

Naval Hospital, Oak Harbor
GUIDELINES FOR TEMPORARY FOOD SERVICE ESTABLISHMENTS
2010

Application

1. Submit completed application to the Preventive Medicine Department at the Naval Hospital at least 7 days before event begins. No applications will be accepted 1-2 days prior to the event.

Health Cards and Food Handler Training

2. Everybody handling food must have a current Health Card and receive “just-in-time” menu specific training offered by Preventive Medicine.

Menu

3. Keep the menu simple. Cook to order as much as possible. Some menu items may not be appropriate for a temporary food booth. Check with the Preventive Medicine Department if you have questions.

Food Preparation

4. All food preparation must be done in the safest manner possible. Food preparation in a booth is limited to cooking and portioning. Home preparation of foods is allowed only with Preventive Medicine’s guidance and authority.

Temperature Control

5. Keep all potentially hazardous foods out of the danger zone (40-140°F).

Cold Holding - Cold holding of potentially hazardous foods must be below 40°F.

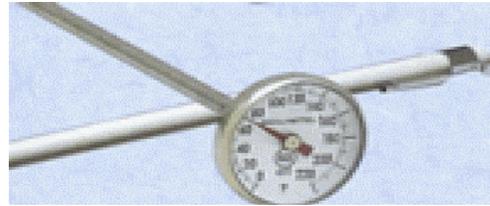
Hot Holding - Hot holding of cooked potentially hazardous foods must be above 140°F.

Cooling - No cooling of potentially hazardous food is allowed in the booth. **Do not** use leftovers. Leftovers **must** be discarded.

Reheating - Potentially hazardous foods must be reheated to 165°F within 30 minutes.

Thermometers

6. A thermometer must be available and used to check internal food temperatures. Thin foods such as hamburgers need to be measured with a digital thermometer that is tip sensitive or a thermocouple can be used. Thermometers are also needed in all refrigerators.



Booth Rules

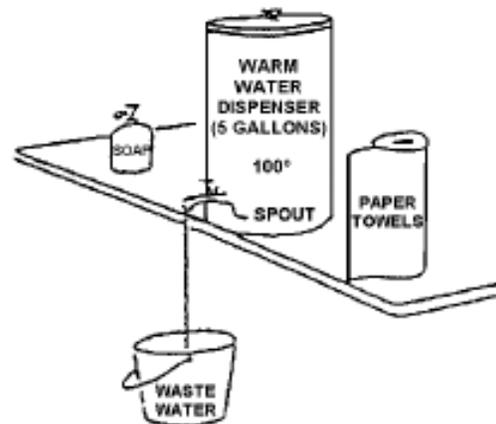
7. Only food service workers are allowed in the booth. No outsiders should be present. Do not smoke or eat in the booth. All food service workers must have wear a hat or hairnet.

Illness

8. No person who is sick, vomiting, has diarrhea or who has open sores or infected cuts on his/her hands, shall work in any temporary food establishment.

Hand Washing

9. Hand washing must be available in each booth (unless operating in a facility and a hand sink is available within 50 feet). A minimum of a 2 gallon insulated container with a spigot of warm running water at 80-120°F must be provided. A bucket for wastewater, pump soap and paper towels must be set up and available at all times. **Use it often!**

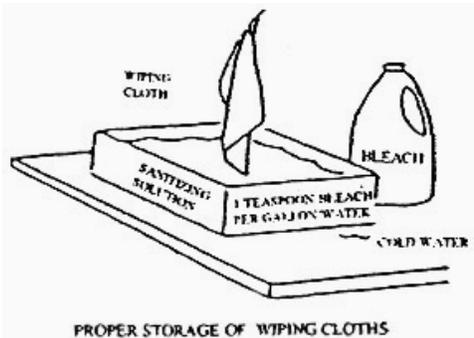


Wiping Cloths

10. Wiping cloths used for cleaning food spills or wiping work surfaces, equipment, etc. must be kept in a clean, sanitary condition, moistened with an approved sanitizing solution (EPA certified with labeling instructions for food service) between uses.

Recipe for Sanitizing Rinse Solution:

1 tsp bleach (must be EPA certified) per gallon cool, clean water.



Utensils

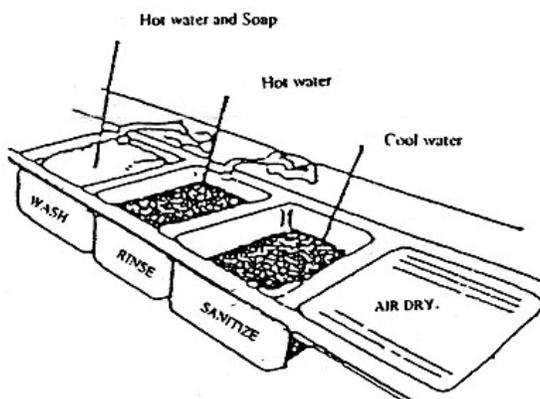
11. Only single service articles for use by consumers are allowed (unless adequate dishwashing facilities are provided at the event). Ensure separate utensils are used for raw and cooked foods.

Utensil Cleaning

12. Access to utensil cleaning facilities must be provided within 200 feet. A 3-compartment sink with hot and cold running water under pressure (or a commercial dishwasher) to wash, rinse and sanitize utensils is required when:

- Equipment or utensils are reused on site; or
- Event is 2 or more days in operation.

Exceptions are subject to the approval of the Environmental Health Officer or Preventive Medicine Representative.



Wastewater

13. All wastewater from booth (sanitizing solutions, hand wash wastewater, etc.), must be disposed of in a sanitary sewer. Access to a utility sink shall be provided when necessary for high volume wastewater disposal.

Restrooms

14. Toilet facilities must be provided and accessible within 200 feet for use by food service workers. Facilities must include hand sink with hot and cold running water.

Booth Construction

15. Construct booths to minimize:

- Public access
- Dust
- Mud
- Overhead contamination

Grills

16. Separate grills and other cooking devices from public access by using ropes or other approved methods (minimum of a 3 foot separation).

Additional Requirements

17. The Preventive Medicine Department may impose additional requirements to protect against health hazards related to the operation of the temporary food service establishment and may:

- Limit preparation steps; or
- Prohibit some menu items.

Preventive Medicine can only approve your application for a temporary food service establishment on Naval Air Station, Whidbey Island. (If you intend to serve food off base then you must receive a permit from the Island County Health Department. They can be reached at (360) 240-5554.

Questions

18. Please call the Preventive Medicine Department for further information.

Preventive Medicine Department
Naval Hospital Oak Harbor
3475 N. Saratoga Street
Oak Harbor, WA 98278-8800
(360) 257-5950/5336