

# Compliance Guide For Temporary Foodservice Events

State of Connecticut  
Department of Public Health



Bureau of Regulatory Services  
Division of Environmental Health  
Food Protection Program

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## APPROVED SOURCE

- 1 Food shall be from sources approved and considered satisfactory by the local director of health based on a determination of conformity with principle, practices, and generally recognized standards that protect public health, and in compliance with applicable state and local laws and regulations. Food from such sources shall be clean, wholesome, free from spoilage, free from adulteration and misbranding and safe for human consumption. Food shall be protected during transit and shall be transported at required temperatures.
- 1 Home-prepared or home-canned foods may not be sold or used for food preparation, unless it is a food product exempted from regulatory inspection such as jams, jellies, preserves, and maple syrup. These exempted items may be sold directly to consumers at farmers' markets, per Connecticut General Statutes (CGS) Section 21a-24b, ...*if made from products grown on the farm and labeled in 10-point type; "not prepared in a government inspected kitchen" ....*
- 1 All potentially hazardous food which is pre-cooked and cooled for service at the temporary food  
Augment service event must be prepared at a permanently established, approved food service facility
- 1 Ice shall be made from a potable water supply. Ice previously used for cooling cannot subsequently be used for consumption.
- 1 All fluid milk and milk products used in a foodservice operation must be pasteurized. Retail raw milk, properly labeled to include the required advisory statement "*Raw milk is not pasteurized. Pasteurization destroys organisms that may be harmful to human health*", approved by the Connecticut Department of Agriculture, may be sold directly to consumers in retail stores and at farmers' markets, in accordance with applicable regulations. Raw milk and products made from raw milk (except for properly licensed, aged raw-milk cheeses) cannot be served at a temporary event, used as an ingredient in foods, or provided as samples to the public during the temporary event.
- 1 The standards, facilities, production, labeling to identify raw milk as an ingredient, and sale of retail raw milk cheese shall comply with applicable State and Federal regulations. Retail raw milk cheese shall be aged a minimum of 60 days in accordance with applicable law. **Raw milk cheeses that have not been aged for the 60-day minimum are not considered to be from an approved source.**
- 1 Based on CGS section 22-6r, farm products (as defined in the statute) may be approved for sale to both consumers and food service establishments at farmers' markets if in conformance with the applicable regulations of Connecticut state agencies. The food service establishment shall request and obtain an invoice from the farmer or person selling such farm products. The farmer or person selling the approved farm products shall provide to the food service establishment an invoice that indicates the source and date of purchase of the farm products at the time of sale.

16, 29 Modified The water supply system and hoses distributing the water from the faucet to the temporary foodservice establishment must be constructed with approved food-safe materials.

Public Health Code 19-13-B39; 19-13-B42 (g), (i)

### TEMPERATURE CONTROL

- 3 All potentially hazardous foods (PHFs) shall be maintained  $\geq 140^{\circ}\text{F}$  for hot foods and  $\leq 45^{\circ}\text{F}$  for cold foods during transportation, storage, preparation, display, and service. Properly cooked whole beef and pork roasts may be held at  $130^{\circ}\text{F}$  or higher.
- 3 PHFs that are not cooked to the required cooking time and temperature must meet the consumer advisory requirement with both a **disclosure** and **reminder**. Pork and poultry must always be cooked to the required cooking temperatures/time.
- 4 Adequate facilities shall be provided to maintain hot and cold foods at required temperatures.
- 4 Back-up power sources and equipment in case of equipment or power failures should be considered.
- Augment
- 4 An accurate and suitable thermometer shall be visible in all refrigeration equipment and shall be located in the warmest part of each unit.
- 5 PHFs shall be defrosted only under continuously running potable water at  $70^{\circ}\text{F}$  or less, in a refrigeration unit, as part of the cooking process, or by another method acceptable to the Director of Health
- 4 All cooking devices used for a temporary event must be able to provide a consistent, controllable non-toxic heat source and maintain PHFs at required temperatures. Commercial charcoal and untreated wood as fuel sources are not recommended, but may be approved by the Director of Health.
- Augment
- 4 A properly designed food temperature-measuring device, appropriate for the foods being prepared, shall be available at each booth preparing or selling PHFs. The thermometer shall have a minimum range of  $0^{\circ}\text{F}$  to  $220^{\circ}\text{F}$  and be accurate  $\pm 2^{\circ}\text{F}$ .
- 24 Thermometers and thermocouples used for taking internal temperatures of foods must be cleaned and sanitized before and after use. Sterile alcohol wipes may be used.
- 3 All PHF shall be cooled from  $140^{\circ}\text{F}$  to  $70^{\circ}\text{F}$  within 2 hours and from  $70^{\circ}\text{F}$  to  $45^{\circ}\text{F}$  or less within an additional 4 hours.
- 3 PHF that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach at least  $165^{\circ}\text{F}$  for 15 seconds within 2 hours.

14 Outer clothing of food workers must be reasonably clean. If the clothing is visibly soiled (i.e. an apron) it must be changed.

15 Food worker's fingernails must be clean and neatly trimmed.

Public Health Code 19-13-B42 (p)(1), (r)

### **HANDWASHING FACILITIES**

13, 38 Hand washing stations (Appendix A) shall be located in all food booths where there is direct handling, dispensing, warewashing, and/or preparation of food. Potable, running, warm water, soap, paper towels, a waste bucket for water, and a trash receptacle must be included.

13 Modified Hand washing stations are not required if the only foods offered to the public are commercially pre-packaged food, dispensed in their original containers (i.e. candy bars)

13 Hand washing facilities must be convenient and accessible for use by employees and food workers in all food preparation, food dispensing, and warewashing areas and within or immediately adjacent to toilet rooms.

13 Augment Adequate hand washing facilities must be located for convenient use in public bathrooms.

13 Food workers shall wash their hands thoroughly with warm water and soap for at least 20 seconds.

13 Instant hand sanitizer shall not be used in place of proper hand washing in booths where food preparation or other activities requiring handwashing are occurring.

13 Employees shall wash their hands thoroughly in an approved handwashing facility before starting work.

13 Food employees shall clean their hands and exposed portions of their arms as often as may be required to remove soil and contamination, including but not limited to:

- after touching bare human body parts
- after using the toilet room
- after caring for assistance animals
- after coughing, sneezing, using a handkerchief or disposable tissue
- after using tobacco, eating, or drinking
- after handling soiled equipment or utensils
- when changing gloves
- after handling money

## GENERAL FOOD PROTECTION

- 1, 7, 9  
Augment Foods requiring extensive preparation and excessive handling shall be discouraged.
- 7 All food shall be protected from customer handling, coughing, sneezing, or other contamination by wrapping, the use of sneeze guards, or other effective barriers. Open or uncovered containers of food shall not be allowed except when those containers are being used for active food preparation activities by foodservice personnel.
- 7  
Augment Condiments must be dispensed in single-service type packaging, pump-type dispensers, or in protected squeeze bottles, shakers, or similar devices to prevent contamination of the food items by food handlers, patrons, insects, and other sources of contamination.
- 1  
Augment The local director of health may augment the PHC to require that all PHFs, which have been cooked and/or held hot at the event and not served during the event, shall be discarded daily or at the end of the event, whichever comes first.
- 7 Unauthorized persons are restricted from the food preparation, dispensing and warewashing areas.
- 7  
Augment Patrons must be prevented from accessing areas of the food booths where food, food contact surfaces, food storage, and equipment are located. Separation may be made by using sneeze-guards, shields, tables, or other effective barriers to create a separating distance between the food, contact surfaces, and the public.
- 8, 18 Food and single-service containers coming into contact with food must be stored off the ground and protected from elements that may lead to contamination of the food.
- 7, 32 All bottles and cans of drink that are stored in ice for cooling must be stored so that the lip of the bottle/can does not become immersed in melting ice. Ice must be able to drain out of the storage container as it melts, but not directly onto the ground.
- 7 Lighting used in a booth over exposed food and equipment must be adequately shielded or otherwise protected.
- 6 Any potentially hazardous or unwrapped food product that leaves the booth cannot be returned to the food booth and re-served to another individual.
- 7 Any raw fruits and vegetables used in food preparation in the booth must be thoroughly washed in clean, potable, running water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, or served. **Uncut raw fruit and produce does not need to be washed prior to sale.**

## CLEANING AND SANITIZING

- 20, 24 Dishwashing facilities approved by the local Director of Health shall be provided for all booths using multi-use utensils or other multi-use food equipment to contact food. A commercial dish machine or a 3-compartment sink shall be utilized to properly wash, rinse, and sanitize equipment and surfaces, which come into contact with food.
- 20, 24 Modified The local director of health may approve the use of a centrally located utensil washing area for use by multiple vendors.
- 20 Modified A dishwashing station consisting of 3 clean, properly constructed compartments, potable hot water supply, and an adequate waste disposal system may be used in the temporary foodservice establishment (Appendix A).
- 24, 26 All multi-use eating and drinking utensils shall be washed, rinsed, and sanitized after each use.
- 24, 26 All kitchenware and food-contact surfaces of equipment that have been used in the preparation or serving of food or drink and all multi-use food storage utensils must be washed, rinsed, and sanitized between use on raw and RTE foods, after exposure to sources of contamination, and at least every 4 hours during the event.
- 24 When manual dishwashing is performed, and chemicals are used for sanitization, the cleaned equipment shall be sanitized by immersion in an approved food-contact surface sanitizing solution equal to 50-100 ppm of available chlorine at  $\geq 75^{\circ}\text{F}$ , for 1 minute, by immersion for 1 minute in a solution at least 12.5 ppm of available iodine having a pH not higher than 5.0 at a temperature  $\geq 75^{\circ}\text{F}$ , or any other approved food-contact surface chemical-sanitizing agent that provides the same bactericidal effect, is non-toxic under use conditions, has a field test for verification, and is found to be acceptable to the local Director of Health.
- 23 A test kit for determining the concentration of chemical sanitizer shall be located within each food booth, if such sanitizers are present within the booth.
- 24, 26 Sinks used for the preparation of food shall be washed, rinsed, and sanitized before and after using the sink for food preparation.
- 28 After cleaning and sanitizing, all utensils, equipment, and food contact surfaces must be allowed to air-dry before being stored or used again.
- 25 Moist wiping cloths shall be stored in a container with clean, approved, food-contact surface sanitizing solution equivalent to 50-100 ppm available chlorine, or another equivalent and approved chemical-sanitizing agent deemed acceptable to the local Director of Health.

Public Health Code 19-13-B42 (j)(2), (j)(3), (j)(4), (k)

49 Modified The food booth must be covered with a canopy or other type of overhead protection, unless the food items offered for sale are commercially pre-packaged food items dispensed in their original container. *Fire Codes do not alleviate a food booth from providing adequate overhead protection.* If necessary, a food booth may be required to provide flame/combustion resistant overhead protection.

49 Modified Walls may be required if the food and equipment located within the booth need to be protected from weather, wind-blown dust, or other sources of contamination.

7, 43 Modified Screening for food booths may be required if:

- Insects or birds pose a problem with exposed foods
- Night lighting will create insect attraction at the booth
- Wind or other weather conditions can cause dust and debris to be blown onto food
- If food cannot be adequately protected by means of cover or enclosure

16 All food equipment and food contact surfaces shall be smooth, easily cleanable, and durable with no seams or cracks. Food contact surfaces must be easily cleanable, non-toxic, corrosion-resistant, and relatively non-absorbent.

51 Adequate lighting shall be provided in the booth.

Public Health Code 19-13-B42 (b), (c), (d), (e), (i), (o)(1)

### **FOOD DEFENSE ISSUES**

*It is important to remember food defense as well as safety when inspecting temporary foodservice events. A gathering of this type, with a large number of people coming and going is an ideal target for intentional contamination of food. Foodservice vendors should be reminded of the following points dealing with food defense:*

- Keep all food stored away from the food booth securely locked
- Make sure booth is secure overnight if event lasts more than one day
- Know who is working in their booths, especially those preparing foods
- Be sure the log-in sheet is completed by everyone, each day with all necessary information
- Know what food items are in their possession. Report any missing or extra foods not brought by the vendor to security
- Be aware of suspicious individuals hanging around the food booth. Report to security if necessary
- Do not allow any unauthorized personnel into the food booth areas
- Complaints of illnesses by customers and employees may be an early warning sign that tampering with food has occurred. Gastrointestinal symptoms, skin rash or other employee illnesses must be reported to the local health department