



Southeastern Idaho Public Health

Vendor's Packet

All food vendors, food demonstrators, or food equipment demonstrators, who are *not* currently licensed by the Health Department and who sell or give food to the public, are required to read and complete the forms in this information packet.

THE PACKET INCLUDES:

1. **License Application** for a Temporary Food/Itinerant Establishment. Please submit application no later than 15 days prior to event. License will be issued after the application is received, the appropriate fee is paid AND the booth is inspected and/or approved to open for business.
2. **Food Rules**- Food safety certification can be obtained online at http://www.siphidaho.org/env/food_safety_training.php. Idaho food code can be obtained online at www.healthandwelfare.idaho.gov
3. **Temporary Food Establishments or Operations Sheet** – All employees must read. Have available in your booth.
4. **Dishwashing and Hand washing Set-up** - When conventional hand washing facilities are not available; each booth must provide hand-washing facilities. Restroom sinks a replacement for hand washing sinks or stations in a booth
5. **No Bare Hands Contact** - Post in your booth.

INSPECTIONS:

During the Public Health's inspection, critical violations must be corrected immediately or, depending on the situation, within 2 hours. Non-critical violations must be corrected within 24 hours. Failure to correct items in violation within a specified time could result in suspension of your permit.

PLAN REVIEW:

If you are planning to construct (or have already started) a new booth or mobile unit, you must contact Southeastern Idaho Public Health. Food Rules* require that the health department review and approve all plans PRIOR to construction.

REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS OR OPERATIONS

HYGIENE:

- Smoking, eating or drinking while on duty is forbidden. These activities may be done away from the serving and preparation area. You **must wash hands** at the hand wash station nearest your work area before resuming duties. Employers are held responsible for insuring that no employee who is ill (vomiting, diarrhea, fever with sore throat, infected wound or boil) will be allowed to work.

HAND WASH SET-UP

- Sink with warm running water
- Soap
- Paper towel – preferably in a holder
- Plumbed to sewer or wastewater bucket. Not to be discharged into storm drains or on ground.

FOOD TEMPERATURES

- Cooking – temperature specified for each type of food and reheats to 165° or hotter
- Hot holding – 135° or hotter
- Cold holding – 41° or colder

TRASH CONTAINERS

- For booth use and one located on public side of booth.

REFRIGERATORS

- Must be constructed with hard, durable liner.
- Must have fan to circulate cold air when door is closed.
- Food temperatures must be 41° or colder at all times. Set at 38° or colder.

ICE

- Prefer small scoops that fit cup.
- Keep Scoop handle out of ice.

ICE PICK

- Sanitized pick or other tool.

CUPS

- Open tube to expose bottom of cup. Use the package as a dispenser.

THERMOMETERS

- Required with perishables.

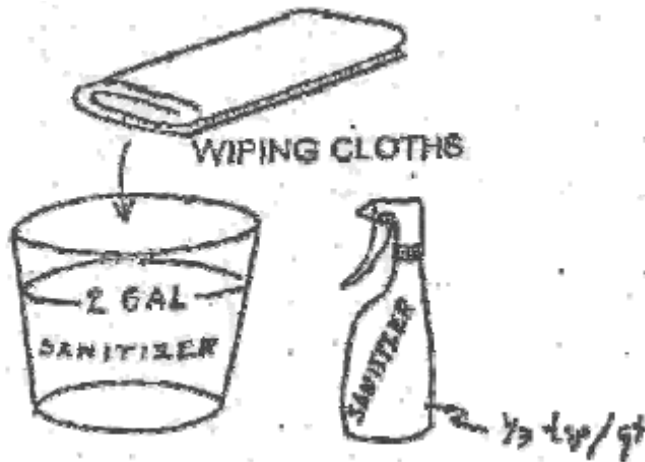
UTENSIL WASHING SET-UP

- Requires three (3) tubs or containers for utensils, to be set-up ready for use.

Procedure: 1. Detergent, 2. Rinse, 3. Sanitize, 4. Air Dry

SANITIZER

- Bleach or other chemical approved by the Health Department.
- **Bleach solution = ¼ oz per gallon of warm water**



UTENSILS

- **SINGLE SERVICE DISPOSABLE** (plates, cups, plastic forks, etc.)
- Store a minimum of four (6) inches off the ground.

FOOD PROTECTION

- Keep foods covered as much as possible to protect from dust and contamination.
- In situations not covered, use professional judgment considering time of day, air temperature, food, protection needed, etc.

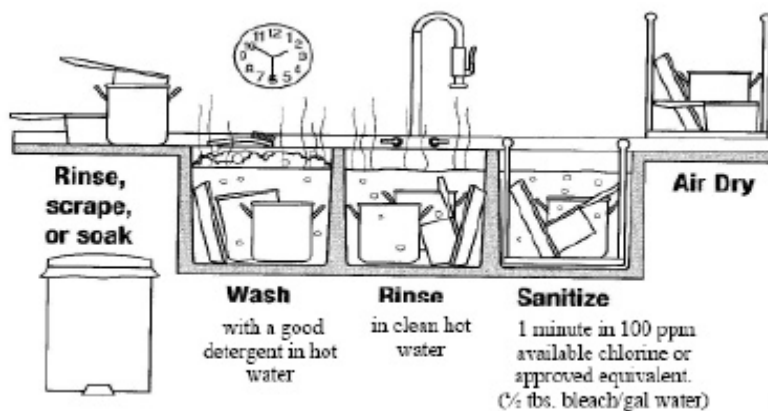
DISHWASHING SET-UP

The following procedures are recommended in Temporary Food Establishments for washing multi-use eating and drinking utensils by hand.

Use three (3) vats such as small washtubs or a three-compartment sink.

1. The first vat is used for washing items with hot water and a suitable soap or detergent.
2. The second is used for rinsing in hot water.
3. The third is filled with chlorine solution made of $\frac{1}{4}$ oz per gallon of water. (Liquid unscented bleach, Clorox, Purex, or their equivalents are acceptable compounds.)

Air-dry all sanitized items. DO NOT dry with a towel.



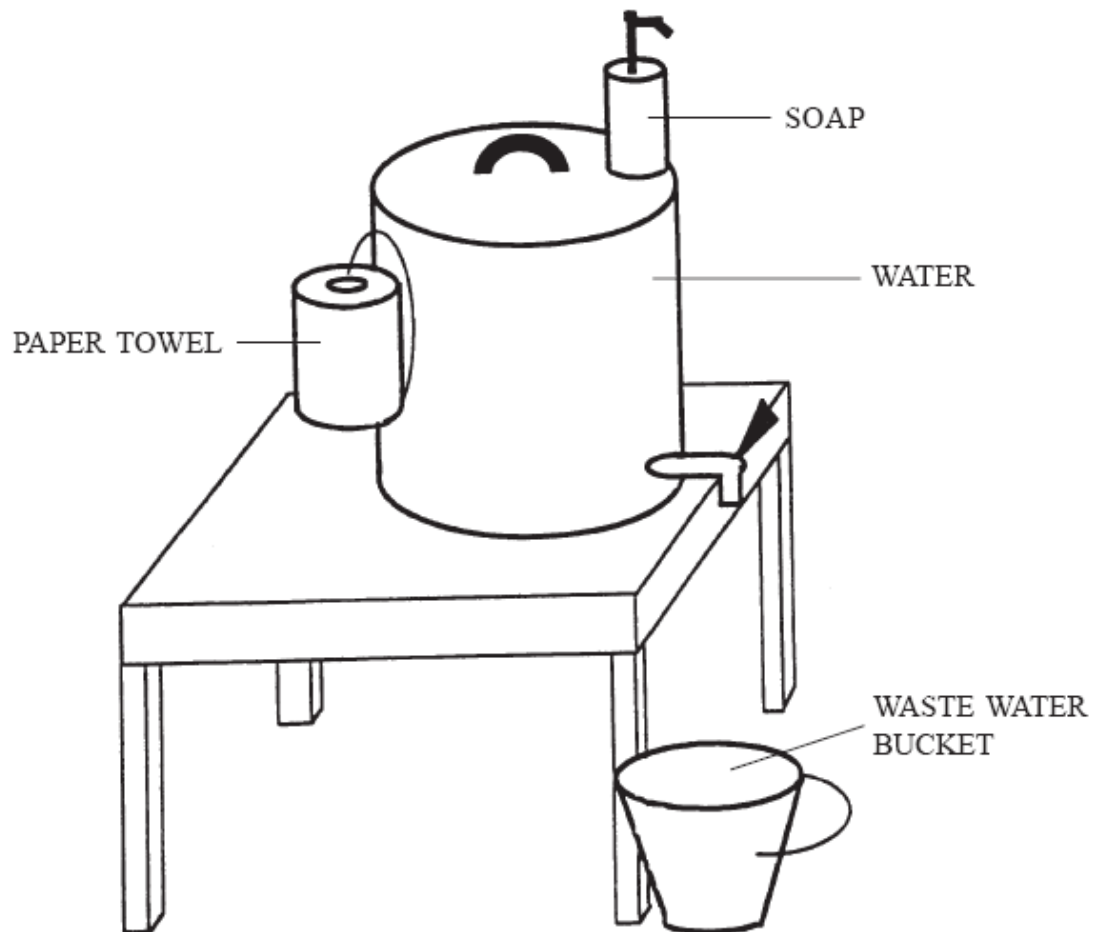
NOTE: Dumping wastewater on the ground or in a storm drain is prohibited.

Method of wastewater disposal must be approved by Southeastern Idaho Public Health.

HANDWASHING SET-UP

- Use a water container with a turn valve. Place a bucket under the spicket to catch wastewater.
- Have soap dispenser near by.
- Place paper towels on a spindle or hang from string or wire.

(Note: Dumping wastewater on the ground or in a storm drain is prohibited.)



Also acceptable as water container: Collapsible water jugs, plastic jug, each with TURN valve.



Southeastern Idaho Public Health

Temporary Food Booth Check Sheet

The following items will be required for all food booths that are going to be inspected by the Southeastern Idaho Public Health. Please feel free to call the Environmental Health Office at 239-5270 for more information.

- ___ Hand washing station (including warm water, soap, and paper towels).
- ___ Long stem metal thermometer.
- ___ Sanitization solutions for wiping cloths.
- ___ Raw meats stored separate from other foods.
- ___ Utensil washing station (wash, rinse, sanitize, air dry).
- ___ Thermometers—in all refrigerators and cold holding units.
- ___ Utensils/Gloves when working with Ready-To-Eat Foods.
- ___ Drinking water approved distribution hoses.
- ___ Floors, walls, ceilings are smooth and easily cleanable.
- ___ Light Shields and end caps.
- ___ Chlorine test strips.
- ___ Back siphonage device (connected between the water supply and the hose).
- ___ Demonstration of Knowledge (one person minimum at all times during booth operation)

Hot Holding Temperatures: (Must be at or greater than 135°F)

Cold Holding Temperatures: (Must be at or below 41°F)