

Temporary Food Booth Guidelines

Individuals or groups planning to hold events on Hill AFB, Utah that are open to the public must obtain approval from 75 AMDS, Public Health Flight. All off base businesses and food vendors must complete a new application and obtain approval from the 75 OMRS, Public Health Flight prior to and for each individual event.

NOTICE: All persons working in a TFB must follow the requirements outlined in this application.

REQUIREMENTS

Food Source: Only approved food items shall be served.

- a. All foods must be approved by Public Health. Home canned and home prepared foods, ice made at home, unpasteurized (raw) milk/cheese products, ruminant meats, or storage of foods at private homes are not allowed.
- b. The sale of TCS food items will be permitted only with written approval from Public Health.
- c. Food items requiring advance preparation (i.e., baked goods, chili, roasts, etc.) must be prepared in a kitchen facility approved by Public Health.

Fresh Fruits/Vegs: Must be washed prior to use.

Temperatures: All hot foods must be maintained at or above 135° F/57° C. All cold foods must be maintained at or below 41° F/5° C during storage, preparation and serving.

- a. Pork/ground meat must be cooked to at least 155° F/68° C (internal temperature).
- b. Poultry must be cooked to at least 165° F/73° C (internal temperature).

Ice: Any ice that will be consumed or which comes in contact with any food or beverage must be obtained from an approved source and stored in a clean, closed container. Ice will be dispensed using ice scoops or large spoons. These utensils may be stored in the ice or dry containers as long as the handle remains upright and does not come in contact with ice or other sources of contamination.

Utensils: Only disposable eating utensils will be used. Utensils will be dispensed 'handles up', in a container, unless individually packaged. Utensils must be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.

Condiments: The use of individually packaged condiments is encouraged. If individual packages are not available, condiments should be served through squeeze bottles or pump containers.

Preventing Contamination: All food must be wrapped or covered until ready for use to protect it from dust and insects. Samples may be given in a manner that does not promote cross contamination from hands or other sources.

Sanitizing: Food contact surfaces such as grills, stoves, and preparation tables will be kept clean and protected from contamination by dust and insects.

- a. Food contact surfaces will be cleaned with cloths that have been soaked in 100-ppm chlorine (2 teaspoon/capfuls of bleach to one gallon of water). Cloths will be clean and odor free and will only be used to clean food preparation surfaces.
- b. Chlorine solutions should be changed every hour or sooner if needed.

Personal Hygiene: People can carry and spread diseases without showing any signs of disease. Good personal hygiene on the part of every food booth worker is vital to food safety. Workers shall:

- a. **NOT WORK** if they have one or more of the following: diarrhea, fever, vomiting, jaundice, or has pustule lesions, boils or infected wounds on the hands, wrists, or exposed portions of the arms.
- b. **WASH HANDS** before beginning work, twice after using the bathroom, after smoking, and any other time the hands are contaminated.
- c. **USE** an alcohol-based hand-sanitizer (60-90%) or soap and warm water for hand washing. Hands should be dried on individual disposable paper towels.
- d. **NOT TOUCH** ready-to-eat foods with bare hands. Single use gloves, deli tissue or utensils should be used as a barrier.
- e. **NOT EAT** or smoke while preparing food or while in the food preparation area. Drinks are allowed if they are in a closed container or consumed with a straw and pose no risk of contaminating food.
- f. **WEAR** a hair cover (hat, hair net, scarf, etc.)
- g. **NOT WEAR** any jewelry, except for a plain wedding band.

Temporary Food Booth Application

LOG #:

APPLICATION DATE:

1. Organization requesting Food Booth:

a. Food Vendor/Business Name:

2. Date and Time of Event:

3. Point of Contact (Name, Phone):

a. Food Vendor/Business Contact Info:

4. Types of food to be sold:

5. Where will food be prepared/cooked:

a. What will be used to heat/cook food items:

b. What will be used to refrigerate food items:

6. Where will food be purchased from:

This TFB application has been:

Approved

Disapproved

Public Health Technician Signature/Date