

# Temporary Food Booth Application

## 88 OMRS Public Health 257-0098

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### I. Applicant Information:

Name: \_\_\_\_\_ Date and Time of Event: \_\_\_\_\_

Work center: \_\_\_\_\_ Contact #: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

E-Mail: \_\_\_\_\_

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### II. Food Operation Information:

*POC for this food operation:* \_\_\_\_\_

*List foods to be served:*

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

*Foods purchased from:*

\_\_\_\_\_

*Location of food operations:*

\_\_\_\_\_

*How will potentially hazardous foods be temperature controlled?* (Please include any equipment you plan to use)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

*How food will be stored before and after preparation and cooking?* (Please include any equipment you plan to use)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

### **General Information**

1. All foods purchased for resale must originate from an approved source. If you wish to purchase from a supplier in town, contact Public Health first for guidance and approval. If the establishment has concerning findings in local inspection reports, they will not be approved.
  - ✓ Items to have in your booth: soap, water for washing & sanitizing, bleach or a sanitizing solution, paper towels or rags, garbage bags, hats or hairnets (if you have a beard, you must have beard nets as well), food thermometer
2. Unannounced walkthrough evaluations may be conducted by Public Health. Food booths that do not follow the guidance below will be closed until discrepancies are corrected.

### **Food Handler Hygiene**

1. Everyone working in the booth must wear clean clothing, and exhibit excellent personal hygiene (this includes money handlers). Shirts should not be sleeveless; shoes should not be open-toed.
2. Wear head coverings (hats hairnets, etc) at all times in the booth and food prep areas.
3. Take off excess jewelry other than wedding bands, engagement rings, or medical bracelets.
4. Wash your hands often. Use soap and warm water before preparing food and whenever your hands get dirty (e.g., after going to the bathroom, touching nose, face mouth, using tobacco, or after touching soiled vegetables or raw foods of animal origin).
5. Remind everyone to wash their hands after using the bathroom, eating, drinking, or smoking. Standard rule: if you step away from the booth, first thing you do upon returning is to wash your hands.
6. No eating, drinking, or tobacco use in booth or food prep areas.
7. Use disposable gloves when handling foods. These gloves need to be changed between food tasks (i.e. touching raw meats then salads, handling money). Gloves do not take the place of proper hand washing.
8. Persons with a cold, cough, diarrhea, and cuts, sores or rashes on their hands must be restricted from handling food.

### **Sanitation of Facility**

1. The entire food booth must be kept clean and orderly.
2. Food contact surface (counters, tables, etc) should be frequently cleaned with soap water, and then wiped down with bleach water (1 full cap of bleach per gallon of water)
3. Keep utensils and cooking equipment clean at all times. Clean grills prior to and during use. Do not place cooking utensils on dirty surfaces.
4. Serve foods in single- use paper or plastic containers.

### **Protection of Food**

1. All cooking must take place on site; no home-cooked meals containing potentially hazardous foods will be approved.
2. Cooking temperatures:
  - a. Maintain a minimum temperature of 165f for 15 seconds for all potentially hazardous foods.
3. Storage temperatures:
  - a. Maintain cold foods at 41f or below and hot foods at 135f or above.
4. No wild game meat will be used
5. Food products not requiring refrigeration should be stored in a clean container, off the floors/ground and away from non-food items that could contaminate it (such as detergents and cleaning agents).
6. Cover foods with plastic wrap, aluminum or tight fitted lids to protect from contamination.
7. Any ice used must come from an approved source. Ice cannot be used to chill food items and then be used for beverages. Storage containers for ice must be sanitized using bleach and water mixture.
8. All food items must be handled with utensils or napkins. No hand contact to ready to serve foods.
9. Discard any prepared foods at the end of the day. Do not re-use any leftovers the next day!

### **Clean up**

1. Have enough garbage cans with plastic liners available for customer and worker use.
2. Empty garbage cans as often as necessary. Ensure they have lids unless in constant use.
3. Wash hands often

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### Temporary Food Booth Checklist

- ✓ Pre-Operational
  - All foods have been purchased from an approved source. No PHF food is cooked at home.
  - My foods are being prepped and cooked in an area that Public Health has access to inspect if necessary.
  - My cold foods are at, and will remain at 41f or below. My hot foods are at, and will remain at 135f or higher. AT ALL TIMES.
  - All of my supplies are gathered (See below, and check off once you are at your location)
- ✓ During Operation
  - I have:
    - Soap
    - Water for washing
    - Water for sanitizing
    - Bleach or sanitizing solution
    - Paper towels or rags
    - Garbage Bags
    - Hats and hair/beard nets
    - Food Thermometer
  - My Volunteers: (food or money handlers)
    - Are wearing clean clothing, with sleeves and close toed shoes
    - Have their hats and hair nets on
    - Are wearing gloves
    - Have no jewelry other than wedding bands, engagement rings or medical bracelets
    - Are washing hands after any contamination
    - Are not smoking in the food prep/cooking area
    - Are not eating or drinking in the food prep/cooking area
    - Are not ill or have the capability to infect our food in any way
  - My Facility
    - Is being sanitized around food contact surfaces, often.
    - Has minimal dirt and debris
    - Has covered trash bins that are emptied frequently
  - My Food
    - Cold foods are 41f or lower: (Document to the right) \_\_\_\_\_
    - Hot foods are 135 f or higher: (Document to the right) \_\_\_\_\_
    - Chilling Ice is separate from Ice for drinks
    - Is protected from contaminated
- ✓ During Closing
  - All food items are discarded. No leftovers re-used the next day!
  - All trash and debris has been picked up. Contact surfaces have been sanitized.

**STATEMENT OF UNDERSTANDING AND COMPLIANCE**

By signing and returning this packet, I agree to the following:

1. I have completed this application with the most accurate information I have.
2. I have received and I understand the temporary food booth sanitation guidelines provided by Public Health (88 OMRS/SGXM).
3. I have received the TFB Checklist to assist me with adhering to the guidelines.
4. I will comply with these guidelines and ensure other employees assigned to this booth receive, understand, and follow the same guidelines.
5. I understand that as the Person in Charge (PIC), I am required to be present in the food booth at all times during the booth's operation. I cannot delegate these duties to anyone that I train.
6. I will post, have readily available, a copy of the temporary food booth training with a listing of personnel I have trained and will provide this information to any Public Health inspector, at their request.

**Volunteers working in this food booth: (Sign legibly & Date)**

Name: _____	Date: _____
Name: _____	Date: _____
Name: _____	Date: _____
Name: _____	Date: _____
Name: _____	Date: _____
Name: _____	Date: _____
Name: _____	Date: _____
Name: _____	Date: _____
Name: _____	Date: _____
Name: _____	Date: _____

\_\_\_\_\_  
**Person in Charge**  
(Printed Name and Signature)

\_\_\_\_\_  
**Date**

\_\_\_\_\_  
**Applicant**  
(Printed Name and Signature)

\_\_\_\_\_  
**Date**

\_\_\_\_\_  
**Public Health Technician**  
(Printed Name and Signature)

\_\_\_\_\_  
**Date**