



Columbia County Department of Health

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COLUMBIA COUNTY DEPARTMENT OF HEALTH REQUIREMENTS FOR TEMPORARY FOOD SERVICE VENDORS

Follow this checklist to insure a safe, smooth temporary food event.

- 1) You must apply and secure a temporary food service permit from the Columbia County Environmental Health Department before vending any food items within Columbia County. **A temporary food permit is valid for one event lasting 14 days or less and requires a \$50.00 fee. Religious and fraternal organizations are fee exempt.**
- 2) **Only those foods that require limited preparation**, such as quick cook and serve items, are allowed to be served at a temporary food event. (e.g. sausage, hot dogs, hamburgers, etc.) Other potentially hazardous ** food items must be reviewed and approved by the Permit Issuing Official prior to the event.
- 3) **THERMOMETERS:** A metal stemmed, numerically scaled thermometer or thermocouple is required to check applicable food temperatures.
- 4) **FOOD DISPLAY:** Foods must be protected from contamination at all times including preparation, storage and display to patrons. Set up your food booth to minimize patron contamination; prepare and cook towards the back of the booth and serve patrons from the front of the booth.
- 5) **FOOD PREPARATION:** All ready to eat foods which will not be reheated must be prepared and served without bare hands contact. **Suitable utensils and/or sanitary disposable gloves must be used for all ready to eat foods.**
- 6) Ice must be from approved sources and made from potable water. Ice is to be properly bagged in single use wet strength plastic bags until the time of use. Foods may not be stored in undrained ice. Freezer packs such "Blue Ice" or Artic Ice" are also acceptable. Mechanical refrigeration is recommended for storage of potentially hazardous foods at events lasting more than one day. Thermometers are required in all refrigeration units.
- 7) **WATER:** An adequate supply of **potable** water must be on-site for cooking, cleaning and drinking. Water must be from an approved public water source or purchased bottled water.
- 8) Single-service articles are to be furnished to patrons at all times during the temporary food event.
- 9) **STORAGE:** All food items, utensils, food equipment and single-service items must be stored at least six inches above ground level within your food booth.

(OVER)

- 10) **LIGHTING:** If food operations are conducted at night, adequate artificial lighting must be supplied. Lighting must be shielded, coated or otherwise shatter resistant.
- 11) **HANDWASHING FACILITIES:** All temporary food establishments must be equipped with hand washing facilities supplied with soap, potable water and disposable paper towels.
- 12) **WASTE WATER DISPOSAL:** All sewage waste, including liquid waste, must be disposed of in a sanitary sewer, approved septic system or holding tank.
- 13) **GARBAGE:** Adequate garbage containers with plastic liners must be supplied to all temporary food booths.
- 14) Floor surfaces in temporary food booths must be constructed of concrete, asphalt or other easily cleanable material. Dirt areas should be covered with cleanable wood platforms or duckboards.
- 15) Adequate ceilings of wood or canvas must be used to protect the food booth from the weather.
- 16) Foods must be protected from contamination, including maintenance of hot or cold temperatures at all times during transportation to the temporary event site.

SANITARY OPERATION OF THE FOOD BOOTH

- 1) Wash your hands often. Minimize the handling of food.
- 2) Keep food covered in storage. Do not store food or food items on the ground or floor.
- 3) **SANITIZING:** Clean and sanitize counters and food equipment routinely throughout the day. Wiping cloths for cleaning shall be stored in sanitizing solution.
- 4) **TEMPERATURES:** Proper temperature control is mandatory. All potentially hazardous foods (*see definition below) must be prepared, stored, transported and served at temperatures of 45°F or below for cold foods and 140°F or above for hot foods.

A temporary summer festival or carnival can be safe and filled with fun. Following the preceding rules is essential in making that happen.

**"Potentially hazardous food" means any food that consists in whole or in part of milk, eggs, meat, poultry, fish, shellfish, cooked potato and rice or foods that support the rapid growth of bacteria.