

## ATTACHMENT A

### Temporary Establishment Handout

#### Structure

- **Indoor areas, surface characteristics [310:257-11-1].** Floor may be concrete, machine-laid asphalt, or ground if it is covered by suitable approved materials that effectively control dust and mud.  
Walls and ceilings may be constructed to protect the interior from the weather and windblown dust and debris.
- **Outer openings, protected [310:257-11-15].** Outer openings shall be protected against the entry of insects and rodents by 16/1 mesh screens, properly designed and installed air curtains, or other effective means.
- **Food preparation [310:257-5-40].** During preparation, unpackaged food shall be protected from environmental sources of contamination. Pushcarts preparing unpackaged food shall be shielded on three sides.

#### Water/Waste

- **Water Supply [310:257-9-1 thru 310:257-9-11].** Water via gravity or under pressure from an approved source shall be made available for a temporary food service establishment without a permanent water supply through commercial bottled drinking water, closed portable water containers, an enclosed vehicular water tank, an on-premises storage tank, or through food grade piping or hoses.
- **Hand Washing [310:257-9-18, 310:257-11-24 and 310:257-11-25].** Establishments can use a container (recommend no less than 5 gallons) of hot water equipped with a hands free operation spigot, soap, and Individual, disposable towels. For establishments where no food preparation will occur, chemically treated towelettes may be used.
- **Warewashing [310:257-7-51(c)(6)].** Receptacles that substitute for the compartments of a multi-compartment sink are allowed.
- **Single-use equipment [310:257-7-79].** Single-service articles provided for use by consumers.
- **Restroom Facilities [310:257-9-19].** Chemical portable toilets can be used.
- **Liquid Waste Disposal [310:257-9-49 thru 310:257-9-52].** Wastewater shall be conveyed to the point of disposal through an approved sanitary sewage system and shall be disposed through a public sewage treatment plant or an individual sewage disposal system.

#### Food Preparation

- **Gloves [310:257-5-34].** Gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.
- **Wiping Cloths [310:257-5-33].** Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution.
- **Condiments, protection [310:257-5-42].** Condiments shall be protected from contamination by being kept in dispensers, protected food displays provided with the proper utensils, original containers designed for dispensing, or individual packages or portions.
- **Reheating for hot holding [310:257-5-52].** TCS food that is cooked, cooled, and reheated for hot holding shall be rapidly (less than 2 hours) reheated so that all parts of the food reach a temperature of at least 74°C (165°F) for 15 seconds.
- **Frozen food [310:257-5-54].** Stored frozen foods shall be maintained frozen.
- **Cooling [310:257-5-57].** Cooked TCS food shall be cooled within 6 hours from 57°C (135°F) to 5°C (41°F) or less. *It is recommended that food prepared at a temporary event be discarded rather than cooled.*
- **Compliance with food law [310:257-5-1, 310:257-1-2].** Food shall be obtained from sources that comply with law. Food prepared in a private home may not be used or offered for human with the exception of charitable bake sales.
- **Temperature [310:257-5-9, 310:257-5-59].** TCS food shall be maintained at a temperature of 5°C (41°F) or below when held cold. TCS food shall be maintained at a temperature of 57°C (135°F) or above when hot held.
- **Washing fruits and vegetables [310:257-5-27].** Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption.

#### Storage

- **Ice used coolant, prohibited as ingredient [310:257-5-28].** After use as for cooling the exterior surfaces of food or cooling coils and tubes of equipment, ice may not be used as food.
- **Storage or display of food [310:257-5-29].** Packaged food may not be stored in direct contact with undrained ice or water.
- **Food storage [310:257-5-37].** Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination and at least 15 cm (6 inches) above the floor.

**All temporary food establishments are required to obtain an Oklahoma State Department of Health License.** Fee payment of \$30 for 3 days and \$15 for each additional day is required at time of inspection. The license is good only for one vendor, at the event and address at which the license is issued. While this sheet is designed to serve as a guide, **it is not all inclusive** of the Oklahoma Food Service Establishment Regulations. For a full copy of the Chapter 257 Food Service Regulations visit your local Health Department or <https://www.ok.gov/health/Protective Health/Consumer Protection Division/>.

- Screened in enclosure with non-permeable roof, and flooring for food prep and service area
- Hot water in container (recommend no less than 5 gallons) with hands free spigot, for hand washing for each area
- Bucket to catch hand washing water
- Chemical Test Strips for sanitizer
- Stem type thermometer with sensor in the tip
- Adequate hot and cold holding equipment
- Adequate water Supply
- Hand soap
- Dish soap
- Paper towels
- Sanitizer
- Non-profit ID (if Applicable)

### 1. Wash

### 2. Rinse

### 3. Sanitize



• Fill tub with hot soapy water

• Fill tub with clean warm water

• A teaspoon of bleach per gallon of water.

### Proper Hand Wash Station

