

Temporary Food Facilities

Food Booth Enclosure and Washing Information

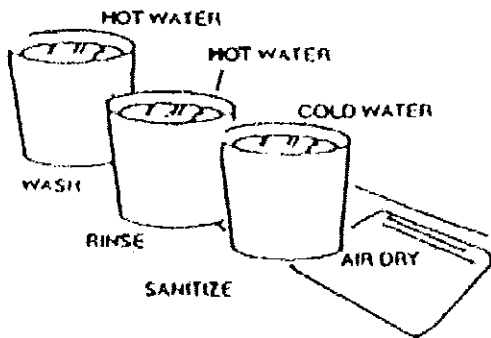
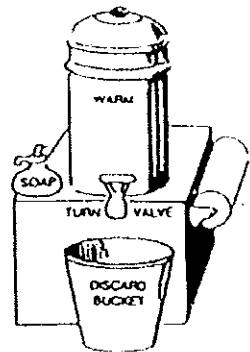
B. Washing Requirements

The law requires, as an ideal, separate hand washing facilities, within a temporary food facility, with hot and cold running water for unpackaged, high risk (potentially hazardous food) food service. These hand washing facilities must be separate from a required three (3) compartment stainless steel sink with dual drainboards. However, the law provides for local enforcement agencies to allow other hand and utensil washing facilities when it deems alternate methods are adequate. While we allow alternatives, we still encourage vendors to provide the ideal hand and utensil washing facilities.

Placer County allows the following in lieu of ideal requirements:

Hand Washing Facilities -- Provide a five-gallon water container with warm water and a dispensing valve, which will leave hands free for washing. Also provide a wastewater container, soap dispenser, and paper towels for hand washing within the food booth. Thorough hand washing (with soap and warm water) is required:

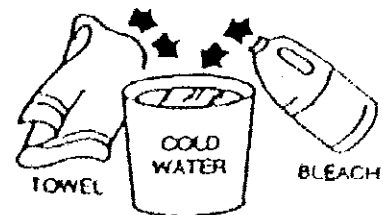
- a) Upon entering food booth prior to any food preparation
- b) After using the restroom
- c) After breaks
- d) After sneezing or coughing
- e) After handling raw meats
- f) After handling garbage or chemicals



Utensil Washing Facility -- Booths with food preparation require three five-gallon containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water, one with clear water, and the other a bleach/water solution (use 1 tablespoon of 5.25% household bleach or 2 teaspoons of 6% household bleach per gallon of water).

- Step 1: Wash in soapy water
- Step 2: Rinse in clear water
- Step 3: Rinse in sanitizing solution
- Step 4: Air dry

Wiping Cloths -- Well sanitized tables, counter tops, cutting boards, and other food contact surfaces prevent cross-contamination of food and have been shown to discourage flies. Cloths reused to clean and sanitize food contact surfaces must be kept in a bucket of sanitizing solution. A common sanitizing solution is about 1 tablespoon of household bleach per gallon of water.



Wastewater -- Water and other liquid wastes, including waste from ice bins and beverage dispensing units, must be contained in or drained into a leak proof container. Liquid waste must be disposed of into an approved sewage system or holding tank and **must not** be discharged onto the ground.