

## General Guidelines

1. A Temporary Food Service Permit shall be prominently displayed for the public.
2. If using disposable eating utensils, keep sufficient quantities for your customers.
3. Dust and windblown debris must be controlled.
4. You must collect and dispose of any liquid wastes legally, including hand wash waste. Any liquid waste which is not discharged directly into a sewage system (not a storm drain) must be collected and legally disposed of.
5. All waste food, food scraps, or food residues, including drippings, oil, and wash water, must be caught or collected and disposed of properly.
6. Other requirements may be applied if deemed necessary by the Environmental Health Officer.

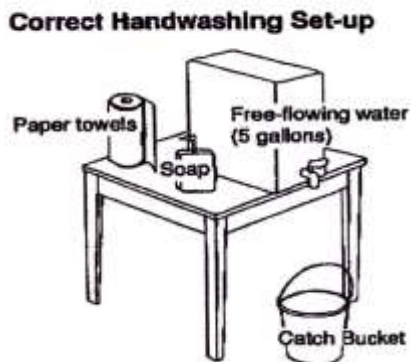
**The Southwest Utah Public Health Department reserves the right to prohibit or discontinue, without warning, any food operation it deems a threat to the public health or safety.**

\*"Potentially hazardous" foods mean any food or ingredient capable of supporting the growth of infectious or toxigenic microorganisms.

**Examples:** Raw or cooked hamburger, hot dogs, barbeque pork and chicken, macaroni salad, potato salad, ice cream, prepared fruit and lettuce salads, etc.

Please contact the Environmental Health Division of the Southwest Utah Public Health Department for additional information on requirement for food service and to register your activities.

## Correct Handwashing Set-Up



There are five things you MUST keep in mind when planning to cool and serve foods outside a commercial restaurant.

- Keep your menu simple.
- Always buy foods from an inspected commercial establishment.
- Always cook, heat or cool foods rapidly. Keep raw foods and cold foods cold (below 41°F) and cooked foods hot (above 135°F).
- Always start with clean equipment and re-clean and sanitize it every hour or when it gets soiled.
- Always use utensils to handle food (never your hands) and keep all foods tightly covered.

### **Southwest Utah Public Health Department Environmental Health Contacts:**

Washington  
County

(435) 986-2580  
620 S. 400 E.  
Suite #400  
St. George, UT  
84770

Iron & Beaver  
Counties

(435) 865-5180  
260 E. DL  
Sargent Dr.  
Cedar City, UT  
84721

Kane & Garfield  
Counties

(435) 644-2537  
445 N. Main  
Kanab, UT  
84741

### **On the Web**

[swuhealth.org/environmental-health](http://swuhealth.org/environmental-health)

Other sources of food safety information:

**Utah food services rules on the web:**

[rules.utah.gov/publicat/code/r392/r392-100.htm](http://rules.utah.gov/publicat/code/r392/r392-100.htm)

SOUTHWEST  
UTAH PUBLIC  
**HEALTH**  
DEPARTMENT



# Temporary Food Service Establishments



The Southwest Utah Public Health Department supports special events, especially those serving food. Unfortunately, if the food served is not handled or prepared properly, it can cause illness or food poisoning. This guide has been prepared to help you plan and prepare food safely. Please read it carefully. Should you have any questions, please contact the Southwest Utah Public Health Department division of Environmental Health for assistance.

Any food service operation serving food **must** obtain a permit from the Environmental Health Division of Southwest Utah Public Health Department

### Personnel Guidelines

1. All persons working with food are required to have a valid food handler's permit.
2. Be sure to wear clean outer garments and effective hair restraints. Tobacco will not be allowed in the preparation and service areas.
3. People with boils, infected wounds, diarrhea, nausea or vomiting, respiratory infections accompanied by fever or other communicable diseases may not prepare food or help with your food stand.



### Food Safety Guidelines

1. Seafood or shell stock **in any form** may **NOT** be served.
2. All foods, including ice and water, must be obtained from approved sources.
3. If water is supplied through a hose, the hose must be NSF approved.
4. Adequate facilities for maintaining safe food temperatures must be provided.
5. Accurate thermometers are required to verify adequate temperature control.
  - a. Cooked or raw cold foods require refrigeration (must be kept below 41°F).
  - b. Hot foods must be kept at or above 135°F.

### Food Safety Guidelines (cont.)

6. All potentially hazardous\* food must arrive ready to be served or ready to be cooked, and when cooked, must require minimal preparation to be served. An enclosed facility will be required for more involved food service activities.
7. Keep all foods protected from dust, dirt, insects, and other sources of contamination during storage, cooking, preparation, display, and service.
8. Food items **MUST** be protected from the consumer and the environment.
  - a. No storage of food or food contact items on the ground.
  - b. All foods must have guards or shields in place or be covered at all times.
  - c. Must be in proper dispensers. (Food grade plastic squeeze bottles, individually wrapped straws, etc.)



### Booth Guidelines

1. All food booths must be constructed with a ceiling and a floor as follows:
  - a. Floors shall be smooth and cleanable. Smooth pavement, plywood, canvas, rubber mats, etc. is acceptable. Grass, dirt, or sawdust is unacceptable.
  - b. Ceilings shall be constructed of either wood, canvas, plastic, or similar material.

### Booth Guidelines (cont.)

2. All cooking equipment, except for barbeques and deep fryers, must be inside the booth unless required to be outside of the booth by the local fire department.
  - a. Equipment and utensils must be commercial grade, clean and in good repair, and stored protected from dirt and insects.
3. All equipment and utensils must be kept clean and protected from contamination throughout their use.
4. Adequate hand washing facilities must be provided within the food booth, consisting of a 5-gallon water container with a valve to leave hands free for washing, a waste water container, soap dispenser, and paper towels (see picture on back). Disposable food-handling gloves may also be required.
5. Adequate facilities must be provided for cleaning utensils, equipment, and other surfaces. These facilities must consist of three suitable containers. One shall contain soapy water, the second shall contain clean rinse water, the third a bleach/eater solution (use 1 tablespoon of household bleach per gallon of water).

