

The following guidelines have been developed to help temporary food facilities in Erie County operate in a sanitary manner and to minimize the possibility of foodborne illness. Guidelines are based on current Pennsylvania regulations.

LICENSE

- Food facilities operating in Erie County must be licensed by Erie County Department of Health.
- Temporary Event – A temporary license will be issued to each retail food facility at each event (i.e., fair, festival). An event cannot have a duration of more than 14 days.
- Temporary Facility – A temporary license may be issued to a retail food facility that operates no more than 14 days in one calendar year.
- License must be posted at the facility within public view.

EMPLOYEES

- All food handlers must wear hair restraints: hats, caps, visors, or hair nets.
- No person who is infected with or is a carrier of a communicable disease shall work in any food facility.
- Smoking is not permitted in any food preparation or service area.
- Single-use gloves, deli paper, or utensils are required for handling all ready-to-eat foods. Bare hand contact is prohibited.
- Most facilities are required to employ a person certified in food safety.

HAND WASHING

- Each facility must be provided with clean, warm water (minimum 100°F), soap, single use paper towels, and a waste water container.



WATER SUPPLY

- All water must be obtained from a source approved by this Department.
- Water supply hoses must be “Drinking Water Safe” or labeled “food grade”. Common garden hoses are not acceptable.
- Each facility must be provided with hot and cold running water piped to the facility OR have an adequate supply on hand. Water must be stored in a clean, covered container (5 gallon minimum capacity) that has a dispensing spout. NO dipping is permitted.
- If hot water is not available, a means of heating water must be provided. Hot plates and coffee urns are acceptable.

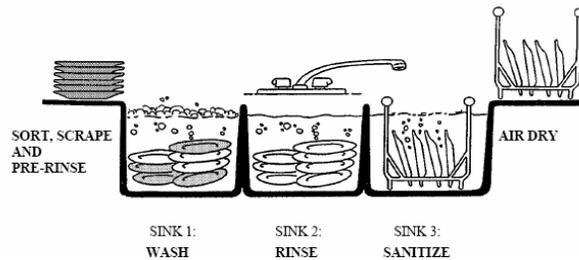
FOOD

- All food must be clean, wholesome, free from spoilage, free from adulteration and safe for human consumption.
- **All food must be prepared at a licensed facility or prepared on site. No food prepared in a private home may be served or sold.**
- Thaw all potentially hazardous foods at refrigeration temperatures of 41°F or below or under cool, potable running water.
- Cold foods must be held cold at 41°F or below. It is highly recommended that food be stored under mechanical refrigeration whenever electricity is available.
- Hot foods must be held hot at 135°F or above. Foods not used by the end of the day must be discarded.
- Cook poultry to 165°F, ground beef to 155°F, pork to 145°F.
- Appropriate thermometers must be provided to monitor cooking and holding temperatures.
- Temperature log sheets are required for any food prepared prior to an event.
- Ice must be obtained from an approved source. All ice served in beverages or used in the preparation of foods must be stored in non-porous, easily-cleanable, covered containers. Styrofoam coolers are not acceptable. An ice scoop must be used and properly stored. Ice used as a coolant may not be used in drinks.
- Food must be protected from contamination at all times during storage, preparation, cooking, serving and display.
- Food samples must be offered in individual portions or distributed by food employees.

Sampling guidelines are available upon request.

CLEANING AND SANITIZING

A three-compartment sink or three labeled containers of adequate size must be provided to allow for proper cleaning and sanitizing of utensils and dishes.



- WASH - warm water and detergent
- RINSE - clean water
- SANITIZE - An approved sanitizer must be used on all table tops, counters, and dishes.

Chlorine - 7 seconds at 50 ppm (1 ounce bleach to 3 gallons of water)

Quaternary ammonium (Quats) - 30 seconds at 200 ppm

- AIR DRY - Allow dishes and surfaces to completely air dry; do not towel dry.
- Test strips must be available to monitor sanitizer concentrations.
- Wiping cloths must be stored in a sanitizer solution between uses.

WASTE WATER

- Each facility not supplied with a built-in waste system must provide a container of adequate size (5 gallon minimum capacity) with a tight-fitting lid for the retention of wash water and cleaning water.
- All waste water must be disposed of in an approved sewage system. Approved dump stations and public restrooms are acceptable. DO NOT dump waste water down storm sewers or onto the ground surface.

RESTROOMS

- Adequate toilet facilities must be provided on the premises. Portable toilets must be provided if public restrooms are unavailable. Hand washing facilities must be provided wherever toilet facilities are located.

GARBAGE

- A leak-proof refuse container with a tight-fitting lid must be provided at each facility.
- All refuse must be stored in a manner that will prevent insect and rodent problems.

CONSTRUCTION

- All food contact surfaces must be smooth and easily cleanable.
- Overhead protection from weather must be provided for all food preparation and storage areas. Canvas, plastic, umbrellas, wood are acceptable.
- Flooring must be provided in the establishment, if necessary in the opinion of the Department, to control dust and debris. Acceptable floorings include concrete, blacktop, wood sheeting, linoleum, tarps.
- All other equipment must be constructed and maintained in a manner consistent with Department standards.

GUIDELINES FOR TEMPORARY FOOD FACILITIES



ERIE COUNTY DEPARTMENT OF HEALTH
606 WEST SECOND STREET
ERIE, PA 16507
(814) 451-6700

www.ecdh.org