be stored in a separate area away from food preparation and display areas. Make sure all cleaning supplies and sanitizers are labeled properly.



19. One person working in the booth is required have a valid Food Worker Card posted. However, it is recommended that all employees have Food Worker Cards.

20. All booths must be set on a cleanable surface such as asphalt, plywood, heavy tarp or cement. Grass, gravel and dirt are not acceptable flooring materials.

21. Liquid waste should not be dumped into streets, storm drains or onto the ground. Use containers to collect the dirty water and then discard it in a sanitary manner (e.g., sanitary sewer).

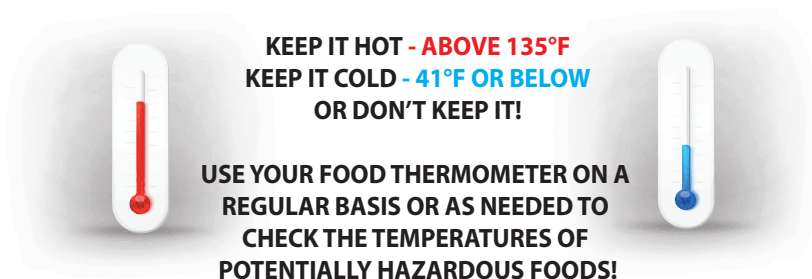
22. Have receipts available (shellfish tags, etc.) to verify that food/water/ice is from an approved source.

23. All raw foods such as oysters and sushi, must be listed as "raw" on the menu.

RECOMMENDATIONS

Refrigeration – Mechanical refrigeration is requested. However, in case of electrical problems, a cleanable ice chest with ice from an **approved source** (e.g., store-bought, bagged ice) may be better than a poorly operating refrigerator on a hot day. In some cases walk-in coolers or commercial refrigeration trucks onsite may be used but must be approved by Snohomish Health District **before** the event.

Hot holding – Electrical equipment is preferred. However, in case of electrical problems, propane stoves or grills capable of holding food at 135°F or above may be used and/or should be available for backup.



Cook hamburger to at least 155°F