

HOT FOOD REQUIREMENTS GUIDELINES

FOOD PREPARATION

- All food handling and preparation must take place within the food booth unless the food comes from another APPROVED SOURCE (e.g. Costco, restaurant, etc...)
- No food offered for sale, sold, or given away to the public may be stored or prepared at a private residence. All food shall be obtained from an approved source.

STRUCTURAL REQUIREMENTS

- All booths must be entirely enclosed with four complete sides, a top and a cleanable floor (concrete is acceptable). The top of the booth must be made of a solid material. The sides may be solid or constructed of a 16 mesh screening material. Doors and food service openings must be equipped with tight-fitting closures to minimize the entrance of insects or airborne contaminants. Pass-thru windows (openings) may be a maximum of 432 square inches.
- You may check out an approved enclosed canopy, food thermometer, and fire extinguisher from SLD.
- Food operations that have an adjoining barbecue operation should have a pass-thru opening at the rear or side of the booth.
- BBQ Grills should be located outside of the enclosed booth area with a table set three feet in front of the grill to protect customers from flames.

FOOD TEMPERATURE CONTROL

- Cook Poultry to 165 degrees Fahrenheit; Beef at 155 °F; Eggs and Pork 145 °F; Reheat all foods to 165 °F.
- All potentially hazardous foods must be maintained at a temperature of 41°F or below for cold foods or 135°F or above for hot foods.

FOOD HANDLING

- All food handlers shall wash their hands with soap and water prior to the start of food preparation or serving activities. This should be done at regular intervals and especially after smoking, eating, drinking, and using the restroom, handling raw animal product or any other activity that may contaminate the hands.
- If gloves are worn they should be changed at regular intervals and when gloves are removed for any reason they must be replaced. Hands must be washed prior to putting gloves on and also every time gloves are changed.

FOOD STORAGE

- All food must be stored in approved containers so as to prevent any type of contamination, exposure to the elements or the ingress of rodents or other vermin, and temperature abuse.
- All food items, including soda cans, food condiments, utensils, plates, napkins, etc., must be kept inside the food booth at least 6 inches off the ground at all times.

SINKS

- Each booth must have access to a 3-compartment sink with hot and cold running water for the purpose of washing utensils. Use of the sink at Surf City should be requested one day in advance. You must provide at least two sets of serving and/or cooking utensils as access to the sink at Surf City is difficult.
- All booths that handle or prepare unpackaged food must have a handwashing station set up inside the booth. A "gravity feed" system consisting of a water tank, a catch basin for the wastewater, liquid hand soap and single use paper towels will be acceptable.

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 sanitary sewage system or holding tank. Liquid waste SHALL NOT be discharged to the ground or into the storm drains. Use bathroom toilets to dispose the liquid waste.