

REFERENCE MANUAL 83C2
TEMPORARY EVENT FOOD SAFETY GUIDELINES

Temporary food events are required to comply with National Park Service (NPS) Public Health Guidelines (DO-83). This checklist is meant to highlight the most important provisions relevant to temporary food events and to provide guidance consistent with existing NPS public health policy. **Temporary food events need to comply with this document and the USPHS / FDA Food Code.**

A. FOOD

- A.1 Certified Food Safety Manager (recommended no more than 3 years since training) on duty at all times.
- A.2 Application submitted and approved by Park representative responsible for event at least 2 weeks prior to event. Applications may be requested earlier than two weeks prior to the event based on the professional judgment of the regional Public Health Consultant (PHC).
- A.3 Menu limited to approved items identified in application.
- A.4 Source - All food items are from an approved source.
- A.5 Source – Water is obtained from an approved source and stored in an approved container.
- A.6 Source - food items prepared off-site are prepared in a pre-approved licensed establishment (copy of current license, inspection report and establishment agreement submitted with application) and transported to the site in accordance with FDA Food Code.
- A.7 If required, HACCP temperature logs and written handling procedures maintained on potentially hazardous foods.
- A.8 Cold food packed at less than 41⁰ F.
- A.9 Temperature of cold foods maintained during transport.
- A.10 Cold food maintained at less than 41⁰ F while being held onsite.
- A.11 Hot food packed at more than 135⁰ F.
- A.12 Temperature of hot foods maintained during transport.
- A.13 Hot food maintained at more than 135⁰ F while being held onsite.

- A.14 Food stored in clean sanitized food grade containers or plastic bags. Garbage bags are not allowed.
- A.15 Raw meats stored so that they will not contaminate other foods.
- A.16 Required minimum cooking temperature:

Poultry	165°F	Ground Beef	155°F
Pork	155°F	Stuffed Meats	165°F
Seafood	155°F	Commercial Game	155°F

If items are not cooked to minimum temperatures, a consumer advisory is required (See FDA Food Code Section 3-603.11)

- A.17 Condiments are dispensed from squeeze bottles or individual packets.
- A.18 Toxic materials are labeled and stored separately from foods, utensils, and food containers. Only those toxic materials needed for the food operation are onsite.

B. EMPLOYEES

- B.1 Healthy; no illnesses or infection symptoms such as (a) diarrhea, (b) fever, (c) vomiting, (d) jaundice, (e) sore throat with fever or (f) open cuts or sores on the hands or wrists. Form 1 from FDA Food Code completed for each employee.
- B.2 Employees thoroughly wash hands with soap and water before working, after breaks and after using the bathroom and any other time their hands become contaminated.
- B.3 Employees are wearing clean clothes.

C. EQUIPMENT

- C.1 Food containers cleaned and sanitized after each use. Potentially hazardous food containers are cleaned and sanitized every 4 hours.
- C.2 Sufficient refrigeration (or drained ice) to maintain temperatures less than 41⁰F. Sufficient hot holding devices to maintain hot temperatures above 135⁰F.
- C.3 Cooking equipment to heat food to 165⁰F.
- C.4 Approved clean and sanitized food thermometers are available and used frequently for measuring food temperatures during cooking and holding (0⁰F-220⁰F).
- C.5 Approved refrigeration thermometer for each cold holding unit.
- C.6 Handwashing facilities - Insulated container with spigot, warm water and catch basin.

- C.7 Three compartment sink (or equivalent) for dishwashing.
- C.8 Counter protection (sneeze guards) if food is to be held on counter for serving.
- C.9 Tables, stands, pallets or other devices to keep all food, utensils, single service, equipment, food prep and other operations off the ground or pavement.
- C.10 Clean and sanitized water containers: to transport water to food booth and for wiping cloth sanitizing solution containers. Hoses used to supply water must be constructed of food grade materials.
- C.11 Sufficient utensils, disposable gloves for food prep and dispensing. No bare hand contact of ready-to-eat foods.

D. SUPPLIES

- D.1 Sufficient supply of sanitary paper towels for hand drying.
- D.2 Sufficient handwashing soap.
- D.3 Sufficient dishwashing soap.
- D.4 Sufficient chemical sanitizer (chlorine, quat or iodophor).
- D.5 Sufficient supply of sanitizer test strips for selected sanitizer.
- D.6 Sufficient fuel for cooking and hot holding foods.
- D.7 Extra plastic wrap and/or foil to cover food containers during holding.
- D.8 Wiping cloths are stored in a 50-100 PPM chlorine solution (1 capful of household bleach per gallon of water) or in another approved sanitizer (quat or iodophor).
- D.9 Wiping cloths are either discarded or washed when soiled.
- D.10 Wash, rinse, and sanitizer solutions are changed frequently throughout the event.
- D.11 Liquid waste is disposed of in an approved gray water receptacle and not on the ground or in storm drains.
- D.12 Solid waste is stored in insect and rodent proof waste receptacles. All refuse is removed and disposed of properly from the site daily.