

## SECTION G ORDINANCE #77-3 TEMPORARY FOOD SERVICE ESTABLISHMENT

A TEMPORARY FOOD SERVICE ESTABLISHMENT SHALL COMPLY WITH ALL PROVISIONS OF THIS ORDINANCE WHICH ARE APPLICABLE TO ITS OPERATION: PROVIDE THAT THE HEALTH INSPECTOR MAY AUGMENT SUCH REQUIREMENTS WHEN NEEDED TO INSURE THE SERVICE OF SAFE FOOD; MAY PROHIBIT THE SALE OF CERTAIN POTENTIALLY HAZARDOUS FOOD; AND MAY MODIFY SPECIFIC REQUIREMENTS FOR PHYSICAL FACILITIES WHEN IN HIS OPINION NO IMMINENT HEALTH HAZARD WILL RESULT.

REASON: DUE TO THE NATURE, LOCATION, AND VARIETY OF CONDITIONS SURROUNDING THE OPERATION OF TEMPORARY FOOD-SERVICE ESTABLISHMENTS AT FAIRS, CARNIVALS AND OTHER TRANSITORY GATHERINGS, IT IS FREQUENTLY INFEASIBLE TO PROVIDE CERTAIN PHYSICAL FACILITIES REQUIRED FOR "PERMANENT" ESTABLISHMENTS. IN ORDER TO INSURE ADEQUATE PROTECTION OF FOOD SERVED BY TEMPORARY ESTABLISHMENTS WHICH ARE UNABLE TO MEET FULLY THE REQUIREMENTS OF THIS ORDINANCE, IT MAY BE NECESSARY TO RESTRICT THE TYPES OF FOOD SOLD OR THE METHODS BY WHICH SERVED, TO MODIFY SOME REQUIREMENTS FOR PROCEDURES AND FACILITIES AND TO IMPOSE ADDITIONAL REQUIREMENTS.

COMPLIANCE; THIS SUBSECTION SHALL BE DEEMED TO HAVE BEEN SATISFIED WHEN THE FOLLOWING REQUIREMENTS ARE MET:

A. UNRESTRICTED ESTABLISHMENTS:

1. FOR UNRESTRICTED FOOD-SERVICE OPERATIONS, A TEMPORARY FOOD-SERVICE ESTABLISHMENT SHALL MEET FULLY THE REQUIREMENTS OF THIS ORDINANCE AS SET FORTH IN SECTIONS B. THROUGH F., WHICH ARE APPLICABLE TO ITS OPERATION.

B. RESTRICTED ESTABLISHMENTS:

1. WHEN, IN THE OPINION OF THE HEALTH INSPECTOR, NO IMMINENT HAZARD TO THE PUBLIC HEALTH WILL RESULT, TEMPORARY FOOD-SERVICE ESTABLISHMENTS WHICH DO NOT FULLY MEET THE REQUIREMENTS OF SECTIONS B. THROUGH F., OF THIS ORDINANCE, MAY BE PERMITTED TO OPERATED WHEN FOOD PREPARATION AND SERVICE ARE RESTRICTED AND DEVIATIONS FROM FULL COMPLIANCE ARE COVERED BY THE ADDITIONAL OR MODIFIED REQUIREMENTS, AS SET FORTH BELOW:

a. THE PREPARATION OF POTENTIALLY HAZARDOUS FOOD, SUCH AS CREAM FILLED PASTERIES, CUSTARDS, AND SIMILAR PRODUCTS, AND MEAT, POULTRY, AND FISH IN THE FORM OF SALADS OR SANDWICHES SHALL BE PROHIBITED; PROVIDED, THAT THIS PROHIBITION SHALL NOT APPLY TO HAMBURGERS, FRANKFURTERS, AND OTHER FOOD WHICH, PRIOR TO SERVICE, REQUIRES ONLY LIMITED PREPARATION, SUCH AS SEASONING AND COOKING; AND PROVIDED FURTHER, THAT THIS PROHIBITION SHALL NOT APPLY TO ANY POTENTIALLY HAZARDOUS FOOD WHICH IS OBTAINED IN INDIVIDUAL SERVINGS; IS STORED IN APPROVED FACILITIES WHICH MAINTAIN SUCH FOOD AT SAFE TEMPERATURES, AND IS SERVED DIRECTLY IN THE INDIVIDUAL, ORIGINAL CONTAINER IN WHICH IT WAS PACKAGED AT A COMMERCIAL FOOD ESTABLISHMENT.

b. ICE WHICH WILL BE CONSUMED, OR WHICH WILL COME INTO CONTACT WITH FOOD, SHALL BE OBTAINED FROM AN APPROVED SOURCE IN CHIPPED, CRUSHED, OR CUBED FORM. SUCH ICE SHALL BE OBTAINED IN SINGLE-SERVICE CLOSED CONTAINERS OF AN APPROVED TYPE, AND SHALL BE HELD THEREIN UNTIL USED.

c. WET STORAGE OF PACKAGED FOOD AND BEVERAGE SHALL BE PROHIBITED; PROVIDED, THAT WET STORAGE OF PRESSURIZED CONTAINERS OF BEVERAGES MAY BE PERMITTED WHEN; (1) THE WATER CONTAINS AT LEAST 50 PPM OF AVAILABLE CHLORINE; AND (2) THE ICE WATER IS CHANGED FREQUENTLY ENOUGH TO KEEP BOTH THE WATER AND CONTAINER CLEAN.

d. FOOD-CONTACT SURFACES OF FOOD-PREPARATION EQUIPMENT SUCH AS GRILLS, STOVES, AND WORKTABLES SHALL BE PROTECTED FROM CONTAMINATION BY CUSTOMERS AND DUST; WHERE NECESSARY, EFFECTIVE SHIELDS SHALL BE PROVIDED.

e. EQUIPMENT SHALL BE INSTALLED IN SUCH A MANNER THAT THE ESTABLISHMENT CAN BE KEPT CLEAN, AND SO THAT FOOD WILL NOT BECOME CONTAMINATED.

f. AN ADEQUATE SUPPLY OF WATER FOR CLEANING AND HAND-WASHING SHALL BE MAINTAINED IN THE ESTABLISHMENT, AND AUXILIARY HEATING FACILITIES, CAPABLE OF PRODUCING AN AMPLE SUPPLY OF HOT WATER FOR SUCH PURPOSES, SHALL BE PROVIDED.

g. LIQUID WASTE WHICH IS NOT DICHARGED INTO A SEWERAGE SYSTEM SHALL BE DISPOSED OF IN A MANNER AS NOT TO CREATE A PUBLIC HEALTH HAZARD OR NUISANCE CONDITION.

h. ADEQUATE FACILITIES SHALL BE PROVIDED FOR EMPLOYEE HAND WASHING. SUCH FACILITIES MAY CONSIST OF A PAN, WATER, SOAP, AND INDIVIDUAL PAPER TOWELS.

i. FLOORS SHALL BE OF TIGHT WOOD, ASPHALT, OR OTHER CLEANABLE MATERIAL; PROVIDED, THAT THE HEALTH AUTHORITY MAY ACCEPT DIRT OR GRAVEL-COVERED FLOORS WHEN GRADED TO PRECLUDE THE ACCUMULATION OF LIQUIDS AND COVERED WITH REMOVABLE, CLEANABLE, WOODEN PLATFORMS OR BUCKBOARDS.

j. WALLS AND CEILINGS SHALL BE SO CONSTRUCTED AS TO MINIMIZE THE ENTRANCE OF FLIES AND DUST. TEMPORARY CONSTRUCTION MAY BE ACCEPTED, CEILINGS MAY BE OF WOOD, CANVAS, OR OTHER MATERIALS WHICH PROTECT THE INTERIOR OF THE ESTABLISHMENT FROM THE ELEMENTS, AND WALLS MAY BE OF SUCH MATERIALS OR OF 16-MESH SCREENING OR EQUIVALENT. WHEN FLIES ARE PREVALENT, COUNTER SERVICE OPENINGS SHALL EITHER BE EQUIPPED WITH SELF-CLOSING, FLY-TIGHT DOORS, OR THE OPENINGS PROTECTED BY EFFECTIVE FANS. WHERE FANS ARE USED FOR THIS PURPOSE, THE SIZE OF THE OPENING SHALL BE SO LIMITED THAT THE FANS EMPLOYED WILL EFFECTIVELY PREVENT THE ENTRANCE OF FLIES.

k. ANY OTHER REQUIREMENT DEEMED NECESSARY BY THE HEALTH INSPECTOR TO PROTECT THE PUBLIC HEALTH IN VIEW OF THE PARTICULAR NATURE OF THE FOOD-SERVICE OPERATION SHALL BE MET.