

El Dorado County
Department of Environmental Management – Division of Environmental Health

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Retain this information for reference

Food Protection –

- ✓ Food prepared or stored at home is prohibited from use.
- ✓ All equipment used in the preparation or storage of food shall be commercial or otherwise approved by this office.
- ✓ All food, beverage, utensils, and equipment shall be stored, displayed and served so as to be protected from contamination (e.g., insects, sneezing, etc.) and shall be stored at least 6 inches off the floor.
- ✓ During periods of inoperation, food shall be stored in one of the following methods:
 - Within a fully enclosed temporary food facility.
 - In lockable food storage compartments or containers meeting both of the following conditions:
 - (1) The food is adequately protected at all times from contamination, exposure to the elements, ingress of rodents and other vermin, and temperature abuse.
 - (2) The storage containers have been approved by the local enforcement agency.
 - Within a permitted food facility or other facility approved by the Environmental Health Division.
- ✓ An area separate from food preparation, utensil washing, and food storage areas shall be provided for the storage of employee clothing or other personal effects.
- ✓ Condiment containers shall be the pump type, squeeze containers, or have self-closing covers or lids for content protection. Single service packets are recommended.
- ✓ Live animals, birds, or fowl are not permitted in any temporary food facilities.

Temperature Control - Adequate temperature control shall be provided for all perishable (potentially hazardous) foods.

- ✓ **Cold food** - maintain a temperature of 45° Fahrenheit or below for up to 12 hours in any 24-hour period. At the end of the operating day, cold food shall be placed in refrigeration units that maintain the food at or below 41° F or the food shall be discarded.
- ✓ **Hot food** - maintain food temperatures of 135° Fahrenheit or above. At the end of the operating day, hot food shall be discarded. Hot food may not be re-served.
- ✓ Ice that is used for refrigeration cannot be used for consumption.
- ✓ Food in transit must be protected from contamination and must meet the temperature requirements noted above.
- ✓ These requirements will require sufficient equipment necessary to cook and maintain required temperatures for all perishable food (e.g., steam tables, chafing dishes, refrigerators, coolers). The equipment shall be commercial or approved by this office.

- ✓✓ **Provide a probe thermometer that reads a minimum of 0° F to 220 ° F to check temperatures of hot and cold foods. Calibrate before use (calibration instructions available at Department office).**

Hand washing Facilities --

Hand washing facilities, separate from the utensil washing sink, shall be provided. The hand washing facilities shall be located within each temporary food facility. The hand washing facility shall be equipped with hot and cold running water.

NOTE: This office recognizes that there may be limited resources available to operators in regards to the hand sink requirement. The "cooler/bucket" set-up will be acceptable if: ① A mechanical handsink is not available, ② The operation is conducted in a sanitary manner, and ③ The booth's menu and operations will allow for this limited handwashing set-up.



- ✓ Provide hand washing cleanser and single-use paper towels at each hand washing facility.
- ✓ Thoroughly wash hands after any activity that could contaminate hands (e.g., after using the bathroom, after a break, after cutting raw meat, sneezing, touching the face or any other unwashed body part, etc.)
- ✓ Wash hands thoroughly before wearing gloves. Change gloves as often as handwashing would be required.

Open-air BBQ Facilities -

Open-air BBQ facilities may operate in conjunction with a permitted booth. The BBQ must be used for cooking, roasting or broiling over live coals (wood, charcoal, or gas heated).

The BBQ may not be used for warming foods or maintaining food temperatures in pots or other containers. All other food preparation, food storage, and equipment storage shall be inside the booth.

Utensil Washing Facilities - Facilities with food preparation require a stainless steel utensil washing sink with at least three compartments with two integrally installed stainless steel drain boards. The sink shall be provided with hot and cold running water from a mixing valve.

NOTE: This office recognizes that there may be limited resources available to operators in regards to the new 3-compartment sink requirement. Other methods for washing dishes may be acceptable IF: ① A 3-compartment sink is not available, ② The operation is conducted in a sanitary manner, and ③ The menu and operations will allow for this limited dish washing set-up.



- ✓ Provide an approved method to washing utensils and dishes.
- ✓ Provide dish washing detergent and a sanitizer (e.g., bleach).
- ✓ Utensil washing shall be located within each temporary food facility.
- ✓ The utensil washing compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink.

Utensil Washing Procedure - Wash dishes, equipment, utensils, etc., using the following method:

- Ø Wash with hot soapy water (detergent required)
- U Rinse with hot clean water
- U Immerse into a sanitizer solution (e.g., for 30 seconds in solution of 100 ppm chlorine or 1 T. bleach per gallon of water)
- U Air dry

Toilet Facilities -

- ✓ At least one toilet facility for each 15 employees shall be provided within 200 feet of each temporary food facility.
- ✓ Each toilet facility shall be provided with hand washing facilities. Hand washing cleanser and single-use sanitary towels shall be provided.

Janitorial - Adequate janitorial facilities shall be provided for the cleaning of the food booths.

Garbage and Refuse - Garbage and refuse must be stored in leak proof and fly proof containers and serviced as needed. (Plastic garbage bags are recommended in each garbage container).

Water -

- ✓ An adequate supply of potable water shall be provided for utensil washing, hand washing, and janitorial purposes. Hot water, if applicable, must be at least 120 ° Fahrenheit. The water supply shall be from a source approved by the enforcement agency.

Wastewater -

- ✓ Water and other liquid wastes, including waste from ice bins and beverage dispensing units, must be contained in or drained into an approved leakproof container.
- ✓ Liquid waste must be disposed of into an approved sewage system. Liquid waste shall not be discharged onto the ground.

Food Booths:

It is recommended that all food handling and preparation take place within a fully enclosed food booth.

**** At minimum, there shall be overhead protection.**

- ✓ **Floors:** when operating on grass or dirt use plywood, tarp, or similar material.
- ✓ **Ceilings:** shall be smooth, durable, and readily cleanable.
- ✓ **Lighting:** If necessary, lighting shall be adequate, and bulbs shall be protected with a shatterproof shield.
- ✓ **Storage:** All food and equipment shall be stored under the overhead protection and shall be protected from insects at all times. (Store food min. 6 inches off the ground).
- ✓ **Signage:** The name, address, and telephone number of the owner, operator, permittee, or business shall be legible and clearly visible to patrons. The name shall be in letters at least 3 inches high and shall have strokes at least 3/8 inches wide, and shall be of a color contrasting with the temporary food facility. Letters and numbers for the address and telephone numbers may not be less than 1 inch in height.

(**NOTE: This office may find that because of the type of food, the amount of food preparation, or the lack of control of insects, your operation may require a fully-enclosed booth).