

Guidance for
Fair, Festival, and Event Food Operations
with
Permanent Retail Food Facility Licenses
In PA



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Food stand operating at Fairs, Festivals and other similar sponsored events are regulated under Title 7, Agriculture, Chapter 46, Food Code. This code has exemptions for *temporary food facilities* operating on a permanent basis. This document is not intended to be an all-inclusive list of requirements in a temporary food facility operating with a *permanent license*, but instead is intended to be brief guidance of minimum facility and operating practices for temporary retail food facilities.

This document is for food facilities operating at fairs, festivals, carnivals, or other similarly sponsored temporary events who have a permanent license to operate. It is NOT for general mobile units or stick-stands at un-sponsored events or for a facility with Temporary Licenses.

The integrity of food cannot be in question, nor can sanitation standards be compromised just because an Event is operated on a temporary basis.

Definitions:

Temporary food facility (TFF, herein also noted as fair stand/event)--A food facility that operates for a period of **no more than 14 consecutive days** in a fixed location **AND** in conjunction with a single **event or celebration** (such as a fair, festival, carnival or other transitory gathering).

General:

- A. A 'temporary food facility' can only operate in conjunction with an event or celebration.
- B. All food must be clean, wholesome, free from spoilage, free from adulteration, and safe for human consumption.
- C. All food shall be from approved inspected sources. Food prepared in a private home can only be used if that home is licensed/registered and inspected by the Department. Un-inspected foods MAY NOT be sold from the fair stand. (exemption, see D below)
- D. Food stands operated by non-profit or not for profit entities, may sell NON-potentially hazardous foods (such as baked goods and candy) that are not under Department inspection, if the organization informs the consumer in some approved manner that those items were produced in an un-inspected kitchen.
- E. Food must be protected from contamination at all times during storage, preparation, cooking, serving and display.**
- F. A person-in-charge (PIC) must be present in the facility at all times.
- G. All foods should remain out of the danger zone (41°F to 135°F).
- H. All food shall be protected at all times from environmental and other sources of contamination.
- I. Stockpiling of hot dogs, sausages etc... for stock or display is prohibited, unless all areas of the food (surface and interior) are above 135°F or below 41°F.
- J. Cool all foods rapidly from 135°F to 41°F.
- K. No bare hand contact is allowed on any ready to eat foods. Gloves, tongs, spatulas, hand papers etc... must be used.

- L. Good personal hygiene should be practiced by all food employees/volunteers and hair restraint shall be worn.

Employee Health:

- A. All persons with signs, symptoms or diagnosis with any foodborne illness must report to the PIC.
- B. The PIC is responsible for reporting diagnosis of illness to the Department and imposes any exclusions and restriction on the ill employee according to The Food Code, as necessary.

Physical Facilities:

A. Walls and Ceilings:

- a. Overhead protection is required at all times in storage, preparation, cooking and serving areas.
- b. Outer openings of a food facility shall be protected against entry of insects and rodents by use of tight-fitting doors and windows.
- c. If a TFF is *not* provided with windows and doors that are closed and tight fitting AND/OR have windows and doors that are kept open for ventilation purposes or service of food to consumers, THEN openings must be protected against the entry of insect and rodents via screens, air curtains, or other effective means.
- d. In situations where **limiting conditions** exist that prevent entrance of insects and rodents, such as excessive smoke production, weather, etc., outer openings need not be protected AND the limiting condition protects ALL exposed foods in the TFF. In this case however, it is recommended that, “drop down” walls (covers, screens, etc.), constructed walls, air curtains or similar, be *readily available, but not necessarily in place*, for use, in case of inclement weather or the limiting condition ceases to protect from insect entry or airborne contaminants.
- e. Outer opening protection is not necessary in situations where ALL foods within the TFF are covered and **protected**, no preparation occurs and/or no foods are exposed except during service to an individual consumers order. In this case however, it is *recommended* that, “drop down” walls (covers, screens, etc.), constructed walls, air curtains or similar, be *readily available, but not necessarily in place*, for use in case of inclement weather, lack of the limiting condition, or lack of food protection to protect from insect entry or contamination of food.

B. Floors:

- a. Food facilities may not be located in areas with no floor protection.
- b. Floor protection may include, pallets, concrete, asphalt/blacktop, wood sheeting, linoleum, tile or other similar materials to control ground dirt and debris.

C. Restrooms:

- a. Restrooms must be readily available for employees use, and must have adequate handwashing facilities.

D. Handwashing Facilities

- a. Each Fair Stand must supply a sink for handwashing. Buckets and similar vessels are not permitted for permanently licensed facilities (see E and F below). There must be a sink.
- b. Each sink must have a sign indicating, "Employees must wash hands".
- c. Each sink must be supplied with clean, potable, warm (100°F) water for employee handwashing.
- d. Each handwashing station must include: soap, single use paper towels, and a waste receptacle.
- e. Each handwashing station must have an acceptable water supply (E) and waste water collection container (F).
- f. Chemically treated toweletts may NOT be used in place of handwashing UNLESS all food is non-potentially hazardous, pre-packaged and handwashing sinks are not plausibly available.
- g. Portable handwashing stations, which have closed systems, are permitted.

E. Water Supply:

- a. All fair stands must be provided with hot (110°F) and cold running water piped to the facility OR has an adequate supply on hand for cooking, cleaning, and handwashing.
- b. Those stands not connected and plumbed to a structured water supply on the events grounds must have water storage vessels. Potable water shall be stored in clean and covered containers made from approved materials with dispensing spouts. The water system must be closed from filling outlet through final discharge into an approved sewage collection container. In other words, warm water must flow from a water storage unit via a faucet or spigot into a sink. The sink must then be appropriately plumbed to the waste water collection unit (see F below). If there is a gap between the water storage vessel and the sink, the water must be appropriately plumbed to the sink and water then dispensed from a faucet into the sink.
- c. No dripping is allowed.
- d. The supply must be a minimum of 5-gallons and as much as necessary to support usage during all hours of operation.
- e. In the case where hot water is not piped to the stand, a source of hot water must be available. Again, no dripping water. Hot water must be protected. Hot water may poured or dispense into a water holding unit. The water holding unit must be able to maintain the water temperature. The holding unit must then directly flow via a faucet OR plumbed to the sink and dispensed from the sink faucet. Faucets must allow for mixing of hot and cold water. The hot water system must be closed from filling outlet through discharge to the sewage holding vessel.
- f. The water supply need not be under pressure in a fair stand if it is being gravity fed to the sink.

- g. Separate hoses must exist for filling the water tanks and flushing retention tanks.

F. Sewage and Waste Water:

- a. Each stand not supplied with a built-in waste collection system must provide a waste receptacle that is a minimum of 15% greater than the water supply container with a tight fitting lid for retention of ALL wastewater prior to final disposal. (plastic, galvanized, etc.). There must be plumbing from the drain of the sink(s) to the waste collection vessel. Water may not simply drop from the sink(s) into a bucket, nor may waste water drop directly from the faucet to a bucket. Water must flow from a faucet, to a sink and then through plumbing to a waste collection vessel.
- b. All wastewater must be disposed of in a sanitary sewage system outlet (not on the ground or into a storm drain). Consult with your event sponsor to locate an appropriate waste disposal site.
- c. Stands connecting directly to a sewage disposal system on the grounds of the event must have tight fitting plumbing/hoses and connect in a manner not to contaminate the grounds or any potable water supply.

G. Refuse:

- a. All fair stands must be supplied with an easily cleanable and leak-proof waste and refuse container with a tight fitting lid. The lid must be in place when not in immediate use.

H. Dishwashing Facilities:

- a. Single service articles must be used unless adequate dishwashing facilities are available and used.
- b. Adequate facilities include a three-compartment sink (separate from handwashing sinks) set up for accomplishing a three-step method of dishwashing.
- c. A two sink set up may be approved by the Sanitarian where only spatulas, tongs or other similar serving devices are needed to be washed and sanitized AND the facility can accomplish the 3 step method using the approved number of sinks.
- d. A fair stand may use a cleaning depot site located in another area of the grounds of the event, as long as suitable numbers of utensils and equipment are provided at the stand in case of accidental contamination and the fair stand utilizes the depot at the end of the day.
- e. Sanitizers (Quaternary Ammonia, Chlorine) used in the 3 step cleaning method or for any food contact surface cleaning must be available at all times, approved and used appropriately.
- f. Appropriate sanitizer testing devices (strips, titration kits) must be available in the TFF at all time.
- g. Similar to handwashing sinks, warewashing sinks must be closed systems, with water flowing from a water supply tank, with warm and cold running water, into a sink via a faucet. The sinks must then be connected at the drain, with plumbing to the water vessel. Water may not drop into buckets from a water vessel.

I. Equipment:

- a. All equipment must be easily cleanable, durable, free of breaks, crack & crevices, made of appropriate materials, well constructed, and adequate for its intended use.
- b. All equipment must be appropriately maintained.
- c. All equipment shall be installed according to all appropriate federal, state or local requirements for construction and fire safety. The stand owner is responsible to assure other requirements are met.
- d. Refrigeration/cold holding units
 - i. All refrigeration units must be capable of reaching and maintaining 41°F or below anytime they are used.
 - ii. Each unit must be supplied with a thermometer.
- e. Cooking and hot holding equipment:
 - i. All cooking units shall be capable of cooking foods to their appropriate temperatures as specified in the Food Code.
 - ii. Hot holding units must be capable of holding foods at 135°F or above.
- f. In situations where outdoor barbeque pits or grills are going to be used, the grill or pit must have overhead protection such as, grill cover lids, awnings, building structures, etc... that are fire retardant and can be cleaned free of grease residue. Preparation at the grill may not occur. Foods must be removed and placed in protected locations for further preparation, cutting or service.
- g. Ice Storage Units and Ice
 - i. Ice used in the preparation of drink beverages or other purposes where ice will be consumed **MUST** be stored in a clean, easily cleanable, non-porous, closed container made of approved materials. Galvanized metal coolers may not be used to store potable ice. An ice chest may be used for this purpose. Styrofoam coolers may only be used if the inside of the container and lid are lined with food grade liners.
 - ii. All ice must come from approved sources. All ice used in drinks that may be consumed should be received packaged if not made on site.
 - iii. **ALL** ice must be dispensed with an ice scoop with an appropriate handle. Scoops may be stored in the ice, handle up out of the ice **OR** outside the ice on a clean surface and protected from contaminants.
 - iv. Ice used as a coolant may not be used in drinks or as ingredients in food. Ice as a coolant is considered non- potable.
 - v. Personal food or drinks **MAY NOT** be stored in potable ice chests.
 - vi. Packaged foods, including drinks, whose packaging is **NOT** subject to the entry of water because of the nature of the container or packaging, (ex: hermetically sealed cans or bottles) may be stored in ice. Continuous draining of melting ice reduces the potential for contamination, therefore in these situations; it is recommended that ice bins be effectively drained.