



Requirements for Temporary Food Booths

A. **FOOD BOOTH CONSTRUCTION:** All food booths must be constructed with four sides, a ceiling, and a floor as follows:

1. Floors shall be smooth and cleanable. Smooth pavement, plywood, canvas, etc. is approved. Lawn, dirt or sawdust is disapproved. Food booths that handle only prepackaged foods shall also have smooth and cleanable floors.
2. Walls and ceilings shall be constructed of either wood, canvas, plastic or similar material and mesh fly screening, and shall completely enclose the booth. Facilities wherein all food and beverage is prepared at an approved facility and prepackaged shall not be required to be fully enclosed with fly screening. Food service openings shall be equipped with tight-fitting closures to minimize the entrance of insects.
3. The name, address, and telephone number of the owner, operator, permittee, or business shall be legible and clearly visible to patrons. The name shall be in letters at least 3 inches high; shall have strokes at least 3/8 inches wide; and shall be of a color contrasting with the food booth. Letters and numbers for the address and telephone numbers shall not be less than 1-inch in height. *This requirement does not apply to nonprofit charitable food booths.*

B. **OPEN-AIR BARBECUE:** Barbecuing is permissible outside of the booth, however, perimeter fencing shall be provided to prevent public entry. **ALL COOKING EQUIPMENT, EXCEPT FOR BARBECUE UNITS AND DEEP FAT FRYERS MUST BE INSIDE THE BOOTH UNLESS REQUIRED BY THE LOCAL FIRE DEPARTMENT.** Applicants shall contact the local fire department before placing any cooking device outside of the booth.

C. **PERMIT REQUIREMENTS:** In addition to the permit issued to each food booth, a permit shall be obtained by the person or organization that is in control of the event at which one or more profit food booths operate. This permit shall specify the responsibilities of the person or organization, including ensuring compliance with these requirements. Effective January 1, 2000, the person or organization in control of the event shall submit a permit application and site plan to the Department of Environmental Health at least two weeks before the event.

D. FOOD PREPARATION/HANDLING:

1. All food shall be from an approved source. No food or beverage stored or prepared in a private home may be offered for sale, sold, or given away from a temporary food booth.
2. During periods of inoperation, all food shall be stored in an approved facility.
3. Food contact surfaces shall be smooth, easily cleanable, and nonabsorbent. Do not use galvanized or enamel coated cookware. All food related and utensil related equipment shall meet or be equivalent to approved applicable sanitation standards or approved by the Santa Clara County Department of Environmental Health. *This requirement does not apply to nonprofit charitable food booths.*
4. All food and food containers shall be stored off the floor and either on shelving or pallets within the booth.
5. Tongs, disposable plastic gloves, or single-service tissue shall be used to serve food whenever practical.
6. Smoking is prohibited in temporary food booths and in barbecue areas.
7. Condiments shall be provided in single-service packets, pump-type containers, or squeeze containers.
8. Unpackaged food may not be stored or displayed at service counters.
9. Live animals are prohibited in temporary food booths. This requirement does not apply to guide dogs, signal dogs, or service dogs.

E. SAFE FOOD TEMPERATURES:

1. For Profit Food Booths:
 - a. Cold potentially hazardous foods or beverages shall be maintained at or below 45° F for up to 12 hours in any 24-hour period. At the end of the operating day, these foods shall be placed in refrigeration units within an approved facility that maintain the food temperature at or below 41° F or the food shall be destroyed in an approved manner.
 - b. Hot potentially hazardous foods or beverages shall be maintained at or above 140° F and shall be destroyed in an approved manner at the end of the operating day or donated to a food bank or any other nonprofit charitable organization, but may not be reserved in a food facility.
2. For Nonprofit Charitable Food Booths: All potentially hazardous food or beverage shall be maintained at or below 45° F or at or above 140° F.

F. HANDWASHING/UTENSIL WASHING:

1. Food booths that handle nonprepackaged foods or beverages shall have handwashing and utensil washing facilities available to all food service workers.
2. The hands of food service workers within the temporary event booth shall be washed before preparing food, after visiting the restroom, after smoking and whenever necessary to prevent the contamination of food.
3. Santa Clara County Department of Environmental Health requires TWO OR MORE 2 ½ gallon containers of drinking/spring water in a turn valve dispenser, liquid soap, paper towels, and a minimum 5-gallon waste bucket to collect the waste water.
4. Santa Clara County Department of Environmental Health requires TWO 3-gallon plastic/rubber dishpans or buckets filled with potable water for utensil washing.

G. WASTEWATER: Liquid waste shall be disposed of in approved liquid waste containers and then deposited into the sanitary sewer.

H. GARBAGE AND REFUSE: Garbage and refuse material shall be stored in leakproof containers and be disposed of into dumpsters or garbage cans. Cooking or deep fat fryer grease and used charcoal briquettes shall be disposed in a safe and sanitary manner.

I. TOILET FACILITIES: Approved toilet facilities shall be provided with 200 feet of each temporary food booth. When portable toilets are used, there shall be provided an adequate number of handwashing stations with both soap and paper towel dispensing units.