

Carter County Health Dept.

REQUIREMENTS FOR TEMPORARY FOOD BOOTHS FOR FESTIVALS AND SPECIAL EVENTS

1. All booths must be inspected, approved, and licensed by Carter County Health Department before opening for business.
2. All food must be purchased from an approved wholesaler or dealer. No food may be prepared in any facility other than those that are approved and licensed by Carter County Health Department. These facilities must meet minimum compliance with local, state, and federal regulations. **No food may be prepared in a private home, business, or church that is not licensed from the State of Oklahoma Health Department.** No food can be transported from these locations to event. Food from unapproved sources will be embargoed and/or disposed of by the health department.
3. All food establishments must have a complete ceiling (roof), which will be waterproof and will protect the food operation. All sides of the food establishment booth must be enclosed and protected from the elements, insects, and any possible contamination. All booths (Food & Beverage) not on concrete or asphalt must have a suitable floor covering such as mats, or sealed plywood.
4. All preparation areas (wherever an open product is handled) must be fully enclosed with a roof, walls and/or screens as mentioned above. Serving windows only as large as necessary will be used. This includes any equipment that processes food like fryer, smoker, grill/griddle, etc. Fans blowing across these small openings will be used. Roof-wall and floor-wall junctions must be enclosed also. All drink dispensers must be under roof and on a hard surface floor. All stored food products, including ice, must be off the ground at least six (6) inches and must be protected from rain, dust, flies, etc.
5. All establishments preparing or serving food must be connected to a portable water supply, or where not available, must have an adequate supply (minimum 5 gal.) of fresh portable water and an equal or larger waste holding tank if a sanitary sewer hookup is not available. Water hoses shall be white and waste hoses must be another color. **NO DUMPING ON THE GROUND WILL BE ALLOWED.** Hose faucet connections must have a back flow preventative device.
6. Each booth must have a means of heating and keeping hot water an adequate supply of fresh water for cleaning and sanitizing equipment and utensils, **AND A SPECIAL FACILITY FOR HANDWASHING ONLY.** Soap and disposable towels are also required.
7. When washing multi-use items (glass, plates, preparations utensils, etc.) a *three compartment/ three step systems MUST be used.* Each item must be (1) **washed**, (2) **rinsed**, and (3) **sanitized** in containers large enough to accommodate the stand's equipment.
8. All stands dispensing drinks must have proper sanitary cups dispensers. All ice bins during operation must have covers in place when not busy. ICE SCOOPS MUST BE USED TO FILL CUPS/CONTAINERS AND NEVER STORED WHERE HANDLE IS TOUCHING THE ICE.
9. Chipped or cracked utensils are also not allowed.
10. No food preparation will be permitted outside the confines of the establishment regardless of type. *Outdoor smokers must be covered, screened and kept on solid dust free surface.*

11. All potentially hazardous foods (meats, milk, dairy products, eggs, poultry, fish, and products made with them) must be kept **cold at 41 degrees Fahrenheit or below** or kept **hot at 135 degrees Fahrenheit or above**. All food must be reach an **internal temperature of 165 degrees Fahrenheit during preparation/cooking** and then maintain 135 degrees Fahrenheit for holding time. **FOOD FOUND TO BE AT IMPROPER TEMPERATURES MAY BE DISPOSED OF BY INSPECTORS.**
12. **ALL FOOD BOOTHS ARE REQUIRED TO HAVE A THIN DIAMETER PROBE THERMOMETER READING FROM AT LEAST 0 DEGREES TO AT LEAST 220 DEGREES FARENHEIGHT AND ONE THERMOMETER FOR EACH PIECE OF EQUIPMENT HOLDING 41 DEGREES FARENHEIGHT OR BELOW.**
13. All grease must be disposed of properly. **NO GREASE MAY BE Poured DOWN ANY DRAIN OR ON THE GROUND.**
14. Each person working in a booth must be in good health, free of any communicable disease, have no open sores, in clean clothing and have their hair restrained with a cap, net, etc. *Food handlers should wear disposable gloves or use utensils to minimize contamination of the food products.*
15. Any violation noted in writing by the health department inspector must be corrected within the time limit specified by the inspector, not to exceed 24 hours. Failure to comply with such notice may result in suspension of the permit.
16. **Adequate power is the responsibility of the vendor. You must have a constant supply of electricity to maintain safe food and water temperatures.**

TEMPORARY STATE HEALTH LICENSES ARE \$30.00 FOR THE FIRST THREE (3) DAYS AND \$15.00 EACH DAY IN EXCESS OF THREE (3) DAYS FOR DURATION OF EVENT.

FOR FURTHER INFORMATION PLEASE CONTACT:

Carter County Health Dept (580) 223-9705