

Are You Ready to Operate?

- **The establishment/booth** must have an overhead cover, walls, and a complete floor when located outdoors to protect the storage, food preparation, cooking, and serving areas from contamination. A one-piece overhead covering is strongly recommended. If it is necessary to use multiple covers, seams must be joined in a manner that prevents leakage in the event of rain. Overhead lights must have covers, light shields or shatterproof bulbs. **The entire operation must be under overhead cover. If the booth is located on dirt or grass, the entire floor area (including under equipment) must be covered with a nonabsorbent, cleanable material (e.g. tarp).** Carpeting, carpeted mats, cardboard and other absorbent materials are not approved floor coverings.
- **A hand-washing station** with at least five gallons of comfortably hot water, soap and paper towels must be provided in each booth (example: a five-gallon insulated container with free-flowing spigot, liquid soap, paper towels and a five-gallon catch bucket underneath). Additional hand-washing setup(s) may be required when handling raw meats, or with large and complex operations. A sign or poster that notifies food employees to wash their hands must be provided at hand-washing stations.
- **An approved sanitizing solution** for wiping cloths must be maintained during all hours of operation. To make a chlorine solution, add one teaspoon of bleach (3/4 teaspoon of ultra bleach) to one gallon of cool or lukewarm water. **Test strips are required at the booth to monitor sanitizing solutions.**
- **All water** used in the establishment must be potable and from an approved public source. Hoses used to transport potable water must be food-grade (**no garden hoses**).
- **A metal stem thermometer** with a 0-220°F range is required for checking cooking, hot-holding and cold-holding temperatures of potentially-hazardous foods (PHFs). If your menu has small or thin foods, a digital, thermocouple or thermopen thermometer is required. Thermometers must be calibrated.
- **PHFs must be cold held at 41°F or less.** Commercial-grade, NSF-approved, mechanical refrigeration is required for storing PHFs at events of two or more days, unless otherwise approved. Do not place refrigerators (especially insert-top preparation refrigerators) directly in the sun. An accurate thermometer must be provided in each unit.
- **PHFs must be hot held at 135°F or above.** Equipment must be effective at maintaining food temperatures in all weather conditions. Equipment must be tested prior to the event. Foods cannot be unattended during cooking or hot holding.
- **Cooling of PHFs is not allowed** at a temporary food event. Any hot held PHFs left at the end of the day must be discarded. All foods that have been previously cooked and cooled in an approved food facility must be reheated to 165°F within one hour.
- **Sneeze guards** are required if there will be any food preparation or storage on the front counter, or in other areas exposed to the public.
- **Gloves** or other barriers are required to prevent bare-hand contact with ready-to-eat foods.
- **All foods and food contact surfaces**, including single-service items, must be stored off the floor.
- **The person in charge** must have a valid WA state food worker card available for inspection and must be present at all times during the event.
- **In-use utensils** used for PHFs must be stored in ice water at 41°F or less, in hot water 135°F or above, or in the food product with the handle out. In-use utensils may also be stored on a clean surface if they are washed, rinsed and sanitized at least once every four hours.