

**FOOD BOOTH (TEMPORARY FOOD FACILITY) OPERATING REQUIREMENTS  
Marin County Environmental Health Services**

**Business Name** \_\_\_\_\_ **Date** \_\_\_\_\_

**Owner/Operator** \_\_\_\_\_ **Time** \_\_\_\_\_

**Event** \_\_\_\_\_ **Permit Expiration Date** \_\_\_\_\_

**Permit Must Be Prominently Displayed On Booth**

**Needs Correction**

**Food Booth Construction**

- 1. Booth must be entirely set up, with all equipment and washing facilities in place, **prior to any food handling activities**..... \_\_\_\_\_
- 2. Booth must be **entirely** enclosed with four complete sides, a ceiling and a floor..... \_\_\_\_\_
  - a) Floor must be smooth and cleanable. Non-absorbent plywood or presswood, or smooth plastic is acceptable..... \_\_\_\_\_
  - b) Walls and ceiling shall be constructed of wood, canvas, plastic or similar material, and fine mesh fly screening..... \_\_\_\_\_
  - c) Doors shall be equipped with tight-fitting closures to minimize entrance of insects..... \_\_\_\_\_
  - d) Food pass-through openings shall be restricted to no more than 12 inches high..... \_\_\_\_\_
- 3. Food operations with adjoining BBQ facilities shall have a pass-through window or door at the rear/side of the booth..... \_\_\_\_\_
- 4. BBQs must be located away from the public and adequately barricaded to prevent accidental contact..... \_\_\_\_\_

**Food Handling - Sanitary Requirements**

**Food Preparation**

- 5. All food handling and preparation shall take place within a food booth, except BBQing..... \_\_\_\_\_
- 6. Food prepared or stored at home is **prohibited**. All food must be stored and prepared in an approved facility..... \_\_\_\_\_
- 7. Food contact surfaces must be smooth, easily cleanable and nonabsorbent (commercial cutting boards required)..... \_\_\_\_\_

**Temperature Control**

- 8. Cold food must be maintained at 45°F or below (potentially hazardous food)..... \_\_\_\_\_
- 9. Hot food must be maintained at 140°F or above (potentially hazardous food)..... \_\_\_\_\_
- 10. Food in storage must be protected from contamination. Cold food must have adequate amount of ice above the food..... \_\_\_\_\_
- 11. A probe or chef's thermometer must be available to monitor food temperatures..... \_\_\_\_\_

**Utensil and Hand Washing Facilities**

- 12. Wash utensils in clean water with detergent..... \_\_\_\_\_
- 13. Sanitize with a bleach/water solution (1 tablespoon bleach per gallon of water)..... \_\_\_\_\_
- 14. Provide a 5 gallon water container with a dispensing valve to leave hands free for washing. Minimum 5 gallon waste water container... \_\_\_\_\_
- 15. Provide a soap dispenser and paper towels for hand washing in the same area as the handwashing water..... \_\_\_\_\_

**Wastewater, Garbage and Refuse**

- 16. Water and other liquid wastes, including beverage ice, must be contained in or drained into a leakproof container..... \_\_\_\_\_
- 17. Dispose of liquid wastes into an approved sewage system or holding tank. Do not discharge onto the ground or into storm drains..... \_\_\_\_\_
- 18. Garbage and refuse must be stored in leakproof and flyproof containers. Plastic garbage bags are recommended..... \_\_\_\_\_

**Food Handlers**

- 19. Food handlers must wash their hands with soap and water prior to handling food and after breaks..... \_\_\_\_\_
- 20. Food handlers must wear clean outer garments and their hair must be restrained..... \_\_\_\_\_
- 21. Food handlers must be in good health..... \_\_\_\_\_
- 22. Whenever practical, food handlers shall use tongs, disposable plastic gloves or tissues when handling food..... \_\_\_\_\_
- 23. Smoking is prohibited in food booths. Food handlers must wash their hands after smoking, grooming, and breaks..... \_\_\_\_\_

**Food Protection**

- 24. Condiments shall be in pumps or squeeze containers, or have self-closing covers or lids. Single-service packs are best..... \_\_\_\_\_
- 25. Ice used for refrigeration cannot be used in the preparation of beverages or other food..... \_\_\_\_\_
- 26. All food, beverage, and equipment shall be stored, displayed and served so as to be protected from contamination..... \_\_\_\_\_
- 27. Live animals, birds or fowl are not permitted in temporary food facilities..... \_\_\_\_\_

**By B.O.S. Resolution, a \$100 2nd reinspection fee may be charged when violations noted during an inspection are not corrected prior to the reinspection date. A reinspection will occur on or after \_\_\_\_\_.**

**Inspected by** \_\_\_\_\_ **Received by** \_\_\_\_\_