

Temporary Food Facility Training

Feeding the Public Safely at Community Events



This Training Will Help You:

- Organize the food operations at a community event.
- Set up and operate a temporary food facility (“TFF”) booth.
- Serve food safely at a community event.
- Minimize the possibility of a foodborne illness.

After this training, you will receive a Ventura County Environmental Health Division (EHD) Temporary Food Facility/Community Event Certificate of Training.

The Certificate of Training is Valid for:

1. Community Event Organizer.
2. Temporary Food Facility Operator.

Certificate is valid for three years.

Renew by attending class.

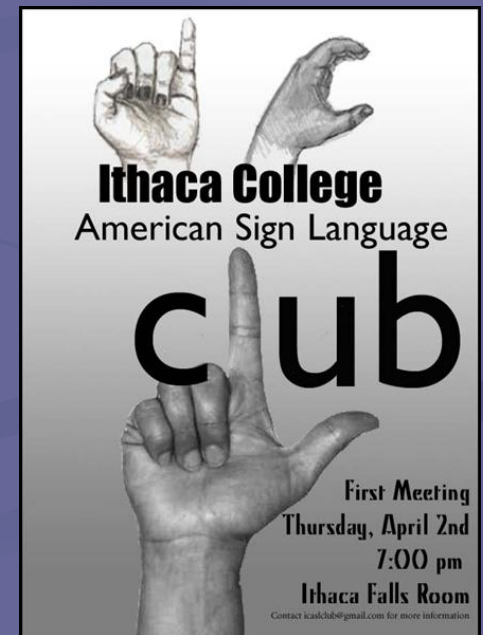
What is a Community Event?



Community events are of a civic, political, public, or educational nature including state and county fairs, city festivals, circuses, or other events approved by the local enforcement agency.

What Is Not A Community Event

- A grand opening for a business.
- A store give-away or event designed to promote a business.
- Private events such as birthday parties, weddings, and events for club, school, and church members and their guests only.



EFFECTIVE 1/1/13

Who is the Organizer?

A non-profit charitable organization as defined in California Health & Safety Code.

What is the location?

Public property.

Events prior to 1/1/13 are permitted as previously submitted, but changes to organizer or location must meet new requirements.

Alternatives

1. A local governmental jurisdiction issues a proclamation or resolution designating: 1) the event as a community event, 2) the location as a community event location, or 3) the organizer as a community event organizer.
2. Ventura County EHD health-permitted mobile food facilities (MFFs) only. Requires information submitted to EHD.
3. Craven Exemption: All food/beverages are donated 100% by for-profit(s) to a non-profit, charitable organization. Requires submitted information to EHD.

Full Fee Waivers

1) **A non-profit, charitable organization** requires:

- Federal Internal Revenue Code Section 501(c)(1)-(10) **and** California Revenue and Taxation Code Section 23701d documents. **Attach to application.**
- Active Certificate of Training held by at least one **member** of the non-profit. **Attach to application.**
- Member with certificate is available at the event.
- Community Event Organizer Application and TFF Operator Applications received at least 30 days prior to the event.
- TFF booth receiving fee waiver is operated by the non-profit.

2) **A veteran** requires DD214 form with application.

Organizer Responsibilities

- Submit a complete Organizer Application, including detailed site plan, and all TFF Operator Applications at least 30 days prior to the event via appointment. If you fail to submit in time, permits will not be issued.
- Set up and maintain power if provided, organizer sink(s), restroom facilities at 1 per 15 food handlers within 200 feet, and trash removal. Certified Farmers' Markets require permanent restroom facilities.
- Animal areas must be at least 20 feet from any food facility.
- Permits will be issued prior to the event via email or over the counter as requested.

Temporary Food Facility (TFF) Permit

- Required whenever food or beverages are offered to the public at a community event. This includes food given away for free and sampling.
- Permit is valid only for the single event and location.
- Option: Annual TFF Permit valid for all **Ventura County EHD designated community events**. Submit application at the EHD Counter or mail to EHD with payment. Permit is issued only after a thorough application review. Annual permits are required for Certified Farmers' Markets.



Temporary Food Facility Operator Responsibilities

- Submit a TFF Operator Application with all sections completed and a detailed sketch of booth layout to the organizer.
- Set up and operate the TFF according to application information. Notify EHD of changes prior to TFF operation.
- Maintain compliance with the California Health and Safety Code at all times of operation.
- Plan on a routine inspection being conducted. Failure to maintain compliance may result in permit suspension.

TFF Categories

- TFF Type 1: Open (unpackaged) and/or potentially hazardous food, including open sampling
- TFF Type 2: Prepackaged, non-potentially hazardous food/beverage and/or whole, uncut produce with no open sampling
- A TFF Type 1 may have:
 - 1) Limited food preparation or
 - 2) Full food preparation.

Full vs. Limited Food Preparation

- **Full food preparation** includes operation of various activities where the form, flavor, or consistency of the food product is changed.

Examples: BBQ, hamburger, and taco booths where there is extensive food handling.

- **Limited food preparation** is restricted to heating, frying, baking, roasting, popping, shaving of ice, blending, steaming or boiling of hot dogs, or assembly of non-prepackaged food and dispensing of non-potentially hazardous beverages.

Examples: Shaved ice, kettle corn, roasted corn, and blended smoothie and coffee booths.

Safe Food Handling is Very Important



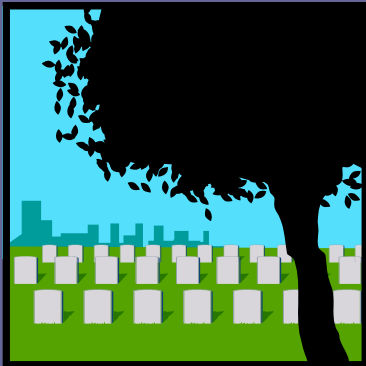
Improper Food Handling Can Cause Serious Problems



1 out of 6 individuals get a foodborne illness every year. That's 48 million people and 128,000 will be hospitalized.



Foodborne illness can cause long-term disabilities.



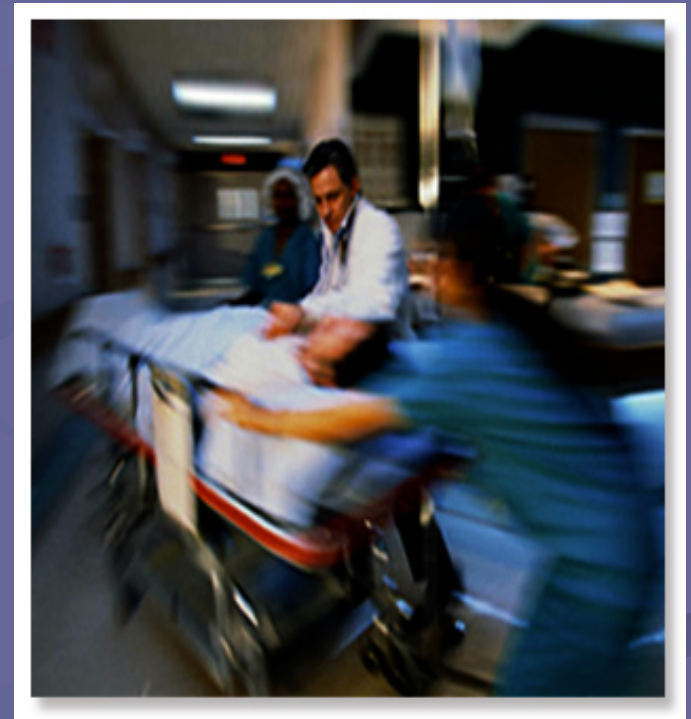
Foodborne illness kills 3,000 people every year.

Foodborne Illness

- Foodborne illness is typically caused by consuming a contaminated food or beverage. The contamination may be from the disease-causing microorganisms (e.g. bacteria, viruses), the toxins they produce, or other harmful chemicals.
- The microorganism or toxin enters the body through the gastrointestinal system. Typical symptoms include nausea, vomiting, abdominal cramps, and/or diarrhea.
- “At risk” population: Infants and preschool age children, adults 64 years and older, pregnant and nursing women, and the immune-compromised (immune systems are less able to fight off harmful microorganisms due to chronic disease or medications).
- Some foodborne illnesses can have lasting effects:
 - Salmonella and Campylobacter – arthritis.
 - Listeria – associated with spontaneous abortions or permanent brain damage if the baby is born.
 - Certain infections can affect the nervous system causing paralysis.

Factors Contributing to Foodborne Illness Outbreaks

1. Improper Holding Temperatures
2. Inadequate Cooking
3. Poor Personal Hygiene
4. Cross-contamination
5. Food from Unsafe Source



RISK FACTOR #1

IMPROPER HOLDING TEMPERATURES
CAUSE UP TO 90% OF
FOODBORNE ILLNESSES

Potentially Hazardous Food

Food that requires time or temperature control to control the growth of pathogenic microorganisms or toxin formation.

- ✓ Protein-rich food
- ✓ Moist food
- ✓ Low acid food



Food Protection

Microorganisms need the following to grow:

1. Moist, protein-rich food
2. Temperature range: 45°F - 135°F
3. Time to grow: 2 hours



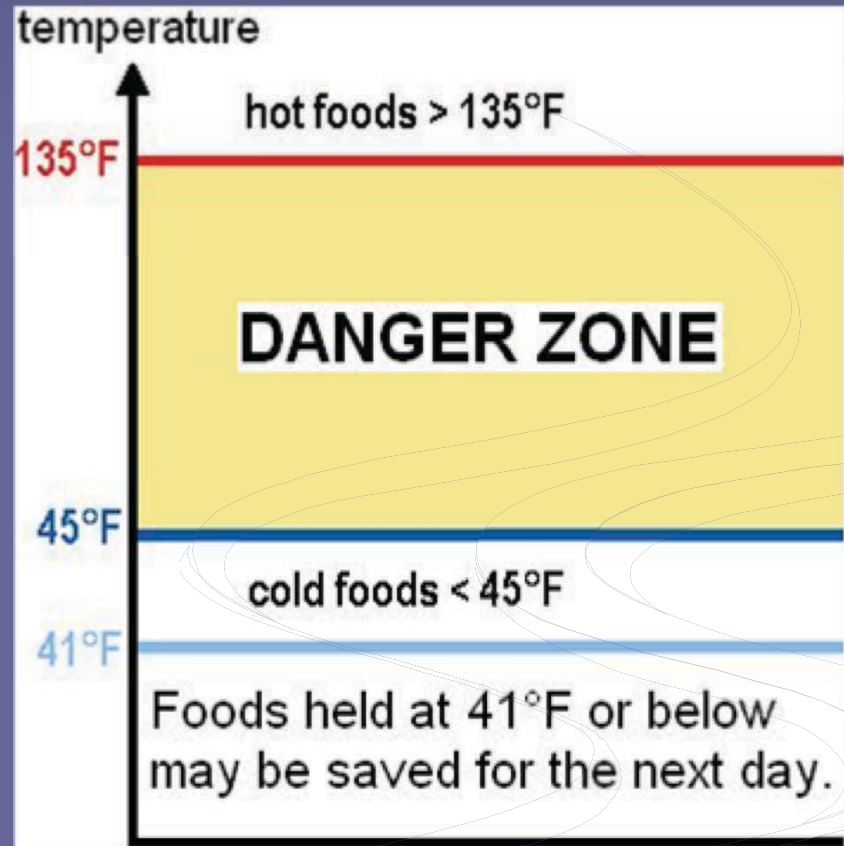
Improper Holding Temperature

- ✓ Keep potentially hazardous food **45°F or below** (for 12 hour operating day) OR **135°F or above**.
- ✓ Store overnight in refrigerators **41°F or below**.



Danger Zone

Danger Zone
45°F – 135°F



Avoid it because bacteria love it!

Maintain Temperature During Transport

Cold: 45°F or below
Hot: 135°F or above



Approved Cold Holding 45°F or below



- ✓ In ice chest with ice, ice packs, or dry ice. Ice level is equal to level of food and surrounds food. Discard at the end of each operating day.
- ✓ Keep food overnight in an approved refrigerator 41°F or below or a freezer 32°F or below.

Improper Cold Holding of Food



Improper Cold Holding of Food



Approved Hot Holding 135°F or above



Reheat food to at least 165°F prior to storing in hot holding unit.

Discard hot held food at the end of each operating day.

What To Do If Temperature of Hot Held Food Drops Below 135°F

If possible, determine how long food has been below 135°F.

If less than 4 hours, reheat food to 165°F and return to hot holding unit.



If more than 4 hours OR you do not know how long it's been out of temperature – DISCARD FOOD.



Monitoring Temperatures

Ambient Thermometer



Probe Thermometer



Required inside refrigerators and freezers

Calibrate Your Thermometer

Ice Slurry – 32°F

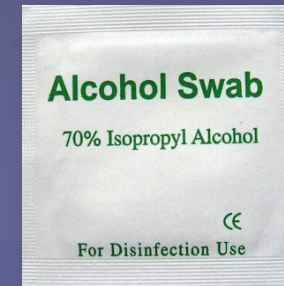


Boiling Water – 212°F



Must be accurate to within + or - 2°F.

Sanitize Probe Before Use and Between Foods



- Use alcohol swab or an approved sanitizer solution.
- Allow probe to air dry.

RISK FACTOR #2

INADEQUATE COOKING

Inadequate Cooking



- All parts of cooked, potentially hazardous food must reach a required internal temperature and hold that temperature for at least 15 seconds.
- Using a sanitized probe, check temperature in the thickest part of meats, or the center of other dishes, avoiding bones and container sides.

Cooking Temperatures



Vegetable/Fruits 135°F



Whole cuts of beef 145°F



Sausage or hot dogs 155°F



Pork 145°F



Eggs or food containing raw eggs 155°F



Stuffed meat, poultry, or fish 165°F



Fish/Seafood 145°F



Ground/chopped meat 155°F



Poultry 165°F

All temperatures must hold for at least 15 seconds.

Cooking Animal Products in the Microwave Oven?

1. Cover food.
2. Rotate or stir.
3. Heat to 165°F minimum.
4. Let stand for 2 minutes.

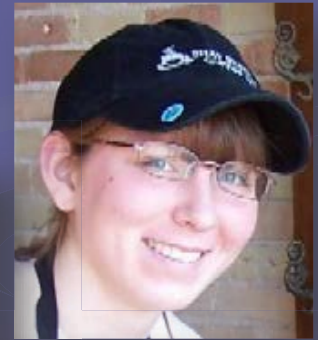


RISK FACTOR #3

POOR PERSONAL HYGIENE

Practice Responsible Personal Hygiene

- ✓ Stay home if ill
- ✓ Bathe before coming to work
- ✓ Keep hands clean
- ✓ Keep nails short and clean
- ✓ Wear clean clothing
- ✓ Keep hair confined
- ✓ No jewelry except plain bands
- ✓ Use gloves when needed





Food handlers may not eat, drink, or smoke in food preparation areas or food storage areas.



HAND WASHING



Hand washing Is Required For Any Open Food Including Sampling And Dispensing

Proper and thorough hand washing is one of the most important things we can do to prevent contamination of food and to prevent the transmission of contagious diseases.



Wash your hands.

Hand Washing Technique

FIGHT GERMS BY WASHING YOUR HANDS!



1 Wet your hands

2 Soap

3 Lather and scrub - 20 sec

4 Rinse - 10 sec

5 Turn off tap

6 Dry your hands

DONT FORGET TO WASH:

- between your fingers
- under your nails
- the tops of your hands

The use of gloves, hand sanitizer, or utensils so hands are not directly contacting food never replace the need for proper hand washing.

Areas Most Commonly Missed During Hand Washing

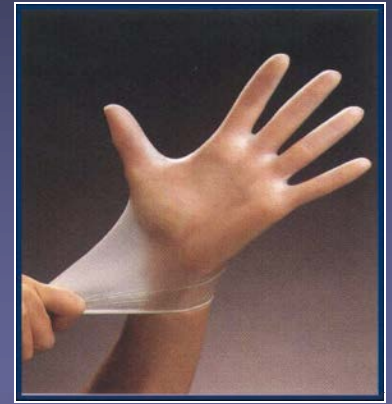


Gloves are required when:

Nails are not clean, smooth, or neatly trimmed.

Nails are artificial or polished.

You have a cut, sore, rash, or bandage on your hand.



Jewelry, other than a simple band, is worn.



Glove Use

Wash hands prior to putting on gloves.

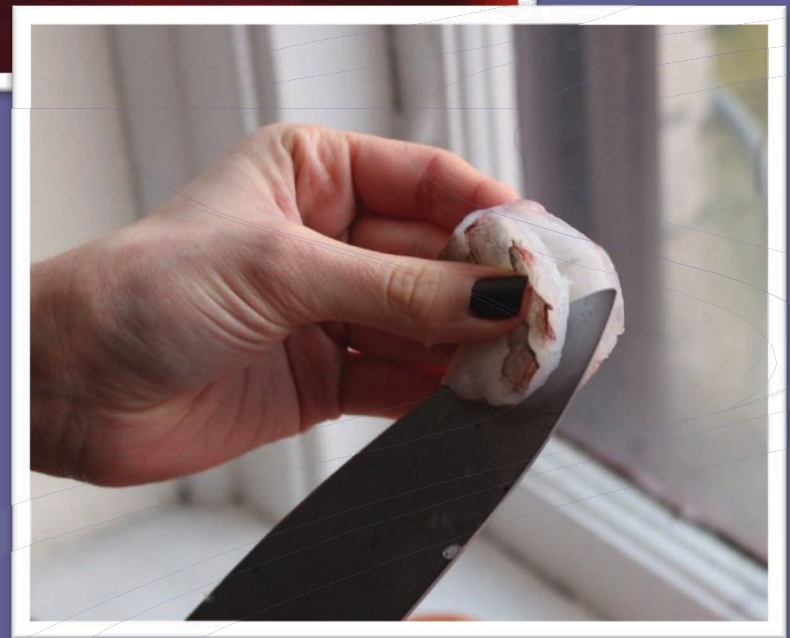


Change gloves often.



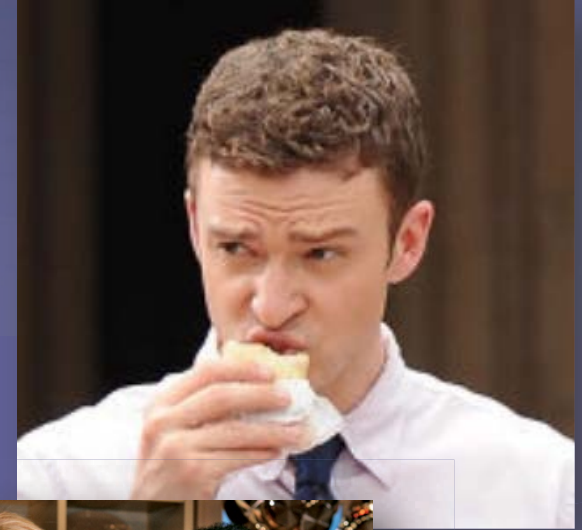
Wash hands after taking off gloves.

Is This Safe Food Handling?



When Should You Wash Your Hands?

After Restroom Use



After Eating or Drinking

After Cleaning or Washing Utensils



After Smoking or Contaminating Hands

After Activities Where Hands Are Contaminated



After Preparing Raw Meat

After Changing Tasks



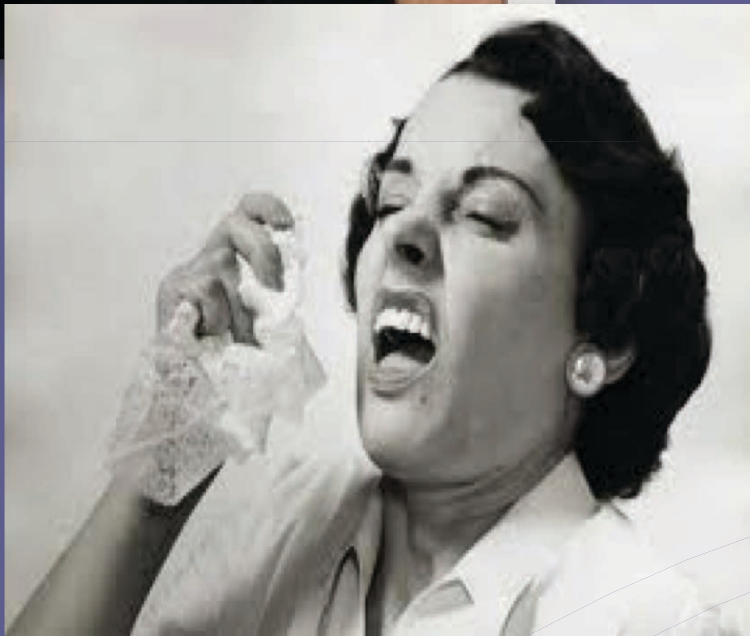
After Visiting Petting Zoo or Touching Pets



After Coughing or Sneezing



Survey - 30% of people say they do not wash their hands after coughing.



Problem: Respiratory and gastrointestinal illnesses are transmitted through hand contact!

Before Food Preparation

Never Put On Gloves Without Washing Hands First



Hand Wash Set-ups For Events 3 Days or Less

You may use a hand wash sink (see next slide) or a gravity flow hand wash set-up:

- 5 gallon container of water with a “hands-free” spigot
- Bottle of pump liquid hand soap
- Roll of paper towels
- Catch basin at least 7.5 gallons

NOTE: A HAND WASH SET-UP IS NOT REQUIRED FOR **PREPACKAGED FOOD ONLY** (FOR BOTH SHELF-STABLE AND POTENTIALLY HAZARDOUS FOOD)



Hand Wash Sinks For Events

Lasting More Than 3 Days & Annually Permitted TFFS At Certified Farmers' Markets



Hand wash sink with warm water (100° F) under pressure from a mixing valve:

- ✓ 5 gallon potable water tank
- ✓ Mounted soap dispenser or bottle of pump liquid hand soap
- ✓ Mounted towel dispenser or roll of paper towels
- ✓ 7.5 gallon waste water tank



Maintain Access to Hand Wash Set-Up

Can food handlers use these?



RISK FACTOR #4

CROSS-CONTAMINATION

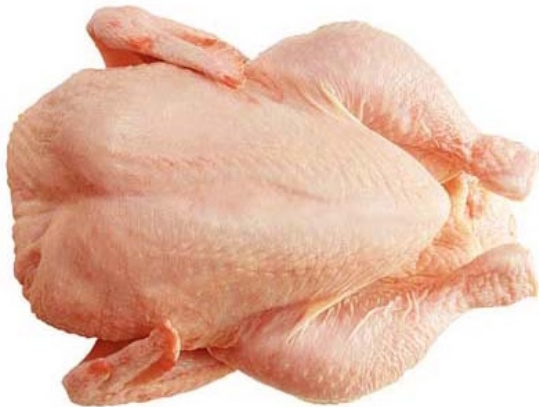
Three types of cross-contamination:

1. Food to Food
2. People to Food
3. Equipment to Food

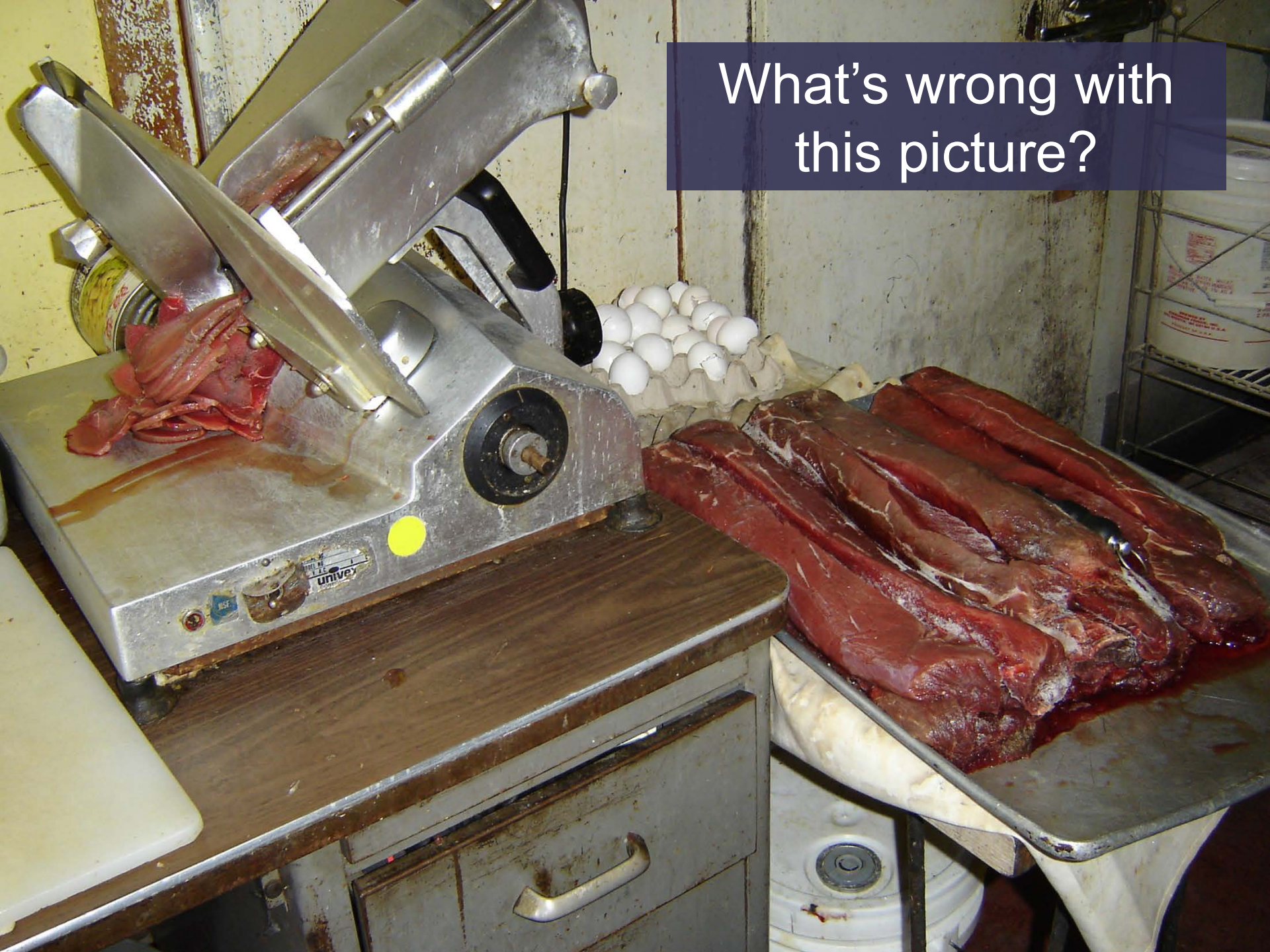


To Prevent Cross-Contamination Store Food Safely

- Store the following below and separate from other food:
 - ✓ Raw meat and seafood
 - ✓ Eggs
 - ✓ Unwashed produce
- Provide separate coolers for each type of raw meat/seafood/eggs with different cooking temperatures.
- Cover all refrigerated foods.
- Store chemicals/cleaners and personal items away from food.



What's wrong with this picture?



What's wrong here?

- Raw meat on 3-compartment sink
- Cleaner next to food
- Improper thawing
- Deteriorated colander



Improper Food Storage in Refrigerator



Uncovered food

Bags unapproved for food contact



Containers stored directly on food

Packed refrigerator restricts proper air flow

Store Food Safely

Protect food from vermin, dust, dirt and other contaminants:

- ✓ Store open food inside booth, in food-grade containers, 6" off floor/ground
- ✓ Store only prepackaged, unopened food outside booth covered by canopy/tarp, 6" off ground.
- ✓ For overnight storage, protect food in secured containers



Store Food Safely

Outdoor customer self-service condiments

- Squeeze/pump-style dispensers, containers with lids (hinged-style recommended), or individual packets
- No open food
- Overhead protection (e.g. patio umbrella or sneeze guard) recommended



Prepare Food Safely

Outdoor Cooking

- BBQ
- Cooking equipment required by fire department to be outdoors (overhead protection and plywood floor required)
- Not under trees/wires
- Use lids & covers
- Per State Law, cooking **only** is allowed outside. Hot holding is not approved on outdoor equipment.



Prepare Food Safely

Wash produce in running, potable water prior to use.



Prepare Food Safely (Ice)

- ✓ Wash, rinse, and sanitize ice storage containers.
- ✓ Sanitize exterior of ice bags. Never store ice bags on ground or floor.
- ✓ Use ice scoop with handle and store scoop outside of ice.
- ✓ Thoroughly wash hands prior to handling ice.



Dirty ice? Dirty container? Throw it out!

Do NOT store food or drinks in ice that is for consumption.

Approved Sanitizers and Contact Times to Prevent Cross-Contamination

Chlorine

100 ppm for 30 seconds

($\frac{1}{2}$ tablespoon unscented bleach per gallon of water)

Quaternary Ammonium
("Quat")

200 ppm for 60 seconds



Sanitizer Test Strips



Chlorine 100 ppm



Quat 200 ppm

Check sanitizer solution each time it is prepared, and periodically during use as level may decrease over time (UV light decreases chlorine), until solution is disposed or replaced.

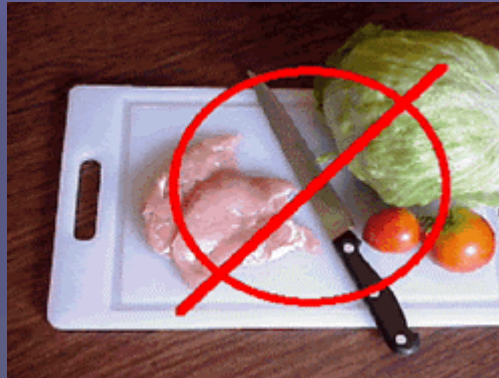
Cleaning Cloths

- Store cloths inside bucket with sanitizer, not on work surfaces.
- Check sanitizer with test strips.
- Change sanitizer often and when cloudy/dirty (sanitizer is less effective).



Cleaning & Sanitizing

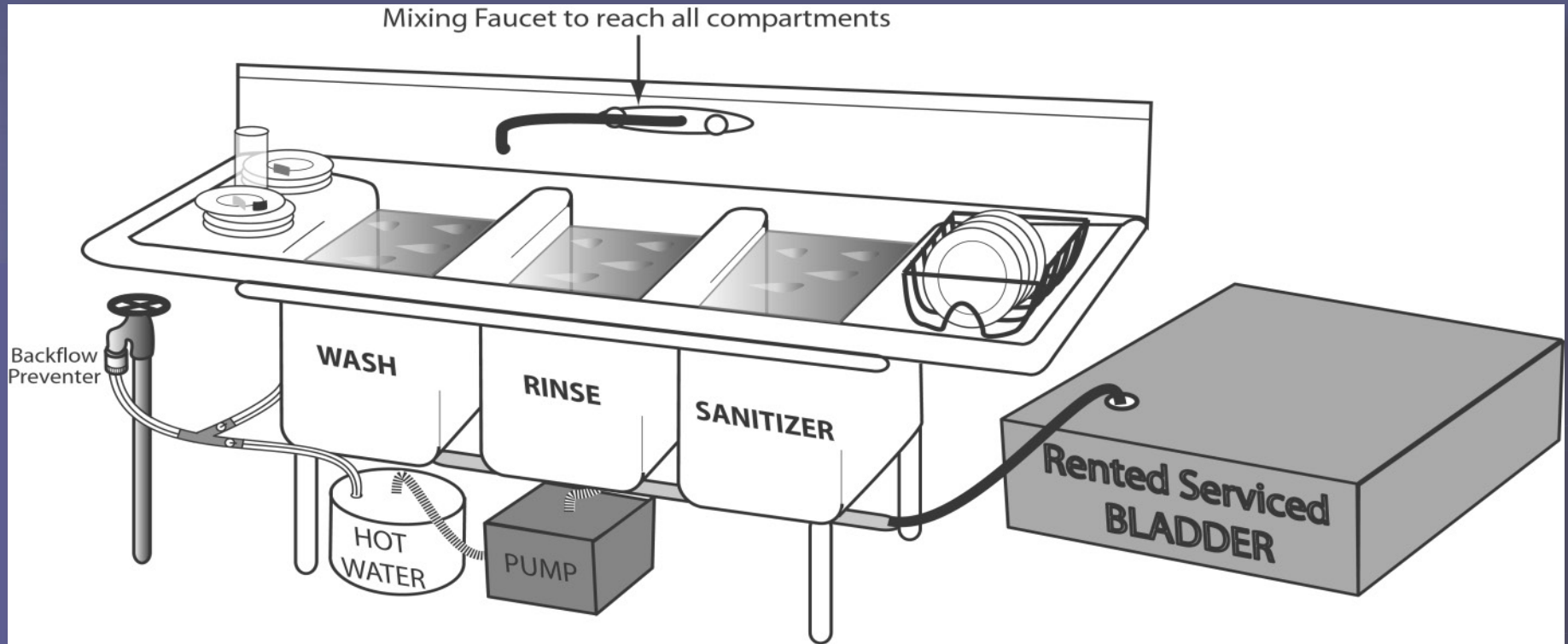
- All equipment, utensils, surfaces, counters, & tables **before and during** operation. In-use food-contact surfaces must be sanitized at least once every 4 hours.
- Following prep of raw meats/seafood & raw produce and following any type of contamination.
- Sanitizing reduces the bacteria level to a safe level.
- Sanitizers must be used after cleaning and rinsing, because they cannot remove grease or dirt. **Do not rinse after sanitizing.**





Requirements For Utensil Washing

3-Compartment Sink



1. Wash with soap and hot water.
2. Rinse with clean, clear water.
3. Sanitize with approved sanitizer.
4. Air dry before use.

3-Compartment Sink Requirements

- Located within 50 feet of TFFs
- Properly sized fresh water and wastewater tanks (see next slide)
- Potable, domestic use water supply
- Hot water $\geq 120^{\circ}\text{F}$
- Food-grade hoses only (no garden hoses)
- Sink compartments must fit largest utensil
- Two integral drain boards
- Overhead protection (e.g. canopy)
- Plywood floor if located on dirt/grass

Sink Tank Requirements

	MINIMUM FRESH WATER	MINIMUM WASTEWATER
Full Food Preparation	25 gallon	50% greater than fresh water tank
Limited Food Preparation	15 gallon	50% greater than fresh water tank
Organizer Provided Sink (1 sink per 4 TFFs maximum).	100 gallon	250 gallon

Potable Water Connections

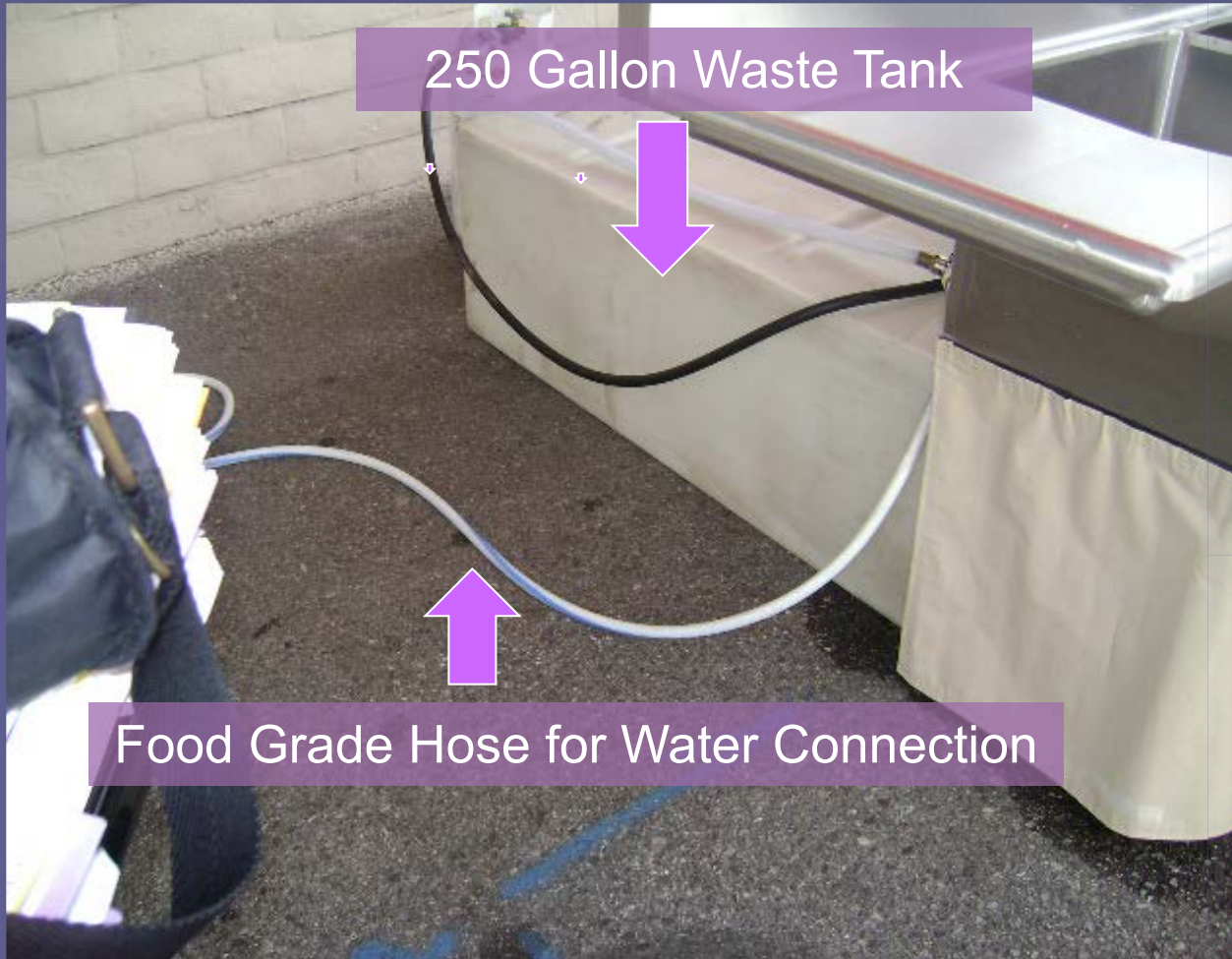


Unapproved Water Connections



NOT APPROVED

Food Grade Hoses



Approved 3-Compartment Sinks



Unapproved 3-Compartment Sinks

What is wrong?



**NOT
APPROVED**



- Faucet doesn't reach all compartments
- No drain boards

RISK FACTOR #5

FOOD FROM AN UNSAFE SOURCE

Food From an Unsafe Source

- No Food Shall Be Prepared or Stored In A Private Home. Exception: Ventura County Registered or Permitted Cottage Food Operations.
- Purchase food each day of the event and store overnight inside your health-permitted booth in approved refrigerators or freezers and in tightly sealed containers.



Approved Food Sources (With A Health Permit)



1. Grocery store or market
2. Restaurant
3. Ventura County Registered or Permitted Cottage Food Operations
4. Church kitchen or school kitchen with prior approval of EHD



Temporary Food Facility Inspections



On-site Inspection

Food Booths Handling, Portioning, and Serving Food:

- Tight fitting full enclosure with approved flooring.
- 3-compartment sink fully operable and set up inside booth or directly adjacent to booth.
- Hand wash set-up located inside booth.
- Sanitizer at sink and in bucket at approved concentration with test strips to monitor.
- Food properly stored including adequate temperatures with probe thermometer to monitor.
- Equipment, utensils, and customer cups/plates, etc. stored off floor/ground.
- Identification of booth: name of facility, city, state, zip code, and operator name.

Fully Enclosed Booth - Open Food Handling, Portioning, or Serving



- Enclosed on all 4 sides.
- Ceiling and approved flooring.
- Maximum 2 service openings allowed (18" x 12" maximum each opening).
- Construction materials: Plywood, State Fire Marshall approved canvas, and metal mesh fly screening.



TFF Flooring

- Approved flooring: Concrete, asphalt, plywood, or similar cleanable material such as a heavy-duty tarp.
- Grass or dirt is not approved for open food booths.
- Grass is approved for prepackaged food booths only.
- Plywood is required under all cooking equipment, including BBQs located outside booth. No tarps.



Beverage Trailers and Beer/Wine/Alcohol Booths

- Overhead protection.
- Approved flooring only required if located on dirt.
- Hand wash set-up, sanitizer (may be in spray bottle), & test strips required.
- Dispensing only. No blending, drink ice, or condiments.



Prepackaged Food Booths With Sampling

- Overhead protection.
- Approved flooring.
- Hand wash set-up, sanitizer (may be in spray bottle), & test strips required.
- Food properly stored at adequate temperatures with probe thermometer to monitor.



Prepackaged Food Booths (No Sampling)

- Overhead protection and flooring if located on dirt.
- Food properly stored at adequate temperatures with probe thermometer to monitor.
- Labels: 1) common name of product; 2) name & address of manufacturer, packer, or distributor; 3) list of ingredients; and 4) net weight or quantity.



Full enclosure, hand wash set-up, and sanitizer are **not** required.

Booths That Will NOT Be Permitted



Booths That Will NOT Be Permitted



Booths That Will NOT Be Permitted



Remember Who You're Feeding

