

## Alliance Temporary Food Vendor Operation Standards and Guidelines\_8.21.16

### Permit:

- The Board of Health may set these or other conditions as part of your Permit which must be set-up and maintained. Failure to do so will be grounds for revoking your temporary food permit and ordering you to cease operating immediately, at the Inspector's discretion.
- Your Temporary Food Establishment (TFE) permit must be conspicuously displayed on site.
- Your certified food-handler certificate should be available at the request of the Inspector(s).
- **Only** the foods stipulated in your original application for a temporary food establishment permit and approved by the Board of Health may be served, sold, or offered for sampling.
- The Board of Health may require that a copy of these or other guidelines be given with each temporary food permit and remain attached to the permit at all times.

### Water:

- Water and Ice **MUST BE** from an approved source such as a public water supply.
- For private water supplies/wells, a recent water test (within 30 days of event) may be required.
- All hoses and water containers must be food grade and properly sanitized. Garden hoses are not acceptable.

**Potentially Hazardous Foods (PHF):** All potentially hazardous foods such as chicken, meats, prepared vegetables, dairy, etc. must be maintained **above 140 degrees F or below 41 degrees F.**

**Refrigeration:** Only mechanical refrigeration or crushed/cubed ice may be used for a cooling medium. Foods shall not come into contact with water or un-drained ice.

**Handwashing Stations:** If unpackaged food is being handled, each booth is required to have a labeled, accessible, operational, labeled handwashing station with warm running water, pump soap and individual paper towels before beginning food prep. Hand sanitizer and gloves are not a substitute, though these may be allowed by the BOH for certain, low risk operations. Bottled water with a pull spout is acceptable if water can be maintained between 110 -120 F.

**Handwashing:** ALL food handlers shall wash their hands after utilizing the toilet facilities, smoking, eating, changing tasks, changing gloves or when hands/gloves become contaminated.

**Cross Contamination:** All foods, drinks, and condiments shall be handled and stored in a manner that prevents contamination such as using clean, covered containers, and storing equipment and food up off the ground. Trash bags are not to be used for food storage.

**Bare Hands may NOT contact ready-to-eat (RTE) foods** (foods which will not be cooked again before serving). Suitable utensils shall be used such as deli tissue, spatulas, tongs, single-use non-latex gloves etc. to handle RTE foods. Gloves must be changed when soiled or punctured.

**Equipment:** All equipment, utensils, containers, etc. shall be in clean, sanitary, condition. Where there are no ware washing facilities available, extra work utensils shall be available.

**Thermometers:** A stem type of thermometer that has been properly calibrated must be available for testing potentially hazardous foods on site. The thermometer must be properly cleaned/sanitized before and after each use. Refrigerated units must have thermometers in easily readable locations.

**Food Handlers:** Food Handlers shall wear clean outer garments, hair restraints, and utilize good hygienic practices, including not handling food when sick or with open wounds or sores.

**Ice Cream** Vendors licensed to sell scooped ice cream must store scoops individually in each tub of ice cream if a potable water source is unavailable for use.

**Smoking is prohibited within 20 feet** of a cart or food storage/service area. Employees must wash their hands thoroughly with soap and water before returning to work.

**Garbage and Refuse** shall be disposed of and stored in a satisfactory manner and the premises shall be kept clean at all times in a manner to avoid insects and rodents.

**Sanitizer:** A labeled spray bottle of sanitizer solution prepared at proper concentration must be on site and used on all food contact surfaces, utensils, etc. Proper concentrations should be determined with test strips and should meet: Chlorine sanitizer: 50 – 100 ppm. (It should smell like bleach.)

**Tents** or other coverings may be required for all temporary food establishments unless prior approval is obtained. Tents may require a Building Permit and must be fire retardant rated.

**Food Display Conditions:**

- **Fresh uncut fruits and vegetables** can be displayed in the open air. They should be stored off the ground. Vendors can accomplish this in a number of ways. Most vendors will simply use a table, or empty crates or boxes underneath the crates holding the produce is another option.
- **Cut produce** that is a PHF (melon, raw seed sprouts, cut tomatoes and raw garlic mixtures) must be maintained at or below 41°F. This may be achieved by either refrigeration or storing the food on self-draining ice in an insulated container. It is strongly recommended that chopped greens be held under temperature control while on display at the market.
- **Display Protection:** All food products, with the exception of uncut produce, require protection while on display. Vendors may individually package items such as baked goods or, if displayed in bulk, should cover the items while on display until dispensed to the consumer. Items offered in bulk should be dispensed with a utensil, single-use glove, or single-use paper sheets.

**Food Samples:** Processed food samples must be protected from environmental and consumer contamination during transportation, display, and service. Any food-handling process involving exposed ready-to-eat foods must be closely evaluated for proper controls and restricted if there is any potential for contamination or growth of pathogenic organisms. If a vendor offers food sampling, the Board of Health may impose additional handwashing requirements for that vendor.

**Food Demonstrations:** Vendors or market managers may wish to offer food/cooking demonstrations during farmer's market season. Cooking demonstrations with small samples of cooked food may be prepared and offered at the farmer's market for promotional and/or educational value with prior board of health notice, review, and approval. Safe food handling practices, including adequate food cooking temperatures, must be followed. Sample portions are to be 'bite-size' as the intent of the sample is that the food is not for food service.

**Product Labeling:** All packaged foods must be labeled with the common or usual name of the product; list of ingredients in descending order of predominance by weight and a complete list of sub-ingredients; net weight of product with dual declaration of net weight if product weighs one pound or more; name and address of the manufacturer, packer, or distributor (if the company is not listed in the current edition of the local telephone book under the name printed on the label, the street address must also be included on the label); nutrition labeling unless exempted by federal regulation; all FDA certified colors; all ingredients that contain a major food allergen, regardless if they might otherwise be exempted from labeling by being a spice, flavoring, coloring or incidental additive; the term "Keep refrigerated" or "Keep frozen" (if product is perishable). All perishable or semi-perishable foods require open-dating and recommended storage conditions printed, stamped, or embossed on the retail package. Once an open-date has been placed on a product, the date may not be altered.

**Other Information:** Every Temporary Food Establishment should have a copy of the Massachusetts Department of Public Health "Are You Ready." Temp FE may also find helpful the Temp. Food Establishment Guidelines.

## Alliance 2016 Standard Operating Guide to Food Safety Standards

- ✓ **food from unsafe sources or received at unsafe temperatures**
  - large ice crystals in frozen foods
  - cross contamination in delivery process
  - Review receiving logs, product labels and tags
  - Game/wild mushrooms – need certificate (See Annex for guidance)
  - Raw fish for raw consumption (except some tuna) must be frozen/flash frozen at -4F for 7 days
- ✓ **improper holding/time and temperature**
  - Use of infrared only for surface temperatures not consistent with FDA Code for cooking/holding
  - Date mark all onsite prepared RTE foods held for more than 24 hours; maximum 7 days
  - Reheating won't kill all pathogens (some bacteria form spores/toxins that survive cooking)
  - Wet heat kills pathogens faster than dry.
- **Time Control:** (not used for susceptible populations; **must label** if using time as a control)
  - 2 HRS: Special populations up to 2 hours; discard
  - 4 HRS: Hot Foods: 4 hours above 40F and below 140F; discard
  - 6 HRS: Cold RTE Foods: 6 hours from internal temp of 41F to 70F; discard
- **Temperature Control**(danger zone for FDA is 41F – 135F; for Mass it is 41 – 140F)
  - Hot foods at 135/140F can be held indefinitely, but will lose quality
  - Corrective Action: reheat 1 time to 165F for 15 seconds within 2 hours, hold 135/140F
  - Cold RTE Foods below 41F in labeled, opened containers; 7/? days, discard
- **Time/Temperature for Cooling** (wide/shallow, lightly covered )
  - Food from 135F/140F to 70F within 2 hours and from 70F to 41F within a total of 6 hours
  - Food at room temp cooled from 70F to 41F within 4 hours, store
  - Corrective Action: reheat 1 time to 165F for 15 seconds within 2 hours, then cool
- ✓ **inadequate cooking** - check temps every 4 hours; must reheat in 2 hours or use time as a control
  - 135/140F for commercial sealed/packaged cooked foods for hot holding
  - 135F: cooked fruits and vegetables for hot holding; 15 seconds
  - 145F: eggs prepared for immediate service, fish, single pieces of meat; 15 seconds
  - 155F: comminuted meats, ratites, eggs prepared from pooled eggs or for hot holding; 15 seconds
  - 165F: poultry, comminuted poultry, stuffed meats; 3 minutes
  - 165F: microwave and stand for 2 minutes
  - Don't reheat on steam table (Hot Hold at 135/140F after heating within 2 hours to 165F)
  - Any temperature for foods that don't need additional cooking if served immediately
- ✓ **poor personal hygiene**
  - Eating, drinking, smoking in food prep area
  - Handwashing sinks not used properly
  - Dirty clothing, fingernails, arms
  - Beards and Hair coverings
  - Personal habits (dripping sweat/blood, scratching, touching face/hair, licking fingers, hygiene )
  - Illness (coughing, sneezing, diarrhea, open sores, bloody nose, etc.)
  - Heavy rings/jewelry that may have food contact (plain wedding ring excepted)
  - Accessible, clean, equipped toilets with proper handwashing/signs
- ✓ **contaminated equipment/prevention of contamination**
  - Storing raw foods above cooked
  - Reserving food from other customers such as bread
  - Bare hand contact with ready to eat foods (FDA requires variance; MA – written procedures, Annex)
  - Contaminated ice (mold grows in ice machines; ice scoops stored in ice bin)
  - Combining batches/leftovers with new unless reheated together
- Reusing utensils without sanitizing
- Storing chemicals in old food containers; near food, area not labeled
- Prep sink cleanliness; no sponges