

# TEMPORARY FOOD ESTABLISHMENT GUIDELINES

## Cherokee Nation Office of Environmental Health

115 W. North Street • Tahlequah, OK 74464 • (918) 453-5111

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A temporary food service establishment that prepares and serves food to the public must comply with the following requirements.

### General Requirements

If running water under pressure and a sanitary sewerage system tap is available within a reasonable distance of the establishment, these facilities shall be used. All plumbing must conform to local or state plumbing codes.

#### Water System

A temporary food service establishment must have running water from an approved source or provide a potable water system under pressure by pump or gravity. The potable water system shall have a minimum capacity of 10 gallons (example 10 gallon water cooler). The establishment shall provide a heating facility capable of providing enough hot water for cleaning and sanitizing of equipment and utensils and handwashing. Potable water is water that is safe for drinking.

#### Waste

All sewage, including liquid waste, shall be disposed of according to law. Disposal of liquid waste to storm sewers is prohibited.

Garbage and refuse must be stored in a covered trash container with a tight-fitting lid. Garbage & refuse shall be disposed of often enough to prevent the development of odor and the attraction of insects and rodents.

### Physical Facilities

#### Booth Construction

Floors shall be constructed of concrete, asphalt, tight wood, or other similar cleanable material kept clean and in good repair. Dirt or grass is **not** an approved flooring surface.

Walls and ceilings shall be made of wood, canvas, or other material that protects the interior of the establishment from the weather. Walls and ceilings should be constructed in a way that prevents the entrance of insects. Doors to the establishment shall be screened and self-closing.

Serving windows must be only as large as necessary. The openings must be protected by a screened window or by fan installed and blowing across the opening to restrict the entrance of flying insects.

#### Equipment

Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning the establishment.

Non-food contact surfaces and food contact surfaces must be of an easily cleanable material and in good repair.

## Temporary Food Establishment Guidelines

### Handwashing Facilities

A handwashing facility must be provided. Gravity flow or pump type handwashing facilities are acceptable. Soap and paper towels must be provided and in use. Hand sanitizers are NOT a replacement for handwashing. Following handwashing, gloves must be used when handling ready to eat foods.

### Toilet Facilities

Toilet facilities need not be provided within the establishment but must be conveniently located to the establishment.

## Operational Requirements

### Thermometer

Monitor food temperatures with a metal stem-type thermometer. Thermometer should be cleaned and sanitized between use.

### Sanitizer

Approved sanitizers include Chlorine at 25-100 ppm, Quaternary Ammonium at 200 ppm, and Iodine at 25 ppm. Test sanitizing solution with the appropriate test strip. Test strips can be found at restaurant supply stores.

### Ice

Ice must be obtained from an approved source. Ice shall be stored in a clean and sanitized container (no Styrofoam) that is self-draining, non-absorbent, and of easily cleanable construction. Ice bins/containers must have covers in place when not in use. Ice scoops must be used to dispense ice. Cups are not scoops.

### Wet Storage Of Food

Storage of potentially hazardous foods (meat, eggs, milk, dairy products, etc...) on ice is **prohibited**. All non-potentially hazardous foods, except for canned or bottled pop, immersed in ice has to be stored in sealed, water tight containers.

### Food Preparation And Storage

Use only foods that come from an approved source, such as a grocery store or restaurant supply store. **HOME CANNED AND HOME PREPARED FOODS ARE NOT ALLOWED.** This means such things as chili or meat sauce must be prepared on site.

Vendor must provide an ABC type fire extinguisher if flame heat is used.

The establishment is required to have an accurate metal stem type thermometer to check food temperatures. Thermometers must also be available in each refrigerator.

Food products must be held at safe temperatures. Hold cold food at 40°F or below and hot foods at 135°F or above. Meat products must reach safe internal temperatures throughout: Poultry (chicken, turkey) 165° F, Ground Beef 155° F, Pork 145° F.

If the above stated temperature requirements cannot be met, then the establishment shall be limited to pre-packaged, non-potentially hazardous foods.

## Temporary Food Establishment Guidelines

### Equipment and Utensil Cleaning and Sanitizing

A clean 3-compartment sink or 3 adequate sized containers shall be provided for the purpose of washing, rinsing, and sanitizing equipment and utensils. The establishment must provide a general-purpose detergent, chemical sanitizer, and appropriate test kit to check sanitizer concentrations.

### Single Service Utensils

Unless single service knives, forks, and spoons are prewrapped or prepackaged, holders shall be provided to protect these items from contamination and present the handle of the utensil to the consumer.

### Personnel

No one who shows symptoms of a communicable disease – nausea, fever, vomiting, diarrhea, jaundice, etc. – or who has open sores or infected cuts on their hands should be permitted to work in the food booth.

All personnel must wear clean outer garments, maintain a high degree of personal cleanliness and conform to good hygienic practices while on duty.

Food service workers shall wear effective hair restraints. (hairnets, caps, etc.)

Eating or smoking is not allowed inside the booth.

### REMEMBER.....

These are general requirements and recommendations that are essential for protecting the public's health. More specific requirements may be applied to your particular situation.

- All food booths are subject to inspection.
- All people who will be preparing food in your establishment must have a food handler's card. (You can obtain a card from Cherokee Nation Office of Environmental Health or your local county health department)
- Your cooperation will be greatly appreciated.
- If there are additional questions, please contact Cherokee Nation Office of Environmental Health at (918) 453-5111 or 1-800-256-3387.

***Dirty Hands Spread Disease....WASH THEM!!!!!!***