



TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

A temporary food establishment, which prepares and serves food to the public, must comply with the following requirements. The Health Authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or all Time/Temperature Control for Safety (TCS) foods, and when no health hazard will result, may waive or modify these requirements.

A. Water System and Trash

1. Water System

Water used for food service and hand washing is required to be safe and from an approved source. A temporary food establishment must have running water or provide a potable water system under pressure by pump or gravity. The potable water system shall have a minimum capacity of 10 gallons unless otherwise specified. The establishment shall provide a heating facility capable of providing enough hot water for cleaning and sanitizing of equipment and utensils and handwashing.

All potable water storage containers must be flushed, rinsed and sanitized prior to the start of the event. Water systems may be subject to random testing throughout the event.

2. Waste Water and Trash

All sewage, including liquid waste, shall be disposed of in the sanitary sewer, portable waste container, or water bladder system. Disposal of liquid waste to storm drains is prohibited.

Trash must be stored in a non-absorbent container with a tight-fitting lid and shall be disposed of often enough to prevent the development of odor and the attraction of insects and rodents. Premises must be clean and free from litter and debris.

B. Physical Facilities

1. Floors

Floors shall be constructed of concrete, asphalt, tight wood, or other similar cleanable material and shall be kept clean and in good repair. Carpeting and other absorbent, non-easily cleanable floor coverings are prohibited.

2. Walls and Ceilings

Walls and ceilings shall be made of wood, canvas, or other material that protects the interior of the establishment from weather-related contamination. Walls and ceilings of food preparation areas shall be constructed in a way that prevents the entrance of insects. Doors to food preparation areas shall be solid or screened and shall be self-closing. Screening material used for walls, doors, or windows shall be at least 16 mesh to the inch. If screening is used, drop canvas or quickly installed siding shall be readily accessible for installation for protection against weather elements.

Counter-service openings shall not be larger than necessary for the particular operation conducted. These openings shall be provided with tight-fitting solid or screened doors or windows or shall be provided with fans installed and operated in a manner to fully protect the opening and restrict the entrance of flying insects. Counter-service openings shall be kept closed, except when in actual use, unless fans are provided.

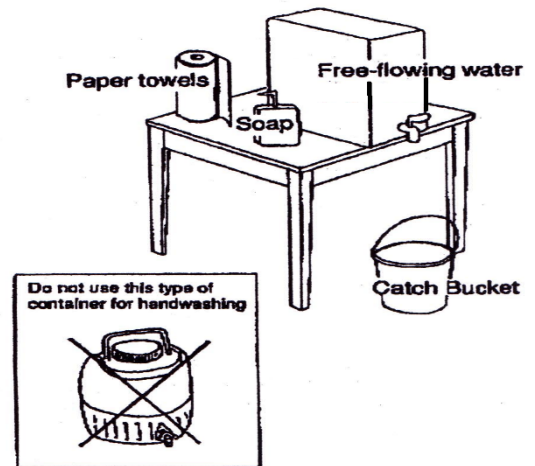
3. Equipment

- Food contact surfaces of food preparation equipment and utensils shall be non-absorbent, easily cleanable, and in good repair. Food contact surfaces of equipment shall be protected from potential contamination by consumers and other contaminating agents. Effective shields for such equipment shall be provided, as necessary, to prevent contamination.
- Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of harmful substances or impart colors, odors, or tastes to food and under normal use conditions shall be durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and be resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. Enamel coated cookware such as black or gray enamel pots or enamel roasting pans is prohibited for use as a direct food contact surface.
- Equipment designed for serving soft-serve dairy products (ice cream, frozen yogurt) shall not be assembled prior to being inspected by the Tulsa Health Department (THD) at the beginning of the event.

4. Handwashing Facilities

- A hand washing facility shall be conveniently accessible to all work areas within the temporary establishment for employee handwashing purposes.
- At a minimum, the hand washing facility shall consist of warm free-flowing water, soap, and individual paper towels.
- The hand washing facility shall be available at all times during concession operations and shall be used for no other purpose.

Correct Handwashing Set-up



5. Toilet Facilities

Toilet facilities need not be provided within the establishment but must be conveniently located to the establishment. Toilet facilities must be kept clean and provided with toilet tissue. Portable toilets are acceptable if they meet the above-mentioned criteria.

C. **Operational Requirements**

1. Ice

Ice shall be obtained from an approved source, and be dispensed from a clean and sanitized covered bin or ice chest that is self-draining and easily cleanable. An approved ice scoop shall be used.

2. Food Preparation and Storage

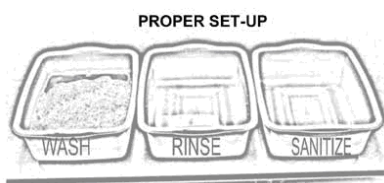
- All food items shall come from approved sources. All meat items must be either USDA or Oklahoma Department of Agriculture inspected (exception for bison meat, inspection verifications from other states are approved).
- Food products shall be prepared on site or come from a licensed local food establishment (**no home prepared foods**). As of November 1st 2013, the Home Bakery Act (HB1094) allows for home baked goods to be sold directly to a customer from the baker's home. Home baked goods are prohibited for sale at a temporary event.
- Food products prepared and transported from previous events are prohibited. Food products prepared in local food establishments shall be transported in approved containers or equipment designed to maintain proper temperatures.
- Food shall be protected at all times; including while being stored, prepared, displayed, or dispensed. Food shall be protected from cross-contamination between foods and from potential contamination by insects, rodents, probe-type identification tags, unclean equipment and utensils, overhead leaking or condensation, or other agents of public health significance.
- The following cooking temperatures must be obtained when cooking raw ingredients:
 - Beef - 145°F
 - Pork - 145°F
 - Seafood - 145°F
 - Ground Beef - 155°F
 - Poultry - 165°F
- The temperature of Time/Temperature Control for Safety (TCS) foods shall be 41° F or below or above 135° F, except during necessary times of preparation. The establishment is required to have a small diameter probe thermometer that is designed to measure the temperature of thin masses of food. The thickness should be less than 1.5mm or approximately the size of a tooth pick. If these temperature requirements cannot be met, then the operation shall be limited to packaged, non-TCS foods only.
- Cool down procedures must be approved by THD prior to operating. Hot food items to be carried from one day to the next must be chilled from 135° F to 70° F within two hours and from 70° F to 41° F within no more than four hours. Food items must be reheated to an internal temperature of 165° F within 30 minutes. No temporary food establishments will be approved to hold foods from one day to the next without sufficient refrigeration equipment to meet these requirements.

3. Wet Storage of Food

Storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.

4. Washing and Sanitizing of Multiservice Utensils and Equipment

All utensils and equipment shall be washed, rinsed, and sanitized after each use and anytime contamination may have occurred. Facilities for manual washing and sanitizing shall consist of three containers that are of adequate size to accommodate the largest utensils/equipment to be washed. The temporary establishment must also provide a detergent, chemical sanitizer, and appropriate test kit to check sanitizer concentration.



5. Single Service Utensil

Single service utensils shall be pre-wrapped or holders shall be provided to protect these items from contamination and shall be designed to present the handle of the utensil to the consumer. Single service cups shall be dispensed in a manner that prevents contamination of lip surfaces. Plastic sleeves are approved to protect cups from contamination. Cups for customer self-service must be contained in a proper cup dispenser.

6. Wiping Cloths

Moist cloths used for wiping foods spills of equipment shall be clean and stored in a sanitizing solution between uses. The use of sponges shall be prohibited for use on kitchenware and food contact surfaces of equipment.

7. Personnel

- No person infected with or affected by a communicable disease transmittable through food or who is exhibiting symptoms such as vomiting, diarrhea, sore throat with fever, or jaundice shall work in a food establishment. Food workers with boils, infected wounds, or an acute respiratory infection shall not work in any area or capacity in which there is a likelihood of transmission of disease to patrons or to fellow employees, either through direct contact or through the contamination of food or food contact surfaces with pathogenic organisms.
- All personnel must wear clean outer garments and have good hygienic practices while on duty. Personnel cannot use tobacco in any form or vapor type cigarettes while in establishment. Hair shall be properly restrained by the use of hairnets, hats, or other effective means.
- Any person engaged in food preparation or service, or utensil washing shall wash hands upon entering the food establishment, returning from the toilet, or changing tasks.
- Eating, drinking, or smoking in the temporary food establishment is prohibited with the exception of employee drinks if the container has a lid, handle and no straw. Drink containers shall be stored so it cannot contaminate food or equipment.

Note: If the above requirements cannot be met, the establishment shall limit its operation to commercially packaged items.

D. **Licensing Requirements**

1. No temporary food establishment may be licensed or operate except in conjunction with a transitory special event.
2. All food establishments operating in conjunction with transitory temporary events must comply with State and Local licensing requirements. No establishment shall operate prior to Health Department inspection and licensure.
3. License fees are as follows:
 - (a) State: \$50.00 for the initial day of the temporary event plus \$25.00 for each additional consecutive day. The total fee for a single temporary event license will not exceed \$250. No temporary event license will be issued for more than fourteen (14) consecutive days. If the temporary event surpasses 14 days, a new license will be issued.
 - (b) City: (**Tulsa, Bixby, Broken Arrow**) 1-3 days, \$25.00 plus \$5.00 each day after 3 days.
4. License shall be valid for the duration of the event only.