

# Columbia County Public Health Department

1002 S. 3<sup>rd</sup> Street, Suite 2  
Dayton, WA 99328

Phone: (509) 382-2181  
Fax: (509) 382-2942

## TEMPORARY FOOD SERVICE REQUIREMENTS

**PLEASE HAVE EACH EMPLOYEE READ AND SIGN BEFORE POSTING IN EACH BOOTH**

THE FOLLOWING RULES AND REGULATIONS APPLY TO ALL TEMPORARY FOOD OPERATIONS

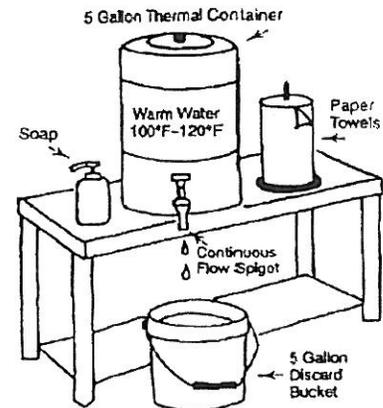
### 1. WASHINGTON STATE FOOD HANDLER CARD

The person in charge must have a valid food handler card. At least one person with a valid card **MUST BE PRESENT** IN THE BOOTH during ALL hours of operation.

### 2. HANDWASHING

Hands must be washed before and frequently during food handling. Wash hands properly with soap and running water. Dry with single service paper towels.

**REMEMBER: ALWAYS WASH HANDS BEFORE HANDLING FOOD, CHANGING TASKS, OR AFTER USING THE RESTROOM!**



### 3. FOOD SOURCE AND FOOD PREPARATION

Only food from an approved source can be used. No home processed foods are allowed. This includes home canned foods. All foods must be prepared on-site (at the event) or in an "approved" kitchen and properly transported to site.

**NO FOOD SHOULD BE PREPARED IN A PRIVATE HOME!**

### 4. WATER SOURCE

Must be supplied by city water, or an approved community system.

### 5. FOOD TEMPERATURES

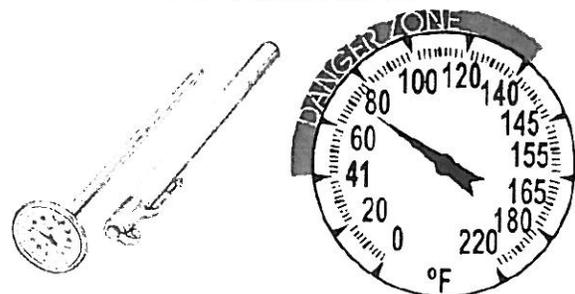
#### A. POTENTIALLY HAZARDOUS FOODS MUST BE COOKED TO THESE TEMPERATURES:

1. **HAMBURGER & All foods containing ground beef:** **155 degrees F**  
*Except: May be cooked to lower temperatures if specifically ordered by the immediate consumer. Consumer Advisory must be posted or listed on menu*
2. **PORK** and any foods containing pork: **145 degrees F**
3. **POULTRY** or any food containing poultry: **165 degrees F**
4. **RARE ROAST BEEF & RARE BEEF STEAK:** **Check food code**  
*May be cooked to a lower temperature if ordered by immediate consumer with advisory posted.*
5. **EGGS:** **145 degrees F**
6. **All other potentially hazardous foods:** **140 degrees F**
7. **FRUITS AND VEGETABLES** **140 degrees F**

**SPIKE THERMOMETERS ARE REQUIRED TO MONITOR COOK TEMPERATURES!**

#### B. HOT FOODS MUST BE KEPT HOT

HOT foods must be thoroughly cooked, before holding at 140 degrees F or above. All cooked that have been refrigerated must be rapidly re-heated food must reach at least 165 degrees F 15 minutes.



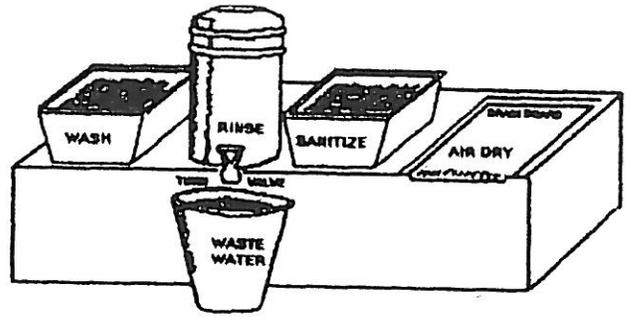
**C. COLD FOODS MUST BE KEPT COLD**

Cold food must be covered and held at 41 degrees F. or colder during storage. Rapidly chill ALL food to 41 degrees F or less before storing in an ice chest.

**6. CLEANING OF UTENSILS AND EQUIPMENT**

**A. COOKWARE**

You must wash, rinse & sanitize utensils and cookware. Wash in soapy water, rinse in clear running water, and sanitize in a cool water solution with 1 teaspoon bleach per gallon of water.



**B. WIPING CLOTHS**



Store wiping cloths used for cleaning equipment, food contact surfaces and spills, in a sanitizing solution. **One teaspoon bleach per gallon of cool water. CHANGE OFTEN. DO NOT USE SOAP** in this solution.

**7. FOOD SERVING PROCEDURES**

Use tongs, disposable plastic gloves, napkins, etc.

**NO BARE HAND CONTACT WITH ANY READY-TO-EAT FOODS!**

**8. BEVERAGE ICE**

Ice is a food. Only clean ice, from an approved source, can be served to customers. A scoop with a handle is required. The scoop HANDLE must NEVER touch the ice.

**9. FOODS ON DISPLAY**

Foods on display and in storage must be covered, wrapped, or otherwise protected from contamination. Do not store on ground or floor.

**10. CONDIMENTS**

Single service containers of condiments (ketchup, mustard, relish, butter, syrup, etc.) are encouraged. Instead of open containers, use pumps or squeeze bottles. NO SELF SERVICE of food items (onions, lettuce, tomatoes, relish, pickles and etc.).

**11. GARBAGE & WASTE WATER DISPOSAL**

Garbage must be stored in fly tight containers. Wastewater must be disposed of in a rest room facility, Do not dump wastewater on the surface of the ground, in dry wells, or in storm sewers. Wastewater may be removed to rest rooms in buckets with tight fitting lids.

**12. NO ILL EMPLOYEES**

If you, or a family member, are ill you may **NOT** work with food or near food preparation areas. The person in charge is **REQUIRED** to exclude employees that have:

- Diarrhea, fever, vomiting, jaundice, Salmonella, Shigella, E. coli, or Hepatitis A

**FAILURE TO FOLLOW THESE RULES COULD SUBJECT THE BOOTH TO CLOSURE!!**

**ALL WORKERS MUST READ AND SIGN!!!**

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