

## Warewashing Station

A warewashing sink is needed if disposables are not used. Each compartment must be large enough to accommodate the largest reusable utensil.



## Sanitizer & Test Strips



All vendors must sanitize their equipment and dishes. The most common chemical sanitizers are shown above. Vendors must have test strips to pair with the sanitizer.

## Backflow Prevention

### Devices & Food Grade Hoses



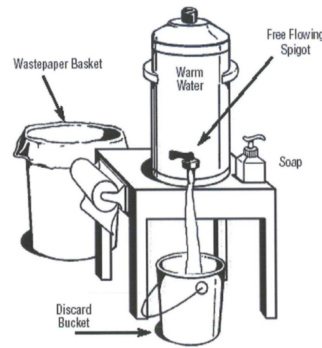
A hose bib vacuum breaker (backflow prevention device) must be installed at the point of connection to the water supply hose bib everywhere a food-grade hose is connected.

## Handwashing Station

At least one handwashing station is required for the temporary unit. The most common types of temporary handwashing stations are:



(A) Mechanical Sink: Vendors who prepare raw animal products on-site must provide a hand-washing sink with hot and cold water under pressure through a combination faucet or mixing valve.



(B) Gravity Flow Set: Vendors who are NOT handling raw animal products may utilize a temporary hand washing station similar or equivalent to the diagram.

## When to Wash Your Hands

- Before starting work.
- After handling raw meat.
- After using the restroom.
- Before putting on gloves.
- After coughing or sneezing.
- Before, during, and after preparing food.
- After any other contamination.



# FOOD SAFETY GUIDELINES FOR TEMPORARY EVENTS



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# What is a Temporary Food Establishment?

A Temporary Food Establishment is a food business that operates at a fixed location for no more than 14 consecutive days in conjunction with a single community-wide event or celebration such as a fair, carnival, or public exhibition.

## Minimum Requirements\*

Key temporary food components are:

- Handwashing Sink(s)\*
- Soap, Paper Towels, and Waste Receptacle
- Refrigeration
- Cooking Equipment and Warmers
- Calibrated Food Thermometer
- 2 or 3-compartment Sink\*
- Sanitizer and Sanitizer Test Strips
- Drinking Water
- Food Grade Hose
- Back Flow Prevention Device
- Waste Water Disposal
- Overhead Protection
- Screening for at least 3-Sides

\*See the "Temporary Food Establishment Requirements" for more information.

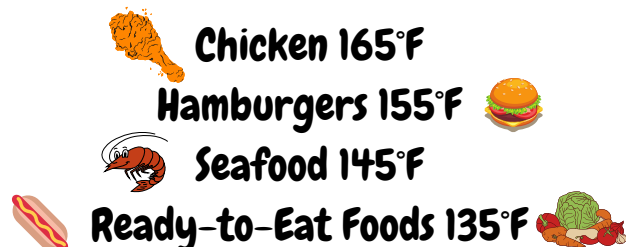
## Food Protection

All food preparation must be done under an approved tarp or tent, inside a mobile unit, or on a pushcart.



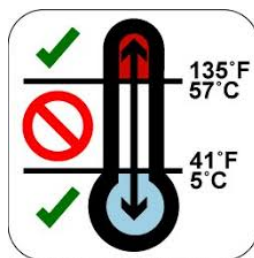
## Cooking Temperatures

Cook food to the minimum internal temperature. Use a thermometer to ensure that food is fully cooked.



## Temperature Danger Zone

Minimize the time food is in the danger zone.



Keep Temperature Control for safety Foods:  
Cold (41°F or colder)  
or  
Hot (135°F or hotter)

## Food Source

- All food, beverages, and ice must be obtained from an approved source.
- Home-prepared foods or ice shall NOT be sold or used.
- Food must be in good condition.

## DON'T SAVE LEFTOVERS!

Discard unused foods at the end of each day.

## Don't Touch Ready-To-Eat Food with Bare Hands!

Use a barrier such as gloves or utensils to prevent bare-hand contact with Ready-To-Eat Foods, such as bread or salads.



## Employee Health

Stay home if you have:

- Vomiting
- Diarrhea
- Sore throat with Fever
- Jaundice within 7 days
- Been diagnosed with a foodborne illness.



## Know When to Close

Stop operating whenever one of these situations arise:

- No Hot Water
- Complete Lack of Refrigeration
- Fire
- Loss of Power
- Foodborne Illness Outbreak

This brochure is not intended to fully inform vendors of every provision of §420-3-22 Food Establishment Sanitation, Rules of the Alabama State Board of Health nor the Jefferson County Department of Health, Temporary Food Establishment Requirements. Knowing all of the regulations and requirements is the responsibility of the vendor.