HEALTH CARE AGENCY/PUBLIC HEALTH
ENVIRONMENTAL HEALTH
INFORMATIONAL BULLETIN

TO: **2014 Orange County Fair - Food Vendor Operators**

SUBJECT: **Requirements for Fair Food Vendors**

The purpose of this Informational Bulletin is to provide all Orange County (OC) Fair Food Vendors with important information regarding the 2014 Fair. This information is to be used in conjunction with the specific permit process for mobile food facilities (MFF – Trailers, Trucks or Carts) and temporary food facilities (TFF - Booths).

New to OC or Remodels of Food Trailers, Carts or Booths
Contact us right away to receive the appropriate approvals and to avoid delays in opening a new to OC trailer, cart or booth. Preapproval is needed prior to remodeling, including but not limited to adding equipment or a significant change in menu or operation.

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 flooring surface for the staffed counter. Dirt or grass is not an acceptable floor surface.

Open-Air Barbecue:
Open-air barbecues must be operated adjacent to an approved and properly equipped MFF (Trailer or Cart) or TFF (Booth) at the Fair.

Operation:

- *Food preparation* needs to be conducted within the approved trailer or booth. After the food is cooked on the open-air barbecue, it is served directly to the customer or it is returned (in a covered container) to inside the MFF or TFF for hot holding until served. In the case of corn on the cob cooked in the husk on an open-air barbecue, an employee may per customer order husk and/or dip the corn on the cob into liquid butter (if the liquid butter is non-potentially hazardous and is stored in an approved container with a lid).
- *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.

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 potentially hazardous 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.

Permit Applications and Billing:
Each TFF / booth vendor will need to turn in a TFF application to Ashley Reynolds (714) 338-9571 / areynolds@ochca.com before the Fair begins. All food vendors (TFF and MFF / vehicle) will be billed after the Fair.

Veterans Fee Exemption:
Requests for Veteran's Fee Exemptions will be accepted no later than July 11, 2014. 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. Renewal of the veteran's fee exemption can now be done online. You may contact Matthew Reighter at 714-823-7732 or at mreighter@ochca.com to set up an appointment to process your Veteran's Fee Exemption prior to the Fair. Note: If your operation is in an incorporated area (city), the veteran will also need to be a California resident to qualify for the fee exemption.

New Law
January 1, 2014, a new law prohibiting bare hand contact with ready-to-eat foods and requiring the use of suitable utensils when handling ready-to-eat foods was effective. At the 2014 Fair inspectors will provide operators with information on this law.

More Fair related information on topics such as Open-Air Barbecues, Person in Charge, and no bare hand contact with ready to eat foods law, can be found 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): 714-338-9571

2014 OC Fair Food Vendors/infobul
Rev. 4/21/2014

HEALTH CARE AGENCY/PUBLIC HEALTH
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, 2011 to June 30, 2012) 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)

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

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)

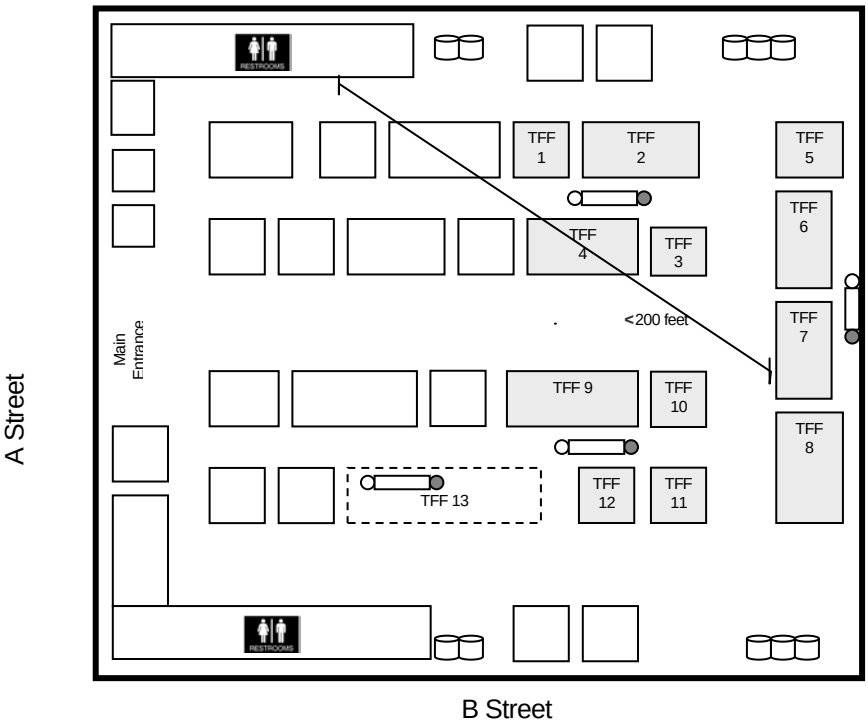
1. The Person-in-Charge (PIC) shall have adequate knowledge of, and shall be properly trained in, food safety principles as it relates to their assigned duties.
2. The booth must be fully enclosed. Walls or half walls and ceilings shall be constructed of smooth, durable and easily cleanable materials.
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 three-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:



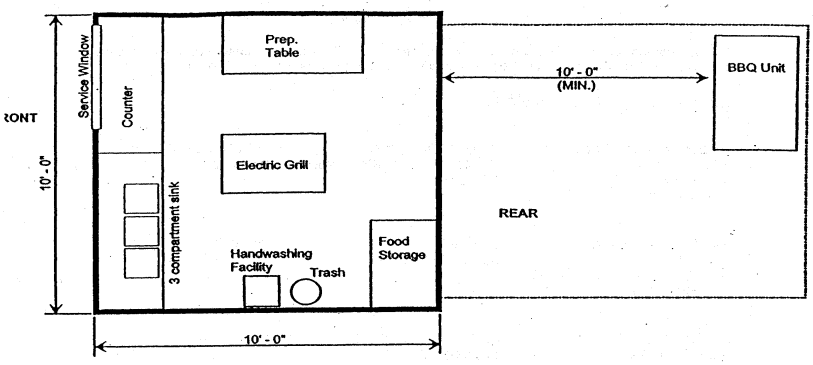
LEGEND

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

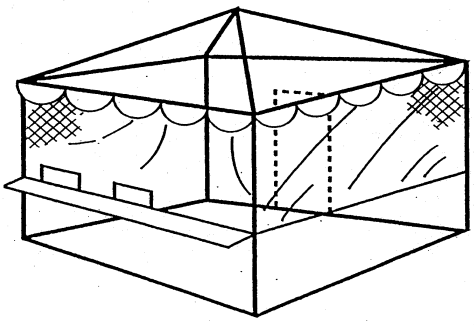
TFF 1	Jeff's Pizza
TFF 2	Juice for Me
TFF 3	Chip Chip Cookies
TFF 4	Grandma's BBQ
TFF 5	Suds N' Spuds
TFF 6	Taste Best
TFF 7	Thai Food
TFF 8	Earth Foods
TFF 9	Veggie for Ever
TFF 10	Popcorn Galore
TFF 11	All Sandwiches
TFF 12	BBQ Pork & More
TFF 13	House of Chicken

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

Example of TFF setup:



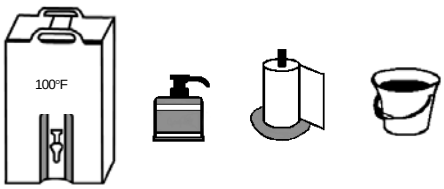
Finish Schedule	Materials
Floor	Plywood
Walls	Plywood and Metal Mesh Screening
Ceiling	Flame proof canvas



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
1241 E. Dyer Road, Suite 120, Santa Ana, Ca 92705
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 41ºF during transportation
   - ☐ Hot food is maintained at or above 135ºF during transportation
   - ☐ All food preparation takes place in an approved facility or inside the booth
   - ☐ Food is obtained from approved sources and <u>not</u> 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 100ºF 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 41ºF?

   - ☐ 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 135ºF?

   - ☐ 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 three-compartment sink is provided inside the booth
- ☐ A centrally located three-compartment sink exists within 100 feet of the booth (shared by no more than 4 booths)
- ☐ Hot water of 120ºF 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 a minimum of 432 square inches
- ☐ Minimum screening size of 16 mesh is used
- ☐ A canopy is provided over the common three-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.)

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 not 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.

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

Orange County Health Care Agency
Environmental Health Division
1241 E. Dyer Road, Suite 120, Santa Ana, CA 92705
Telephone: (714) 433-6000
Fax: (714) 433-6423
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/ Stored Before The Event: ☐Yes ☐ No If Yes, Provide Name and Address of the Approved Facility:

Name: _____

Address: _____

Is the Facility located in the County of Orange: ☐Yes ☐ No If No, Attach a copy of the Facility Health Permit .

Are you Preparing/Storing Food at a Shared Food Facility: ☐Yes ☐ No If Yes, Provide the completed Shared Food Facility Agreement.

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:	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)

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, date to be submitted:

Remarks: _____

HEALTH CARE AGENCY/PUBLIC HEALTH
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.

(*Continued*)

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

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.

(Continued)

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 not 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.

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

HEALTH CARE AGENCY/PUBLIC HEALTH
ENVIRONMENTAL HEALTH
INFORMATIONAL BULLETIN

TO: **Orange County Retail Food Facilities**

SUBJECT: **No Bare Hand Contact with Ready-to-Eat Foods**

Recent studies indicate that handwashing alone is not enough to prevent foodborne illnesses. Food workers can spread illness when their hands come in contact with ready-to-eat foods. **Effective January 1, 2014**, California Retail Food Code (CalCode) section 113961 prohibits bare hand contact with ready-to-eat food and requires the use of suitable utensils such as scoops, spoons, forks, spatulas, tongs, deli tissue, single-use gloves, or dispensing equipment when handling ready-to-eat foods.

Ready-to-eat foods are those foods that do not require further washing, cooking or preparation and are expected to be consumed in that form.

Examples of ready-to-eat foods that may not be touched with bare hands are:

- Salad and salad ingredients
- Cold meats and sandwiches
- Prepared fruits and vegetables that are served raw or cooked
- Shredded cheese
- Garnishes such as lettuce, parsley, lemon wedges, potato chips, pickles
- Ice served to the customers
- Raw sushi fish and sushi rice
- Bread, toast, rolls and baked goods
- Any food that will not be cooked or reheated after it is prepared

Using gloves does not replace handwashing. Always wash your hands before putting on clean, single-use gloves when working with food and between glove changes.

Follow the instructions below for the use of single-use gloves:

- Change gloves between handling raw products and ready-to-eat products
- Do not wash or reuse disposable gloves
- Discard torn or damaged gloves
- Cover a wound (cut, burn, or boil) with a waterproof covering and disposable glove
- Wear disposable gloves over artificial nails, nail polish, or uncleanable orthopedic support devices

Food operators may allow food employees to use bare hand contact with ready-to-eat food only with a prior approval for an alternative procedure. The alternative procedure must meet all the requirements within Cal Code 113961 and include written procedures for bare hand contact and documentation of proper handwashing practices, an employee health policy and documentation of completed required employee training.

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

Health Care Agency/ Public Health
Environmental Health
Temporary Food Facility Self-Inspection Checklist
Orange County Fair 2014

ALL ITEMS MUST BE IN COMPLIANCE BEFORE COMMENCING OPERATION

Check each box as you verify that it is in compliance. Write N/A next to any requirements not applicable.
DO NOT REMOVE THIS CHECKLIST FROM THE TFF. Environmental Health Staff will verify completion

Name of Business: _____

Requirements for Prepackaged Food Booths:

- ☐ A TFF permit application has been submitted.
- ☐ All samples/products are individually wrapped, properly labeled and prepackaged from an approved source.
- ☐ All Food is stored off the ground and is maintained at required temperatures (if applicable)
- ☐ Overhead Protection is provided (inside building, under canopy, etc.)

Requirements for Open Food Booths:

- ☐ A TFF permit application has been submitted
- ☐ Handwashing sink is available inside the booth and meets the following requirements:
  - ☐ Handwash sink is under pressure and is able to provide a continuous stream of warm water (100ºF), Catch basin is provided or enclosed waste system, Soap and paper towels are available to thoroughly wash hands, trash receptacle for used towels
- ☐ Meet 3-compartment sink requirements (choose one option only).
  - ☐ Not required; only single-use utensils/articles are provided/used one time and then discarded.
  - ☐ A covered 3-compartment sink with dual drainboards is present with warm water at 120ºF to wash, rinse and sanitize multi-use utensils (such as metal spoons, plastic tongs, etc.). The sink must either be present at the TFF or centrally located within 100 ft. and not shared by more than eight (8) TFFs.
- ☐ Approved sanitizer AND test strips are present to wash utensils and clean preparation surfaces.
- ☐ Meet enclosure requirements (choose one option only).
  - ☐ Booth is fully enclosed with a solid ceiling and four sides with a minimum 16-mesh screening size. Pass-through windows shall not exceed 432 square inches total.
  - ☐ In lieu of a fully enclosed booth, the booth is located within a fully enclosed building.
  - ☐ In lieu of a fully enclosed booth, all food storage/assembly is conducted in an approved food compartment (such as a chaffing dish, large tupperware container with lid, or Plexi-glass container with tight-fitting doors, blender, refrigeration unit, etc.).
- ☐ No evidence of vermin (cockroaches, flies, rodents) in the TFF area.
- ☐ All foods and utensils are stored off the floor and in inside the enclosure. Any ready to eat foods are stored separately from raw animal products.
- ☐ All foods are from an approved source and are observed free of contamination, adulteration and spoilage.
- ☐ Adequate refrigeration and/or hot holding equipment is provided to maintain potentially hazardous foods at 41ºF or below (45ºF is permitted if the products are discarded after 12 hours) or 135ºF or above. Provide a probe thermometer measuring from 0-220ºF.
- ☐ BBQ units, grills or other approved outdoor cooking equipment may be located adjacent to the TFF if the fire marshal prohibits cooking inside the TFF. BBQ units, grills, or other approved outdoor cooking equipment may

NOT be used for hot holding. Only small quantities of food in closed containers awaiting the cooking process may be allowed outdoors.

☐ Employees with cuts, sores, or rashes on the hands are removed from duty or are wearing gloves. There is no bare hand contact with ready to eat foods.

☐ A Person in Charge (PIC)_____ is designated and aware that any food employee diagnosed with a reportable illness (Salmonella, Hepatitis A, E. coli, Shigella, Norwalk virus, or Entamoeba histolitica) or if the PIC has knowledge that two or more employees are experiencing symptoms of an acute gastrointestinal illness (diarrhea), this information must be reported immediately to Orange County Environmental Health.

In case of power/electrical failure, that impacts any of the above requirements, this operation will self-close until power is restored and before re-commencing operation, the PIC has verified all items on this checklist are in compliance.

Operator verifies the above items are in compliance during food preparation and general operation of this TFF.
Failure to comply with the above will result in not being issued a health permit and additional fees will be charged.

Operator Reviewer: _____ **DATE:** _____

Inspector Reviewer: _____ **DATE:** _____

After Operator completes checklist, display this side up to show "READY" and to indicate to the inspector that you are ready for an inspection.

READY