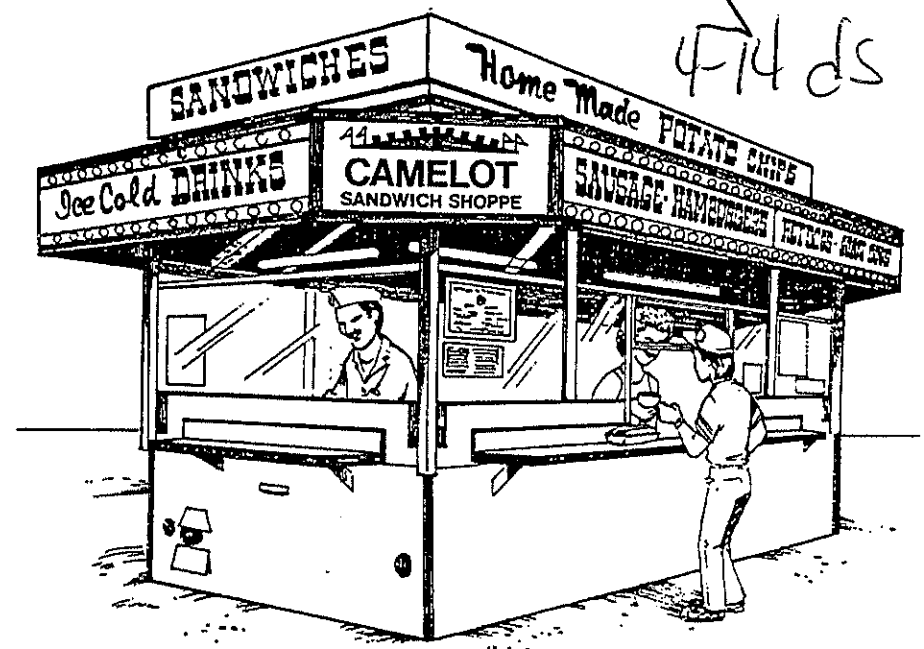


Temporary Food Service Establishments



South Carolina
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REQUIREMENTS GOVERNING TEMPORARY FOOD SERVICE ESTABLISHMENTS

The printing of this booklet is for the convenience of persons interested in this type facility only and to reduce the cost of offering the entire regulation 61-25.

A temporary food service establishment shall comply with all provisions of Regulation 61-25, Retail Food Establishments, which are applicable to its operation. The health authority may augment such requirements when needed to ensure the service of safe food; may prohibit the sale of certain potentially hazardous food; and may modify specific requirements for physical facilities when in the opinion of the health authority no health hazard will result.

Due to the nature, location, and variety of conditions surrounding the operation of a temporary food service

establishment at a fair, carnival, circus, special promotion, or similar event, it is frequently impractical to provide certain physical facilities required for permanent establishments. To ensure adequate protection of food served by temporary establishments which are unable to completely meet the requirements of Regulation 61-25, it may be necessary for the health authority to restrict the food sold or the method by which served, and/or modify requirements for procedures and facilities.

TEMPORARY FOOD SERVICE ESTABLISHMENTS

Excerpts from South Carolina Department of Health and Environmental Control's Regulation 61-25 - Retail Food Establishments

A temporary food service establishment may be permitted to operate at a fair, carnival, circus, special promotion, or similar event for a period of time not to exceed 14 consecutive days. These establishments shall comply with all applicable sections of regulation 61-25, except as outlined in chapter XI. The health authority may augment such requirements when needed to assure the service of safe food, may prohibit the sale of certain potentially hazardous food, and may modify specific requirements for physical facilities when, in their opinion, no health hazard will result. Those establishments engaging in only the dispensing of nonpotentially hazardous beverages or non-potentially hazardous prepackaged food are exempt from this regulation.

A. FOOD SUPPLIES.

All food shall be from sources approved or considered satisfactory by the health authority.

All food shall be properly labeled; free from spoilage, adulteration, and other contamination; and shall be safe for human consumption.

B. FOOD PROTECTION.

Food being transported, stored, prepared, displayed, served, or sold at a temporary food service establishment shall be protected from flies, rodents, or other vermin, dust, toxic materials, unclean equipment and utensils, unnecessary handling, coughs and

sneezes, flooding by sewage, overhead leakage, and all other sources of contamination.

Different types of raw animal products, shall be separated during storage, processing, and display.

C. FOOD STORAGE, DISPLAY, SERVICE, AND TRANSPORTATION.

Potentially hazardous food shall be held at 45°F. (7.2°C.) or below, or 130°F (54°C.) or above, at all times.

Food not subject to further washing or cooking before serving shall be stored in a way that protects it against cross-contamination from food requiring further preparation.

Packaged food, except for pressurized containers, shall not be stored in contact with water or undrained ice.

Unless the identity is unmistakable, bulk food such as cooking oil, syrup, salt, sugar, or flour shall be stored in a container identifying the food by common name.

D. FOOD PREPARATION.

1. General.

Food shall be prepared with the least possible manual contact through the use of suitable utensils.

Food shall be prepared and processed on surfaces that prior to use have been washed, rinsed, and sanitized to prevent cross-contamination.

2. Raw fruits and raw vegetables.

Adequate facilities shall be provided for

washing fresh fruits and vegetables.

Raw fruits and raw vegetables shall be thoroughly washed with potable water before being cooked or served.

Graded, polished apples shall not require further washing prior to preparation.

3. Cooking Potentially Hazardous Food.

Potentially hazardous food requiring cooking shall be cooked to heat all parts of the food to a temperature of at least 145°F. (63°C.), except that:

- a. Poultry, poultry stuffings, stuffed meats, stuffed pasta, and stuffings containing meat shall be cooked to heat all parts of the food to at least 165°F. (74°C.) with no interruption of the cooking process.
- b. Ground beef and any food containing ground beef shall be cooked to heat all parts of the food to at least 155°F.
- c. Pork and any food containing pork, game animals, and comminuted fish and meat shall be cooked to heat all parts of the food to at least 155°F. (68°C.).
- d. Roast beef shall be cooked to a surface temperature of at least 155°F. (68°C.).
- e. Beef steak shall be cooked to a surface temperature of 155°F. (68°C.) unless otherwise ordered by the immediate consumer.

- f. Raw animal products cooked in a microwave oven shall be rotated during cooking to compensate for uneven heat distribution.

4. Whole eggs, and egg products.

Eggs, including liquid, frozen, and dry eggs, and any food containing egg products, shall be cooked to heat all parts of the food to 145°F. (63°C.); except that, pasteurized eggs shall be used when food products are not cooked to an internal temperature of at least 145°F.

Shell eggs that are broken and prepared shall be cooked to 145°F. (63°C.) unless otherwise ordered by the immediate consumer.

5. Homemade cakes and pies.

Homemade cakes and pies may be offered for sale only if they are nonpotentially hazardous. Slicing of pies and cakes shall be conducted in the food preparation area only.

6. Reheating.

If potentially hazardous food that has been cooked and then refrigerated is to be served hot, it shall be reheated rapidly to 165°F. (74°C.) or higher throughout before being served or before being placed in a hot food storage facility. The use of steam tables, warmers, and similar hot food holding

facilities for the rapid reheating of potentially hazardous food is prohibited.

7. Thawing potentially hazardous food.

Potentially hazardous food shall be thawed as follows:

- a. In refrigerated units at a temperature not to exceed 45°F. (7.2°C.); or
- b. Under potable running water from the cold water supply with sufficient water velocity to agitate and float off loose food particles into the overflow; or
- c. In a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven; or
- d. As part of the conventional cooking process.

E. FOOD DISPENSING.

1. Table dispensing of condiments.

Condiments, seasonings, and dressings for table use shall be protected by packaging, covered containers, or by other approved methods.

2. Ice.

Ice for consumer use shall be dispensed with scoops, tongs, or other ice-dispensing utensils, or through automatic self-service, ice-dispensing equipment. Ice-dispensing utensils

shall be stored on a clean surface, in the ice with the handle extended out of the ice, or by other approved methods. Between uses, ice transfer receptacles shall be stored in a way that protects them from contamination.

Ice shall be obtained from an approved source in closed single-service bags or approved covered containers and shall be protected from contamination. Styrofoam containers are prohibited.

Ice and beverages may be dispensed in the service area if protected from contamination. This area must be sheltered but is not required to be screened or enclosed.

3. Dispensing utensils.

To avoid unnecessary manual contact with food, dispensing utensils with handles shall be used by employees or provided to consumers who serve themselves. Between use during service, dispensing utensils and malt collars shall be stored as follows:

- a. Stored in the food with the dispensing utensil handle extended out of the food; or
- b. Stored clean and dry; or
- c. Stored in running water; or
- d. When "a" through "c" are impractical, self-service utensils, such as tongs, may be stored in a clean, protected location approved by the health authority.

4. Re-service.

Once served to a consumer, portions of leftover food shall not be served again, except that packaged food, other than potentially hazardous food, that is still packaged and is still in sound condition, may be re-served.

5. Display equipment.

Display equipment for prepared or processed food shall be designed and constructed to protect food from consumer contamination by use of counter protector devices, protected display cases, or by other approved methods.

Adequate hot or cold food facilities shall be provided to maintain potentially hazardous food on display at 45°F. (7.2°C.) or below or 130°F. (54°C.) or above.

F. PERSONNEL.

1. Employee Health.

The manager shall insure that no person known to be infected with a disease in a communicable form that can be transmitted by food or who is a carrier of organisms that cause such a disease, or while afflicted with a boil, an infected wound, or a respiratory infection when accompanied by fever or diarrhea with fever shall work in a retail food establishment in which there is a likelihood of such person contaminating food or food-contact surfaces with pathogenic organisms or transmitting disease to other persons. Persons coughing or sneezing without fever shall be restricted from food preparation activities. Cut, burns, abrasions, or other wounds shall be properly protected from contaminating food

through the use of disposable gloves, finger cots, or other methods approved by the health authority.

2. Personal Cleanliness.

Employees shall thoroughly wash their hands and the exposed portions of their arms with soap and warm water in an approved handwashing facility before starting work, during work as often as is necessary to keep them clean, and after coughing, sneezing, handling soiled utensils or equipment, smoking, eating, drinking, or using the toilet. Employees engaged in food preparation shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are smooth and cleanable.

While preparing food, employees may not wear excessive jewelry on their hands or arms.

Disposable gloves and hand sanitizers may be used in addition to proper handwashing. Disposable gloves must be discarded after any possible contamination.

Employees shall maintain a high degree of personal cleanliness.

3. Clothing.

The clothing of all employees shall be clean.

The manager shall insure that food and food-contact surfaces are protected from contamination from hair.

4. Employee Practices.

Employees shall not use tobacco in any form while engaged in food preparation, processing, or service, or while in areas used for equipment or utensil washing or for food preparation and processing. Employees shall use tobacco only in approved designated areas.

Employees shall conform to good hygienic practices during all working periods in the retail food establishment.

Employees shall not eat or drink in food preparation, food processing, or utensil washing areas; except that, an employee may drink from a covered beverage container, provided the container is handled in a manner that prevents contamination.

G. EQUIPMENT AND UTENSILS.

1. General.

Multi-use equipment and utensils shall be constructed and repaired with safe materials, including finishing materials; shall be corrosion resistant and nonabsorbent; and shall be smooth, easily cleanable, and durable under conditions of normal use. Single-service and single-use articles shall be made from clean, sanitary, safe materials. Equipment, utensils, and single-service and single-use articles shall not impart odor, color, taste, or contribute to the contamination of food.

2. Single-service and single-use articles.

Single-service and single-use articles, including those offered for sale, shall be stored a minimum of six inches above the floor in a

manner that protects these articles from splash and other contamination, and that permits easy cleaning of the storage area, except that; Containers of single-service and single-use articles may be stored on dollies, mobile racks, or in enclosed cabinets.

Single-service and single-use articles shall be handled, and dispensed in a manner that prevents contamination of surfaces which may come in contact with food or with the mouth of the user.

Single-service knives, forks, and spoons packaged in bulk shall be inserted into holders or be wrapped by employees who have washed their hands immediately prior to sorting or wrapping the utensils. Unless single-service knives, forks, and spoons are prewrapped or prepackaged, holders shall be provided to protect these items from contamination and present the handle of the utensil to the employee or consumer.

Reuse of single-service and single-use articles is prohibited.

H. Design and Fabrication.

1. General.

All equipment and utensils, including plasticware, shall be designed and fabricated for durability under conditions of normal use and shall be resistant to denting, buckling, pitting, chipping, and crazing. Plastic, rubber, and rubber-like utensils used for heating or cooking food shall be designed specifically for that purpose. All equipment and utensils shall

be maintained in good repair.

2. Cleanability.

Unless designed for in-place cleaning, food-contact surfaces shall be accessible for cleaning and inspection as follows:

- a. Without being disassembled; or
- b. By disassembling without the use of tools; or
- c. By easy disassembling with the use of only simple tools such as a mallet, a screwdriver, or an open-end wrench kept available near the equipment.

Equipment intended for in-place cleaning shall be designed and fabricated so that:

- a. Cleaning and sanitizing solutions can be circulated throughout a fixed system using an effective cleaning and sanitizing procedure; or
- b. Cleaning and sanitizing solutions will contact all interior food-contact surfaces; and
- c. The system is self-draining or capable of being completely drained.

3. Thermometers.

Indicating thermometers required for immersion into food shall be of metal stem-type construction, numerically scaled, accurate to $\pm 3^{\circ}\text{F}$. ($\pm 1.7^{\circ}\text{C}$.), capable of measuring from

45°F. (7.2°C.) to 165°F. (74°C.), shall be provided and used to assure the attainment and maintenance of proper cooking, holding, or refrigeration temperatures of all potentially hazardous food.

I. EQUIPMENT INSTALLATION.

Equipment shall be installed in a manner that allows it to be maintained in a sanitary condition.

J. EQUIPMENT AND UTENSIL CLEANING AND SANITIZATION.

1. Cleaning frequency.

Kitchenware and food-contact surfaces of equipment shall be washed, rinsed, and sanitized:

- a. Each time there is a change in processing between types of raw animal products such as beef, fish, lamb, pork, and poultry; or
- b. Each time there is a change from raw to ready-to-eat food; or
- c. At any time during the operation when contamination may have occurred.

Where equipment and utensils are used for the preparation of food on a continuous or production-line basis, utensils and the food-contact surfaces of equipment shall be washed, rinsed, and sanitized as often as necessary.

The food-contact surfaces of grills, griddles, and similar cooking devices

shall be cleaned at least once a day, except that this shall not apply to hot oil cooking equipment and hot oil filtering systems. The food-contact surfaces of all cooking equipment shall be kept free of encrusted grease deposits and other accumulated soil.

2. Manual cleaning and sanitizing.

Sinks used for washing, rinsing, and sanitizing of equipment and utensils shall be equipped with hot and cold running water under pressure.

Depending upon the size and number of equipment and utensils to be washed, rinsed, and sanitized, at least a one-compartment sink or other approved method shall be provided, except in those establishments engaged only in the dispensing of prepackaged food. Sink compartment requirements are as follows:

- a. One-compartment sink - establishments where only spatulas, tongs, forks, or similar devices are used; or
- b. Two-compartment sink - establishments using spatulas, tongs, forks, insert pans, and limited food storage containers; or
- c. Three-compartment sink - establishments engaged in the preparation, storage, display, or service of potentially hazardous food that involves an assortment of stock pots, roasters, and other multi-use utensils.

Drainboards, overshelves, or mobile dish carts of adequate size shall be provided for proper handling of soiled utensils prior to washing and for cleaned utensils following sanitizing and shall be located so as not to interfere with the proper use of the dishwashing facilities. Sinks and drainboards shall be self-draining.

Sinks, drainboards, dishtables, and mobile dish carts shall be cleaned prior to use.

Except for fixed equipment and utensils too large to be washed, rinsed, and sanitized in sink compartments, manual washing, rinsing, and sanitizing shall be conducted in the following sequence:

- a. Equipment and utensils shall be thoroughly washed with a hot detergent solution that is kept clean; and
- b. Equipment and utensils shall be rinsed free of detergent and abrasives with clean water; and
- c. Equipment and utensils shall be sanitized.

After sanitization, all equipment and utensils shall be air-dried.

Equipment and utensils shall be sanitized according to one of the following methods:

a. Chemical sanitizing:

- (1) Immersion for at least 30 seconds

in a clean solution containing between 50 - 100 parts per million of available chlorine as a hypochlorite; or

- (2) Immersion for at least 30 seconds in a clean solution containing between 12.5 - 25 parts per million of available iodine and having a pH no higher than 5.0 and at a temperature of at least 75°F. (24°C.); or
- (3) Immersion for at least 30 seconds in a clean solution containing between 200 - 400 parts per million of quaternary ammonium at a temperature of at least 75°F. (24°C.); or
- (4) Immersion in a clean solution containing any other chemical-sanitizing agent which has been demonstrated to the satisfaction of the health authority to be effective and nontoxic under use conditions, and for which a suitable field test is available. Such sanitizing agents in use solutions shall provide the equivalent bactericidal effect of a solution containing at least 50 parts per million of available chlorine for 30 seconds; or
- (5) Equipment too large to be treated by methods (a) through (d) above

may be treated by spraying or swabbing with an approved sanitizing solution.

- (6) When chemicals are used for sanitization, a test kit or device that accurately measures the parts per million concentration of the solution shall be accessible and used.

K. EQUIPMENT AND UTENSIL HANDLING AND STORAGE.

Cleaned and sanitized equipment and utensils shall be handled in a way that protects them from contamination. Spoons, knives, and forks shall be touched only by their handles. Cups, glasses, bowls, plates, and similar items shall be handled without contact with inside surfaces or surfaces that contact the user's mouth.

L. WATER SUPPLY.

The water supply shall be adequate, safe and from a source approved by the health authority.

Water supply hoses shall be clearly identified, kept clean, and used for no other purpose.

M. HOT WATER.

Water heaters shall be provided in facilities which prepare and serve potentially hazardous food. Other water heating devices may be used where nonpotentially hazardous food is prepared and served.

N. SEWAGE.

All sewage, including liquid waste, shall be disposed of in a public sewage system, private sewage system, or other method approved by the health authority.

Liquid waste which is not directly discharged into an approved sewage system shall be kept in a closed container and discharged into an approved sewage disposal system.

O. PLUMBING.

All plumbing shall be sized, installed, and maintained in accordance with applicable state and local plumbing laws, ordinances, and regulations. There shall be no cross-connection between the potable water supply and any nonpotable or questionable water supply or any source of pollution through which the potable water supply might become contaminated.

Q. BACKFLOW.

A backflow or back-siphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineers (ASSE) or American National Standards Institute (ANSI) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.

- a. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch.
- b. A plumbing system shall be installed to preclude backflow of a contaminant into the water supply system at each point of use at the

retail food establishment, including on a hose bibb if a hose is attached. This can be achieved by providing an approved air gap or by installing an approved backflow prevention device.

- c. A backflow prevention device shall be properly installed and accessible for inspection and maintenance.

R. TOILET AND SERVICE SINK FACILITIES.

Toilet and service sink facilities are not required in a temporary food service establishment.

S. LAVATORY FACILITIES.

All temporary establishments shall have a handwashing lavatory, equipped with hot and cold water under pressure through a mixing valve or combination faucet, which is located in the food preparation room. All handwashing facilities shall be provided with soap and sanitary towels.

T. GARBAGE AND REFUSE.

Garbage and refuse shall be kept in durable, easily cleanable, insect-proof, and rodent-proof containers that do not leak and do not absorb liquids. Plastic bags and wet-strength paper bags may be used to line these containers.

Containers used in food preparation, food processing, equipment-washing, and utensil-washing areas shall be kept covered when filled or stored or when not in continuous use.

Containers, other than dumpsters, stored outside the establishment shall be cleanable, provided with lids, doors, or covers, and shall be kept covered.

There shall be a sufficient number of containers to hold all the garbage and refuse that accumulates.

Soiled containers shall be cleaned at a frequency to prevent insect and rodent attraction. Each container shall be thoroughly cleaned on the inside and outside in a way that does not contaminate food, equipment, utensils, or food preparation areas. Liquid waste from compacting or cleaning operations shall not create a nuisance.

U. INSECT AND RODENT CONTROL.

The presence of rodents, flies, cockroaches, and other insects on the premises shall be effectively controlled. The premises shall be kept in such condition as to prevent the harborage or feeding of insects or rodents.

V. CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

1. Maintenance.

Floors, walls, and ceilings, including doors, windows, skylights, screens, and similar closures, shall be maintained in good repair.

2. Floors.

Floors shall be constructed of concrete, asphalt, tight wood, or other similar cleanable material and shall be kept clean and in good repair.

3. Walls and Ceilings.

Walls of the food preparation room shall be constructed of a solid, easily cleanable material up to the serving counter. The upper portion (serving counter height to ceiling) shall be enclosed using either a solid material or screen

wire of at least 16 mesh. Where screen wire is used, additional protection may be required to prevent contamination. Studs and joists may be exposed, provided they are sealed. Where cotton candy, candy apples, popcorn, beverages, and similar food are prepared in an approved, enclosed room or machine, and are wrapped or packaged for display, the service area will not be required to be screened or enclosed.

Counter-service openings shall be equipped with approved fly fans, self-closing windows, or free-falling windows or screens. Where fans are used, the size of the openings shall be limited so that the fans effectively prevent the entrance of flying insects.

W. LIGHTING.

At least 20 foot-candles of light shall be required on all working surfaces in food preparation areas, equipment-washing and utensil-washing areas, handwashing areas.

Bulbs located over or within food storage areas, food preparation areas, food display areas, food service areas, equipment and utensil cleaning areas, equipment and utensil storage areas, and food equipment shall be shielded, coated or otherwise shatter-resistant. Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages, provided that the packages will not be affected by broken glass falling onto them and are capable of being cleaned of all debris prior to being opened. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

X. VENTILATION.

Mechanical ventilation of cooking equipment is not required.

Y. POISONOUS OR TOXIC MATERIALS.

1. Materials permitted.

Only those poisonous or toxic materials that are required for operation and maintenance shall be allowed in a temporary food establishment. This requirement does not apply to packaged poisonous or toxic materials and medicines that are offered for retail sale.

2. Labeling.

Containers of poisonous or toxic materials shall be prominently and distinctly marked or labeled for easy identification of contents.

3. Storage.

Poisonous or toxic materials shall be stored so that they shall not contaminate food, equipment, utensils, linens, and single-service and single-use articles.

4. Use.

Bactericides, cleaning compounds, or other compounds intended for use on food-contact surfaces shall not be used in a concentration that leaves a toxic residue on such surfaces or that constitutes a hazard to employees or other persons.

Poisonous and toxic materials shall not be used in a way that contaminates food, equipment, utensils, linens, and single-service and single-use articles, or in a way that constitutes a hazard to employees or other persons, or in a way other than in full compliance with the manufacturer's labeling.

5. Containers.

A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food.

Z. PREMISES.

Temporary food service establishments and all parts of property used in connection with their operations shall be kept free of litter and equipment that is nonfunctional.

C O M P L I A N C E

The preceding excerpts from Regulation 61-25 must be met prior to the issuance of a temporary permit by the health department for food service at a fair, carnival, circus, special promotion, or similar event. The enforcement provisions shall be based on Regulation 61-25 as set forth in Chapter XIV, Compliance Procedures.