

## Enclosed Booth

The booth shall have an overhead covering and clear plastic or colored screening on side walls if preparing, assembling, or serving non-pre-packaged food. Only food workers are permitted inside the food preparation area.



## Overhead Protection For Food Prep & Storage

Food and beverage storage shall have overhead protection to prevent contamination. No additional overhead protection needed if the booth is inside.



## Food Sampling



1. Provide sneeze guards or pre-packaged samples to protect food from customer handling, coughing, sneezing, or other contamination.
2. Preparation of samples must be done using smooth, cleanable surfaces that are protected from public access.
3. Slicing must be done on cutting boards with commercial utensils.
4. Display food samples on disposable plates or trays.
5. Hand wash station is required when sampling.
6. Utensil wash station required if preparing samples. Inside the booth.

## Food Storage

Food and beverage shall be stored 6 inches off the floor to avoid cross contamination. Store on pallets, dunnage racks or metro shelves.



## SAN FRANCISCO DEPARTMENT OF PUBLIC HEALTH

# TEMPORARY FOOD FACILITY STRUCTURAL & OPERATIONAL GUIDELINE



## ENVIRONMENTAL HEALTH BRANCH TEMPORARY EVENTS PROGRAM

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Website: [www.sfdph.org/dph/EH/Food/Permits/permitSpecEvents.asp](http://www.sfdph.org/dph/EH/Food/Permits/permitSpecEvents.asp)



## Hand Washing Station



Provide gravity flow water dispenser, waste water catch basin, liquid pump soap, and paper towels. Never block access to the hand washing sink. Do not dry hands with cloth towels. Wash hands before preparing any food or beverage and whenever contamination occurs.

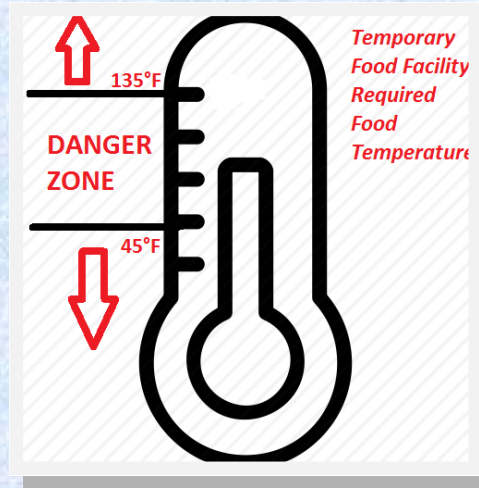
## Utensil Wash Station

Wash, rinse, and sanitize food contact surfaces (e.g. cooking/serving utensils, cutting boards, knives, and tongs) at least every 4 hours with either 100ppm chlorine or 200ppm quaternary ammonia solution. Use disposable utensils and containers for food service. The utensil wash



## Holding Temperature of Potentially Hazardous Foods (PHF)

Cold hold PHF at 45°F or below for no more than 12 hours in a 24 hour period and hot hold at 135°F or above during the event.



Provide calibrated thermometers to measure cold and hot PHF throughout the event. Clean and sanitize thermometer before use.



## Holding Temperature Methods of Potentially Hazardous Foods

Set up proper ice baths on prep table and/or in cooler to provide proper cold holding temperatures of 45°F or below for PHF. Use electric cambros, chafing dishes with sternos, electric hot boxes, or other approved methods to hot hold PHF at 135°F or above during the event.

