

# **TOWN OF WESTPORT**

## **Temporary Food Establishment Operations**

### ***ARE YOU READY?***

**APPLICATION** A completed temporary food establishment application is to be submitted to the Local Board of Health a minimum of 14 days prior to the event.

#### **FOOD AND UTENSIL STORAGE AND HANDLING**

**DRY STORAGE** All food, equipment, utensils, and single service shall be stored above the floor on pallets or shelving, and protected from contamination.

**COLD STORAGE** Refrigeration units shall be provided to keep potentially hazardous foods at 45°F or below. An effectively insulated container with sufficient coolant may be approved by the Sanitarian for storage of less hazardous foods, or for use at events of short duration.

**HOT STORAGE** Hot food storage units shall be used where necessary to keep potentially hazardous foods at 140°F or above.

**THERMOMETERS** Each refrigeration unit shall have a numerically scaled thermometer to accurately measure the air temperature of the unit. A metal stem thermometer shall be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to  $\pm 2^\circ\text{F}$ , and have a minimum range of 40°-165°F.

**WET STORAGE** Wet storage of canned or bottled non-potentially hazardous beverages is acceptable when the water contains at least 10 ppm of available chlorine and the water is changed frequently to keep the water clean.

**FOOD DISPLAY** All food shall be protected from customer handling, coughing, or sneezing by wrapping, sneeze guards, or other effective barriers.

**FOOD PREPARATION** All cooking and serving areas shall be protected from contamination. BBQ areas shall be roped off or otherwise segregated from the public.

#### **PERSONNEL**

**HANDWASHING** A minimum five-gallon insulated container with a spigot, and a basin, soap, and paper towels shall be provided for handwashing. The container shall be filled with hot water.

**HEALTH** Employees shall not have any open cuts or sores or diseases transmittable by food. Employees experiencing vomiting and/or diarrhea shall not have contact with food.

**HYGIENE** Employees shall have clean outer garments and hair restraints. Tobacco usage and eating are not permitted by food employees in the food preparation and service areas.

## CLEANING

- WAREWASHING** A minimum of three basins, large enough for complete immersion of utensil and a means to heat water are required to wash, rinse, and sanitize food preparation equipment that will be used on a production basis.
- SANITIZING** Chlorine bleach or other approved sanitizers shall be provided for sanitizing food contact surfaces, equipment, and wiping cloths.
- WIPING CLOTHS** Wiping cloths shall be rinsed frequently in a clean 100 ppm chlorine solutions.

## WATER

- WATER SUPPLY** An adequate supply of potable water shall be on site and obtained from an approved source. Water storage at the booth shall be in approved storage containers.
- WASTEWATER DISPOSAL** Wastewater shall be disposed in an approved wastewater disposal system.

## PREMISES

- FLOORS** Unless otherwise approved, floors shall be constructed of tight wood, asphalt, or other cleanable material. Floors shall be finished so cleanable.
- WALLS & CEILINGS** Walls and ceilings are to be of tight and sound construction to protect from the entrance of the elements and, where necessary, flying insects. Walls shall be finished so cleanable.
- LIGHTING** Adequate lighting by natural or artificial means is to be provided. Bulbs shall be non-breakable or shielded.
- COUNTERS/SHELVES** All food preparation surfaces shall be smooth, easily cleanable, durable and free of seams and difficult to clean areas. All other surfaces shall be finished so cleanable.
- TRASH** An adequate number of cleanable containers shall be provided inside and outside the booth.
- RESTROOMS** An adequate number of approved toilet and handwashing facilities shall be provided at each event. these facilities shall be accessible for employee use.
- CLOTHING** Personal clothing and belongings shall be stored at a designated place in the booth, away from food preparation, food service, and warewashing areas.