



## Guide to Temporary Food Events

### *For Facilities Licensed by the Florida Department of Health in Volusia County Under Florida Administrative Code 64E-11*

#### *“Temporary Food Service Event (TFSE)”*

*Definition: Any event offering food service on the premises of a food service establishment approved by the Department of Health. These events are at a fixed location for a temporary period of time not to exceed any combination of 18 days within a calendar year and in conjunction with a single event or celebration*

64E-11.009 Temporary Food Service Events. (TFSE)

Food service operations at TFSE’s shall comply with all applicable sanitary requirements of this rule, unless otherwise exempted in this section.

(1) Notification - TFSE sponsors or vendors shall notify the local county health department not less than 3-days prior to the scheduled event of the type of food service proposed and the time and location of the event. Notification may be completed orally, by telephone, in person or in writing (see temporary event notification form).

**\*\*\*Vendors may not operate until ALL requirements are met\*\*\***

(2) Facilities – Specific requirements for the physical facility where the food service operation is to be conducted shall be based on the type of food that is to be prepared or served, the length of the event, and the amount of food preparation that is to be conducted at the temporary facility.

(a) If the food service operation is intended for the sale of only packaged, non-potentially hazardous food or drink, the food packages shall be protected from dust, dirt and other sources of contamination during storage and serving.

(b) Overhead protection shall be provided at all food service operations where food is prepared or portioned on premises.

(c) When potentially hazardous food is prepared at TFSE’s of more than three days, the physical structure where the food preparation occurs shall be protected from the entrance of flying insects and other vermin.

(3) All food and beverages served at TFSE’s shall be from approved sources or considered satisfactory by the department and shall be clean, wholesome, free from spoilage, adulteration and misbranding and safe for human consumptions. It shall have been prepared, processed, handled, packaged, transported and stored in a sanitary manner so as to be protected from contamination and spoilage. **Foods prepared in a private home shall not be used, sold or offered to the public.**

(4) All food served at TFSE’s shall be protected from dust, flies, rodents or other vermin, toxic materials, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding by sewage, overhead leakage and all other sources of contamination.

Raw animal products such as beef, fish, lamb, pork or poultry shall be separated during storage and processing by use of different containers, partitions, shelves or by cleaning and sanitizing the equipment between product use. Raw food products shall be

separated from ready-to eat food products using other approved methods.

Raw animal products such as eggs, fish, lamb, pork or beef shall be cooked to an internal temperature of 145 degrees Fahrenheit or above for 15 seconds.

Comminuted meat (such as hamburger) shall be thoroughly cooked to heat all parts of the meat to a minimum temperature of 155 degrees Fahrenheit for at least 15 seconds.

Poultry, stuffings, stuffed meats and stuffed poultry shall be heated throughout to a minimum temperature of 165 degrees Fahrenheit for at least 15 seconds.

All potentially hazardous food shall be held at safe temperatures, 41 degrees Fahrenheit or below and 135 degrees Fahrenheit or above, except during those necessary periods of preparation and service. **A food thermometer must be available onsite to verify proper temperatures are maintained.**

Potentially hazardous foods which are served without further cooking such as ham salad, chicken salad, egg salad, any seafood salad, potato salad and other mixed foods containing potentially hazardous ingredients shall be prepared from chilled products with a minimum of manual contact and shall be rapidly cooled to 41 degrees Fahrenheit or below within 6 hours or less.

(5) Food and food-contact surfaces shall be protected from contamination by customers and dust. Where necessary, effective shields or covers shall be provided (i.e.: sneeze guards etc.)

(6) Ice which will be consumed or which will come into contact with food shall be obtained from an approved source. The ice shall be held in a way that protects it from contamination until dispensed. Only employees shall dispense ice for consumer use with scoops, tongs or other ice dispensing utensils. Containers must be smooth, cleanable and self-draining. (Styrofoam containers are prohibited)

(7) Storage of packaged food in contact with water or un-drained ice is prohibited. Beverage containers may be stored in direct contact with ice when:

- (a) The storage facility is equipped with drains, which preclude the accumulation of water during use;
- (b) The melt water is disposed of so as not to create a nuisance and;
- (c) The storage facility is kept clean

(8) When all necessary washing and sanitizing of utensils and equipment are conducted at an approved commissary or food service establishment, a utensil washing sink will not be required, except that an adequate supply of spare preparation and serving utensils are maintained in the establishment and used to replace those that become soiled. **However, a sanitizer solution in a bucket or spray bottle to adequately sanitize the food preparation surfaces will be available at ALL times.**

All foodservice operations without effective facilities for cleaning and sanitizing tableware shall provide single-service utensils.

(9) All food service operations, which prepare food on premises, shall provide an adequate supply of potable water for cleaning and employee hand-washing. An adequate supply may be provided in clean portable containers with on/off valves. Soap and paper towels shall be available for hand washing and hand drying.

Employees shall wash their hands: after touching bare human body parts other than clean hands, after using the toilet room, after coughing, sneezing, using a tissue, using tobacco, eating or drinking, immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service articles, during food preparation and as often as necessary to remove soil and contamination and prevent cross contamination when changing tasks and when switching between raw and ready-to eat foods, after engaging in other activities that contaminate the hands.

Personnel: All employees must wash their hands before beginning work.

Smoking or other tobacco product use is prohibited in food preparation areas.

Employees shall wear clean outer garments and shall wear hair restraints (hats, caps or hairnets).

All employees shall have no open sores or skin infections, respiratory infections or nausea (upset stomach, vomiting or diarrhea).

Most disease causing bacteria that cause food-borne illness are transmitted to foods by food service workers. For this reason it is important that employees maintain high standards of personal cleanliness and proper hygiene during work periods, before starting work, or when returning to work after any break in food preparation activities.

(10) Equipment shall be installed in such a manner that the establishment can be kept clean and the food will not become contaminated.

(11) Liquid waste, which is not discharged into a sewerage system, shall be disposed of in a manner that will not create a public health hazard or sanitary nuisance.

(12) Floor construction in establishments, which prepare food on premises, shall be of durable material. Dirt or gravel sub-flooring can be used when graded to drain, and covered with platforms, duckboards, plastic film, wood chips, shavings or other similar suitable material such as a sufficient cover of grass or turf to control dust.

(13) Walls and ceilings, when required, shall be constructed to minimize the entrance of flies and dust. Ceilings may be of wood, canvas, or other materials, which protect the interior of the establishment from the elements, and walls may be of such materials or of 16 mesh screening or equivalent. Doors to food preparation areas, when required, shall be solid or screened and shall be self-closing.

Counter service openings, for facilities with wall enclosures, shall not be larger than necessary for the particular operation conducted and shall be kept closed at all times except when food is actually being served.

#### **Temporary Events Checklist:**

##### **Hand washing:**

- Potable water with on/off valve
- Soap and disposable towels
- Drain bucket to collect water
- Wash hands often and thoroughly before and after handling foods.
- Minimize handling of foods before, during and after preparation by using gloves and utensils.

##### **Food Protection/Sanitation:**

- Overhead protection
- Store food 6" off ground/floor
- Keep foods covered and protected from dirt, dust, insects and human contamination.
- Cook all foods to required temperatures:  
Raw Meat (eggs, fish, lamb, pork, beef) 145 degrees  
Hamburger - 155 degrees F  
Poultry - 165 degrees F
- Keep hot foods hot (above 135 degrees F)
- Keep cold foods cold (below 41 degrees F)
- Reheat foods quickly to 165 degrees F
- Cool foods rapidly to 41 degrees within 6 hours
- Probe type thermometer to check food temps
- Keep raw and cooked foods separate
- Thaw foods properly
- Thermometers in refrigeration units
- Adequate supply of Spare utensils
- Bucket of sanitizing solution and test strips for wiping cloths
- Lined and covered trash container
- When in doubt, throw it out!!

Please contact our office if you have questions:  
Daytona (386) 274-0694