



Gila River Indian Community Environmental Health Services (EHS)

Environmental Health Services
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Guidelines for Temporary Food Establishments

PERMIT APPLICATION

- An application **MUST** be submitted to Environmental Health Services at least 14 days prior to the event.
- A permit will be issued upon approval of the application and must be posted in the food booth in full view of the inspector and the public
- Serving open, unpackaged foods (sampling) requires a permit

A PERMIT IS NOT REQUIRED FOR SELLING ONLY PRE-PACKAGED ITEMS

PERSON-IN-CHARGE (PIC)

- Each booth must have one person assigned as the “Person-in-Charge” (PIC) and be present during all hours of operation.
- PIC may be rotated among the food workers
- Only those persons necessary to the food operations shall be in the food booth or mobile unit.
- PIC must have advanced formal training in food safety

MENU

- Menu must be reviewed and approved by the Environmental Health Services office.
- Limit menu items to three (3) potentially hazardous foods.
- If menu is different than what was stated on the application, the food booth could be closed by the Inspector.
- Use food from approved sources such as grocery stores, food warehouses or food suppliers. Proof of purchase for potentially hazardous foods must be provided to the Inspector upon request.

HOME PREPARED FOOD IS PROHIBITED

FOOD WORKERS

Screening for Illness and Hygiene

- 1) Any person who has these symptoms shall not handle, cook or serve food.

VOMITING-DIARRHEA-FEVER-JAUNDICE-SORE THROAT

- 2) If a person has open cuts or sores on the hands, face or arms, he or she cannot handle, cook or serve food
- 3) Food workers must wear clean outer garments and have their hair pulled back, wear a cap or hair net.
- 4) Food workers cannot eat or smoke inside the food booth

BOOTHS & TENTS



- Must be designed to keep out insects and dust.
- Overhead and floor coverings are required.
- Must be fully enclosed fire resistant material except for the service window; and have only one door or flap for entry.
- Screening may be used instead of solid material to create walls as it allows for visibility, air circulation and keeps out flies.
- Food preparation and service area must be kept clean.
- All food storage and food preparation must be done inside the booth.
- Open flame cooking shall be conducted outside of the structure.

FIRE EXTINGUISHERS

A fire extinguisher is recommended for all physical facilities, booths and tents, in case of a fire.



Check with the Tribal Fire Department regarding regulations

(520) 796-5900 (Administration)
(520) 562-4511 (Non-Emergency)



COOKING / TEMPERATURES

Use a probe-type, metal-stem thermometer to check cooking, hot-holding and cold-holding temperatures for all potentially hazardous foods.

PROBE-TYPE THERMOMETER (0°-220°F)

➡ Calibrate thermometers prior to using them ◀

- EHS recommends purchasing a battery operated digital thermometer that is numerically scaled for ease of use. These are called “Instant Read” thermometers.
- Thermometers can be purchased from grocery, hardware, retail or restaurant supply stores.
- Clean the thermometer in between taking temperatures of different foods by wiping the probe with a wet paper towel with sanitizer.
- When cooking, follow the chart below for measuring food temperatures to ensure bacteria, viruses or parasites have been decreased to a safe level.



Internal Cooking Temperatures	
Hamburgers	155° F
Chicken & Stuffed Food	165° F
Pork, Seafood & Steak Cuts	145° F
Hotdog, Canned Chili, Canned Beans	140° F

RE-HEATING

- Re-heat all foods using a grill, propane burner or stove to: ➡ **165°F within 30 minutes** ◀
- Do not re-heat food in crock pots, steam tables, or other hot-holding equipment. These appliances are designed to cook food slowly over several hours, not within 30 minutes.

REFRIGERATION

Refrigeration Food Temperatures

Perishable Cold Items
Salads, Cut Fruit, Raw Meat,
Deli Meats, Cheese, Etc.

41°F or less

- Foods that require refrigeration, such as potato salad, seafood, meats, cheese, or cut fruit, must be held at 41°F or below.
- Refrigerators that are connected to electricity onsite are recommended and preferred.
- Ice chests or coolers must be setup so they continuously drain or have a space in them for melted ice water to collect below the food. A space can be created by placing a pan upside down in the bottom of the ice chest or cooler
- Replacing ice as it melts is recommended.

SERVING FOOD

PLATES, CUPS AND UTENSILS

SINGLE USE ARTICLES such as disposable plates, cups, and utensils must be used to serve food to the public. These disposable items cannot be re-used.

HANDLING READY-TO-EAT FOODS

➡ Use Gloves and Tongs ◀

- Food service workers cannot touch **READY-TO-EAT** food with their bare hands (such as bread, cheese, lettuce, tomatoes)
- Food service workers must wash their hands before putting on gloves
- Food service workers must wear non-latex gloves or use a clean utensil to transfer food to the consumer’s plate.

SAMPLING FOOD

- Use portion cups, sheets of deli tissue or napkins to place serving portions of chips, crackers, or bread.
- Use toothpicks or other utensils so only one food item can be selected at a time.
- Make sure dips or sauces are in squeeze bottles or have spoons in them. Do not allow customers to “dip” their chips into the sauce.

FOOD TRANSPORTATION

- Food moved from one location to another must be done under temperature control.
- Use refrigeration devices, hot warmers or insulated containers to maintain temperatures. Hot Foods must be kept at 135°F or above and Cold Foods kept at 41°F or below.

KITCHENWARE AND UTENSILS

IT IS DIFFICULT TO CLEAN AND SANITIZE SOILED WARE AT AN EVENT

- Bring extra cooking and serving utensils, pots and pans that are already clean and change out every 4 hours.
- To comply with the 2009 FDA Food Code, a three (3) compartment sink or a similar set up is required.



WASH, RINSE and SANITIZE pots, pans, glasses, dishes and utensils.

WARE WASHING:

- All kitchenware, cooking utensils and food preparation surfaces must be cleaned and sanitized every four (4) hours.
- For events lasting more than four hours, a three compartment system to “wash - rinse - sanitize” any kitchenware or cooking utensils must be used with water at 110°F or hotter

➡ Bring at least 10 gallons of very warm water for this purpose. ◀

GENERAL FOOD EQUIPMENT



Commercial food vendors, food businesses or Mobile Food Establishments are required to use ANSI or NSF approved equipment.

Individuals or NFP organizations are permitted to use equipment similar to ANSI or NSF approved as long as it is suitable to the task being performed.

Sufficient cooking or re-heating food equipment is required.

CUTTING BOARDS & WORKTABLES

All food-contact items must be smooth, non-porous, easily cleanable or disposable, and in good repair.

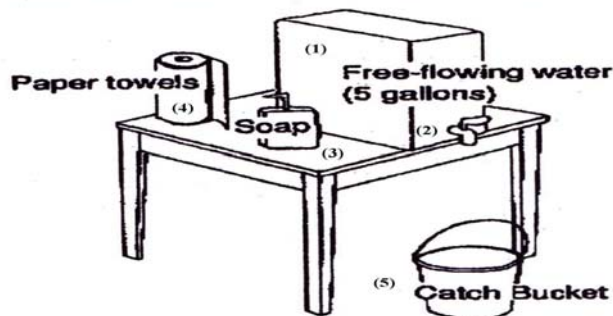
- Use one cutting board for cutting raw meats and another one for cutting clean vegetables. Sanitize cutting board after each use.
- Cutting boards must be commercially manufactured. They cannot be pieces of counters or tabletops, tree trunks or other homemade materials.
- Use different worktables to prevent cross contamination from raw animal foods, cooked foods, and ready-to-eat foods.

HANDWASHING

(Restroom Hand Sink is NOT Appropriate)

- All food service workers must wash their hands before touching food.
- A hand washing sink or an approved hand washing setup must be present and functional at all times. If a hand washing sink is not available, construct and use the setup below:
- Hand sanitizer shall not be used as a substitution for required hand washing.

Correct Handwashing Set-up



Gravity Flow Hand Wash Set Up

1. Use a large urn or igloo filled with very warm water.
2. Replace the push button spigot with a valve or spigot that permits the water flow to be turned on and off.
3. Place a soap dispenser next to the urn.
4. Use a roll of paper towels placed in a holder for drying hands, and
5. Use a bucket to collect the dirty water from washing hands.

HOT-HOLDING EQUIPMENT

Must be capable of keeping cooked food hot at 135°F or above.

Use roasters, commercial food warmers or similar equipment.

Only use crock-pots for holding commercially packaged foods, such as canned chili, hotdogs or canned nacho cheese.

➡ DO NOT USE CROCK-POTS TO COOK FOODS ◀

Chafing dishes are not recommended as they generally do not keep foods hot outdoors.

COLD-HOLDING EQUIPMENT

Must be capable of keeping foods cold at 41°F or below.

Environmental Health Services encourages renting refrigerators for multiple day events.

If coolers are used, there must be one for raw foods, another one for storing cooked foods and clean produce, and a separate one for ice used for beverages.



ICE

- Ice can be used to keep food cold or for serving beverages.

➡ Ice used in drinks must be kept in a designated food container and cannot be used to keep foods cold. ◀

- Unwrapped food cannot directly contact ice.
- Melted ice water should be periodically drained.
- At no time should there be food containers floating in the cooler
- Dispose of melted ice water properly
- Do not place used water into storm water drains

GARBAGE, GREASE & LIQUID WASTE

From hand washing, cooking and ware washing

- All liquid wastes must be disposed of in a mop sink, at a RV dump site, taken home or a preapproved disposal site.
- Do not put liquid wastes in storm water drains.
- All garbage must be kept in a sealed container designed to exclude pests.
- Do not dispose of grease and oils down sanitary sewer drains.
- Grease should be disposed of in a designated and pre-approved manner.



A Typical Grease Trap

CHECKLIST FOR TEMPORARY FOOD ESTABLISHMENTS

- Obtain "Guidelines for Temporary Food Establishments" information sheet.
- Fill out the "Temporary Food Establishment" permit application and submit with fees (as applicable)
- Food and ice is obtained from approved sources.
- No home prepared food is permitted.
- Separate coolers are provided for raw meats, clean vegetables and ice used for beverages.
- Hand washing setup:
 - 5 gallon thermal container (s) with a continuous flow spigot to provide warm (100°F-120°F) running water
 - Soap
 - Paper towels
 - Discard bucket
- Bucket and bleach for sanitizing solution (one capful of bleach per one gallon of water)
- Cloth wiping towels (keep cloth immersed in sanitizing water)
- Metal-probe thermometer with an operating range of 0°F to 220°F (calibrate prior to using)
- Food worker screening for illness and hygiene
- Hair restraints (cap, hair net, or hair pulled back)
- Non-latex gloves
- Serving spoons, spatulas, knives, tongs, ice scoop, etc. (change every 4 hours)
- Food grade plastic wrap for covering food items
- Adequate hot and cold holding equipment and cooking or re-heating equipment
- Source of fresh water and wastewater / grease disposal
- Pallets, boxes or shelves for food storage
- Covered trash container(s)
- Dishwashing facilities:
 - 10 gallons of warm water (110°F-120°F)
 - 3 containers for "Wash-Rinse-Sanitize" method of cleaning and sanitizing ware (containers should be large enough to fit the largest pots/pans/utensils)

**Please be responsible and ONLY serve Safe and Wholesome food.
If you have doubts about the safety of your product, DO NOT SERVE IT !**