



National Park Service
U.S. Department of the Interior

Golden Gate National
Recreation Area

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Temporary Food Event (TFE) Program Pilot Program 6/1/12-12/31/12

FOOD VENDOR CHECKLIST

As an event vendor, you are responsible for submitting the Temporary Food Event (TFE) Vendor Application and supporting documentation to the event organizer. You are also responsible for ensuring food safety inside your booth. The checklist below outlines the FDA Food Code and will help you organize your efforts. Additionally, the Public Health Officer is available to you to answer any questions you have regarding requirements, regulations, and proper food handling at Temporary Food Events at the Golden Gate National Recreation Area (GGNRA).

- _____ Ensure certified food safety manager is working at the food facility for the duration of the event including setup and break down
- _____ Ensure refrigerator trucks are operational and holding food at or below 41°F.
- _____ Ensure all water used for food processing or food contact surfaces during the event is potable and from potable sources.
- _____ Ensure adequate ice from a safe source is available throughout the event. Ice used for refrigeration/cooler purposes shall not be used for consumption in food or beverages.
- _____ Ensure waste water receptacles and adequate trash/recycling receptacles or services are provided by the event organizer.
- _____ Ensure adequate toilet facilities are provided within 200 feet of all food vendors with hand washing facilities equipped with warm water, liquid soap, and disposable towels or drying apparatus
- _____ All food that is sold, given away, or dispensed from a Temporary Food Facility shall be from an approved source (e.g., licensed wholesale or retail food facilities). No food prepared or stored in a private home may be used, stored, served, offered for sale, sold, or given away to the public.
- _____ On the day of the event, ensure your booth set up meets FDA Food Code requirements: overhead protection for all foods and food contact surfaces; single use articles for use by the consumer; all foods and utensils stored at least 6-inches off the floor; foods are held, cooked, and reheated to approved temperatures.
- _____ Set up hand wash stations, utensil washing/sanitizing stations, and wiping cloth sanitizing bucket **BEFORE** beginning any food preparation. Test strips must be on site to test the concentration of the sanitizing solution.

Form # 202

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- _____ Ensure at least one bi-metallic probe thermometer with range of 0°F to 220°F is on-site and in proper working order. Recommend monthly calibration of thermometers during the event season.
 - _____ **Cold Foods** must be held at 41°F degrees or below or 45F degrees or below for eggs.
 - _____ **Hot Foods** must be held at 135 °F degrees or above. At the end of each operating day, these foods shall be destroyed in a manner that is approved by GGNRA.
 - _____ Prepared foods may NOT be reserved as leftovers and served to the public in subsequent days of the event.
 - _____ Separate grills and barbecues or other approved cooking equipment from public access by using ropes or other approved barricading methods to prevent contamination of the food and/or injury to the public.
 - _____ Smoking is prohibited in food booths and food preparation areas.
 - _____ Food handlers must be in good health; wear clean outer garments; restrain hair; wash hand 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; refrain from eating and drinking in food related areas; and not commit any act that may result in the contamination or adulteration of food, food contact surfaces, or utensils.
 - _____ There will be NO bare hand contact with ready to eat foods.
 - _____ Sprouts of any variety and wild mushrooms species are not advised to be sold in the park.
 - _____ Single service items should be avoided. Use bulk condiment dispensers with covers to protect from contamination.
 - _____ Raw oysters must be obtained from certified oyster beds and held at 45°F or below. Shipping tags must be maintained and available for review on site for up to ninety days of harvest.

More information can be found in the FDA Food Code online at:

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

Form # 202