



National Park Service
U.S. Department of the Interior

Golden Gate National
Recreation Area

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Temporary Food Event (TFE) Program

TEMPORARY FOOD FACILITY'S OPERATING REQUIREMENTS U.S. Public Health Service/FDA Food Code

I. TFE Permit Process- PARK PARTNERS:

- A) In order to obtain a TFE Permit from the Golden Gate National Recreation Area (GGNRA) for a temporary food event, the event organizer (person or organization coordinating the event) must first get approval from a Park Partner.
- B) After acquiring an Event Permit, the Event Organizer shall submit all complete TFE applications to their partner contact who will coordinate with GGNRA Public Health Officer to review all organizer and vendor information, event site map, and complete vendor list, at least 14 calendar days prior to the event. Information must be submitted at least 30 days or more if there are more than 20 vendors at the TFE.

All incomplete packets will be returned unapproved.

- C) The event organizer and vendors have specific public and food safety requirements as outlined in these applications and corresponding checklists to follow in order for the event to be approved.
- D) On the day of the event, a TFE Permit will be issued by the Public Health Officer to both the event organizer and each vendor contingent upon compliance with all requirements and successful results of the food facility inspection.

II. Physical Structure Requirements:

- A) **Temporary Food Facility Definition:** a 10ft by 10ft structure such as a tent, booth, or truck that serves food and/or beverages at a fixed location in a National Park for no more than 14 consecutive days in conjunction with a single approved event or celebration.
- B) **Food Booth** – All food booths require 4 sides, a ceiling, and a floor as follows:
 - 1. Floor surface within a food booth shall be durable and readily cleanable (lawn, dirt, and sawdust are not approved). Asphalt, concrete, heavy plastic/tarps are acceptable.
 - 2. Walls and ceilings shall be smooth, durable, and readily cleanable. Provide 16 mesh per square inch screen for the walls. Food service openings shall be constructed with tight-fitting closures to minimize the entrance of insects.
 - 3. Signage: The name of the facility, city, state, ZIP Code, and name of the operator shall be legible and clearly visible to patrons.
- C) **Hand washing Facilities:**
 - 1. Hand wash facilities, separate from utensil washing sinks shall be provided inside each booth. Each hand wash facility shall be equipped with warm running water, liquid soap, and single use sanitary towels. GGNRA allows a 5-gallon warm

water container with a turn valve dispenser, a waste water collector, hand washing cleanser and single-use towels.

D) Utensil Washing Facilities:

1. Provide a utensil washing area with at least three compartments. Each compartment must be large enough to accommodate the largest utensil or equipment to be cleaned.
2. Label each compartment (soap, rinse, sanitize) to properly clean & sanitize all utensils and equipment every 4 hours.
3. Replace the liquids every 4 hours or more frequently when solution becomes cloudy.
4. Provide a minimum of 100ppm chlorine or 200ppm quaternary ammonia sanitizing solution in third compartment and completely soak items for 30 seconds.

Example formula for sanitizing solution: 1 tablespoon of bleach per 1 gallon of warm water

5. Replace sanitizing solution every 4-hours or more frequently if the solution becomes cloudy.

E) Water Supply & Liquid Waste:

1. Potable water supply shall come from an approved source and protected by a back flow or back siphonage device.
2. Recommend each food booth be provided with at least 20 gallons of potable water per day for utensil washing and hand washing.
3. Liquid waste shall be disposed of into an approved sanitary sewer system or a holding tank but NOT onto the ground or into storm water drains.

F) Toilets:

1. At least one toilet facility for each 15 employees shall be provided provided by the organizer or event production company within 200 feet of each food booth.
2. Provide hand wash stations at all toilet locations (equipped with warm running water, liquid soap, and single-use paper towels).

G) Garbage and Refuse:

1. Garbage and refuse shall be stored in leak proof containers to minimize odors and insect attractants.
2. Wastes must be disposed of in an approved manner.

H) Barbecues:

1. Open-air barbecues and propane stoves are permissible outside to the back of the food booth. All other cooking equipment unless required by the San Francisco or Marin County Fire Departments must be inside the booth.
2. Provide perimeter fencing around cooking areas to prevent public entry.
3. Remove or dispose coals and ashes in a safe manner. For example, coals are placed in a designated container or left to cool in the grill at least 24 hours before disposal in a non designated container.

I) Food Contact Surfaces and Equipment Standards:

1. All food contact surfaces including utensils shall be smooth, nonabsorbent, and easily cleanable.
2. Provide sanitizing solution to wipe all food contact surfaces during the event.
Example formula for sanitizing solution: 1 tablespoon of bleach per 1 gallon of warm water

3. Store wiping cloths in sanitizing solution. Replace solution every 4 hours or more frequently if solution becomes cloudy.

J) **Food Serving:**

1. Tongs or other utensils, disposable plastic gloves, or single-use disposable tissue shall be used for food handling except when operating a grill or propane stove.

K) **Condiments:**

1. Food condiments shall be protected from contamination.
2. Provide customer self-service utensils with handle side up to protect mouthpiece.
3. Single service packets should be avoided. Use bulk condiment dispensers with covers.

L) **Food Storage:**

1. Protect all food, utensils, and related items from contamination.
2. Provide overhead protection for all food, food preparation areas, and food contact items - cover condiment table, ice chests, shelving, mixing bowls, excluding hot grills and stoves.
3. Store all items at least 6 inches above the floor.
4. During hours of non-operation, all food shall be stored in an approved facility.

M) **Employee Personal Storage:**

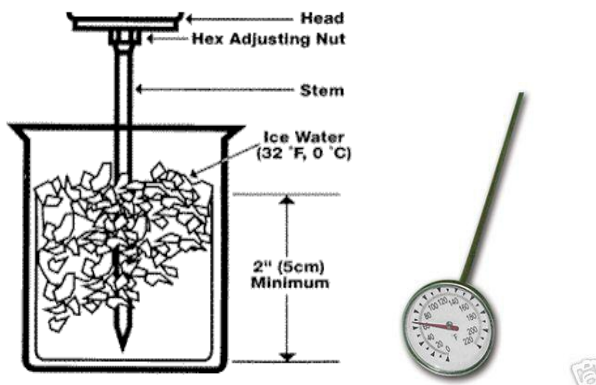
1. Provide a safe area separate from food preparation, utensil washing, and food storage areas for the storage of employee clothing or other personal items.

N) **Visitors & Live Animal Prohibition:**

1. Visitors including children are prohibited from the food facility.
2. Live animals, including dogs, birds, and fowl may NOT be kept or allowed within 20 feet of any area where food is stored or held for sale.

O) **Thermometer:**

1. An accurate easily readable bi-metallic probe thermometer suitable for measuring the temperature of food shall be readily available.
2. Thermometer's dial should range from 0 °F to 220 °F in order to properly calibrate. See photo below on calibration. Place stem in ice water for at least 30 seconds. Adjust the nut with wrench or manufacturers tool until the dial reads 32°F.



P) **Lighting:**

1. Adequate shatterproof lighting shall be provided in all food preparation and storage areas.

III. Food Handling Practices:

A) **Approved Source:**

1. All food that is sold, given away, or dispensed from a temporary food facility during a temporary food event shall be from an approved source.
2. No food prepared or stored in a private home may be used, stored, served, offered for sale, sold, or given away to the public.

B) **Food Handlers:**

1. Must be in good health.
2. Wear clean outer garments (i.e. aprons) and restrain hair.
3. Must vigorously wash their hands and forearms with soap and warm water prior to the start of food preparation activities, after using the toilet, after smoking, eating and whenever necessary to prevent contamination of food.
4. Must not eat in food related areas.
5. Must not smoke in food related areas.
6. Shall not commit any act that may result in the contamination or adulteration of food, food contact surfaces, or utensils.

C) **Potentially Hazardous Food Control Methods:**

1. Potentially hazardous foods may be held at a temperature not to exceed 41°F for up to 4 hours in any 24-hour period. At the end of the operating day, potentially hazardous food held at 41°F **shall be destroyed***
2. Hot foods must be held at 135°F or above. At the end of each operating day, these foods **shall be destroyed**.*
3. Poultry must be cooked to 165°F, Ground beef and pork to 155°F, and Finfish, lamb, and veal to 145°F.
4. Foods may not be stored in the food booth overnight or used as leftovers the next day. Foods shall not be given to charities or other groups as in kind gifts.

*Recommend destroying food by denaturing the food with bleach or sand and then disposing of it in a garbage receptacle.

D) **Sampling:**

1. Produce intended for sampling must be washed or cleaned of any soil or other material using potable water in a manner that it is wholesome and safe for consumption.
2. Clean, disposable plastic food service gloves must be used when preparing food samples.
3. Utensils and cutting surfaces must be smooth, nonabsorbent, and easily cleanable or single-use articles must be used.
4. Utensils and cutting surfaces must be sanitized before and between uses using a sanitizing solution (**Example formula sanitizer solution: 1 tablespoon bleach per gallon water**)
5. Samples must be kept in approved, clean, covered containers.
6. Food samples must be distributed in an approved, sanitary manner.

- 7. The method of dispensing must not result in potential contamination of the food product or hand contact by the consumer
 - 8. Disposal of waste water must be dumped into a sanitary sewer and NOT on the ground or storm water drains.
- E) **Ice Restrictions:**
- 1. Ice used for refrigeration purposes may not be used for consumption in food or beverages.
- F) **Conditions of Transport:**
- 1. During transportation to and from the food facility/booth and during the operation of the facility, all food, food contact surfaces, and utensils shall be protected from contamination and temperature abuse.
- F) **Smoking:**
- 1. Smoking is prohibited in food booths and all food preparation areas.
 - 2. Wash hands after smoking and before returning to food preparation.

For more information see the FDA Food Code online at:

<http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/default.htm>