



Salt River Pima-Maricopa Indian Community

Environmental Health Program
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GUIDELINES FOR FOOD AND DRINK CONCESSIONS AT SPECIAL EVENTS

APPLICATION

The items below are required for any food service establishment that operates at a fixed location for a temporary period of time, not to exceed 14 days, in conjunction with a carnival, fair, rodeo, public exhibition or a special event.

TEMPORARY FOOD PERMIT AND FEE

All food vendors must apply for a temporary food permit before starting operation. No application for permit shall be approved until a complete sanitary inspection has been made and any deficiencies corrected.

The temporary food permit fee will be determined at a later date. The permit is valid for up to fourteen (14) consecutive days at one location. The special event food permit is not transferable to another person, group, or organization. Permit fees must be paid by cash, money order, or business checks. Fund raising groups may be exempt from paying fees upon written request to the Tribal Environmental Health Specialist or by their designee.

PERSONNEL

All food handlers and servers must obtain a valid food handler's card before the event.

Employee's must wash their hands before: returning to work; after all breaks; after using the toilet; after touching raw meat; or contacting any other contaminated objects.

No person with diarrhea, an infected cut or sore on hands, face, arms, or other exposed part of the body, or a communicable disease may work in a temporary food service.

Eating or drinking by personnel in the food preparation area is forbidden. Smoking or use of tobacco in any form within the confines of stand is prohibited.

Clean clothes and hair restraints must be worn. Fingernails shall be trimmed; nail polish not allowed.

FOODS THAT CAN BE SERVED

All food and drinks sold or served must originate from permitted or approved sources. Home canned or home prepared food is not allowed. Food prepared off-site must be prepared in an approved kitchen. **Remember: No Home Prepared Foods Allowed!!**

Only those potentially hazardous foods (P.H.F.) requiring limited preparation shall be prepared or served. Generally, P.H.F. are foods that consist in whole or in part of milk or milk products, eggs, meats, poultry, fish or shellfish.

The preparation of P.H.F., such as cream-filled pastries, custards or similar foods that include dairy products are not allowed at the special event site.

FOOD PROTECTION

All displayed food must have suitable protective coverings. P.H.F. must also be maintained at safe temperatures to minimize the growth of bacteria, maintain food temperatures at:

Hot perishable food - Maintain at 130°F or higher

Cold perishable food - Maintain at 41°F or lower

Store P.H.F. in separate ice chests; provide adequate ice. Ice used in cold drinks shall be stored separately from food and drinks.

Unprotected food may not be displayed at the customer service counter without a sneeze guard or during periods of inclement (bad) weather. Perishable food displays are not permitted at special events.

All food condiments such as ketchup, mustard, sugar, mayonnaise, etc., must be individually packaged, in squeeze bottles, dispensers or containers with self-closing lids for protection against dust, flies, coughing, etc. NO open condiment containers allowed.

TEMPERATURE CONTROL

All refrigeration or ice chest must be capable of maintaining potentially hazardous foods at 41°F or less and must have a thermometer inside at all times.

All P.H.F. must be transported, stored, and maintained at temperatures below 41°F or above 130°F.

All P.H.F. shall be quickly reheated to 165°F and maintained at 130°F until served.

CONSTRUCTION OF STANDS

Walls and ceilings shall be constructed in a manner to prevent the entrance of insects and rodents. Floors shall be easily cleanable. Plastic tarps, cement, asphalt, or wood, are acceptable. Dirt, grass or carpet not allowed at any time.

Counter service openings should be no larger than necessary to pass food through. These should remain closed when not in use.

Provide an approved 3-compartment sink or containers for dishwashing. If containers are utilized, they must be large enough to submerge dishes in water. Provide separate container for rinsing and storing wiping cloths.

Handwashing facilities must be available within each temporary food service operation. Hand soap and disposable paper towels must be provided. Food stands selling non-perishable pre-packaged food items exclusively may be exempt from these requirements.

Provide potable water from an approved source; store water in an approved container. A mechanism for heating water should be available to heat water for dishwashing and handwashing.

Heating equipment, grills and barbecue units must be located at a safe distance away from the customer area. Provide an ABC fire extinguisher. No open fires allowed (ex: campfire style).

GENERAL

Provide single service tableware only, such as disposable plates, cups and utensils. All food, dishes, plastic utensils and cups must be stored six inches off the floor or ground.

Food preparation areas, utensils and equipment must be sanitized by a sanitizing agent. Chlorine bleach or other sanitizer shall be provided. Mix 1 tablespoon bleach per gallon of clean water for sanitizing purposes.

All vendors must have available a metal stem thermometer and chlorine test paper.

Garbage must be stored in a covered container and properly disposed. Liquid wastes must be properly disposed into an approved sanitary sewer system or holding tank.

Dangerous insecticides may not be used inside concessions. Method of use for insect control must receive prior approval from the health inspector.

SAMPLE: FOOD BOOTH CONSTRUCTION SET-UP

