

# Temporary Food Operational Requirements

## 1. Permit Required

- ❖ Anyone wishing to offer food or drink to the public for a temporary duration must contact Bismarck's Environmental Health Division at (701) 355-3400 to inquire if food license is required. Nonprofit, fundraising events that occur no more than once or twice a year may be exempt.
- ❖ A food license is not required for vendors that ONLY sell whole, uncut, unprocessed produce.

## 2. Food Source

- ❖ All food must come from an approved source (i.e.: an inspected facility such as a grocery store or major food distributor).

## 3. Personal Health and Hygiene

- ❖ Only healthy individuals with no symptoms of jaundice, diarrhea, vomiting, sore throat & fever or persistent coughing or sneezing are allowed to work in the food service area. Any wound or lesion on the hand or wrist must be covered with an impermeable bandage and single use glove. Any other exposed wounds must be bandaged.
- ❖ Food service workers must wash their hands before working with food and any time they touch anything other than clean utensils or food contact surfaces.
- ❖ Food employees must wear hair restraints (including facial hair restraint if over ¼ inch in length) and clean outer clothes.
- ❖ Eating, drinking or using tobacco in the food service area is prohibited.

## 4. Hand Washing

- ❖ A conveniently located handwashing station must be located within the area of food preparation. At minimum, the handwashing station shall consist of: hand soap, paper towels, an enclosed potable water reservoir that gravity flows out of a spigot, and a separate container to catch the waste water. Hand sanitizer & disposable gloves cannot be substitute for handwashing! Waste water shall be properly disposed through the sanitary system – not a storm sewer.

## 5. Food Handling

- ❖ Bare hand contact with food is prohibited! Food employees must use single use gloves, utensils or baker's tissue.

## 6. Food Protection

- ❖ Food must be protected during preparation, storage and display from flies, dirt and other sources of contamination. The food preparation area must be enclosed/screened or the food must be kept covered during preparation and display.
- ❖ Food must be protected from the public by adequate barriers or spacing. Configure tables for counters, work surfaces, dispensing & storage areas. Food preparation areas must not be accessible by the public.
- ❖ Ice used for drinks must be potable, drained and not used for cooling.
- ❖ Food, single service items and utensils must be stored at least 6 inches above the floor.

## 7. Food Temperatures

- ❖ An accurate metal stem thermometer must be available to check food temps.
- ❖ It is recommended that all food be cooked to 165°F minimum.
- ❖ Hot foods must be maintained at 135°F or warmer. Cold foods must be maintained at 41°F or colder.
- ❖ All warmers and refrigerators must have thermometers.
- ❖ Left overs are to be discarded and not re-served to the public.

## 8. Sanitizing Agent/Test Kit/Wiping Cloths

- ❖ An EPA approved sanitizing agent and compatible test kit must be present. Wipe cloths must be stored in a container of sanitizing solution when not in use. The sanitizing solution shall be mixed according to the manufacturer's instructions and be maintained free of debris. Single use disinfecting wipes are prohibited as they cannot be used on food contact surfaces without a rinse.

## 9. Utensil Washing

- ❖ All multi-use utensils and food contact surfaces must be washed, rinsed, sanitized and air dried once every four hours at minimum or any time they have become contaminated.
- ❖ Access to a plumbed three compartment sink with potable hot and cold running water is required if a substantial amount of utensil washing is to occur onsite. Basins or pails may be substitute if utensil washing is minimal.

## 10. Fire Extinguisher Required

- ❖ An appropriate fire extinguisher must be provided if any heating equipment is used.
- ❖ Propane tanks must be secured (i.e.: chained or nestled).

## 12. Premises Maintained

- ❖ Equipment, food prep and surrounding area must be kept clean and sanitary at all times.
- ❖ Adequate flooring such as removable platforms, duckboards, etc. is required on dirt or gravel from dust control.



# Temporary Event Booth Setup

