

# FOOD VENDOR REQUIREMENTS FOR TEMPORARY EVENTS

1. **Make application to the Wasatch County Health Department. Application includes:**
  - List of foods to be served
  - Meeting with an inspector to determine how best to meet the requirements
  - Payment of the fee. Note: The application must be made and fees paid at least 7 days prior to the event. **If application is not made within the 7 days prior to the event an additional fee must be paid.**
2. **Personnel:**
  - At least one person with a valid Food Handlers permit must be in the booth at all times.
  - Only personnel working in the booth can be in the booth.
  - All personnel must wear clean clothing and have good personal hygiene.
3. **Design of Booth:**
  - Booth must have three sides and a top to protect foods from the elements.
  - Booth must be on a hard surface or other acceptable surface such as grass. (A dirt floor will not be acceptable.)
  - All foods that are not prepared in another approved facility must be handled and prepared inside the booth.
4. **Hand Washing:**
  - A method of hand washing must be provided within the booth.
  - An acceptable method would be a large insulated container that holds at least 2-3 gallons of hot water. It must be equipped with a spigot that stays open until manually closed. A container to catch the wastewater will be needed below the spigot. The wastewater must be disposed of in an approved sewer. **(Do not throw it on the ground or in the gutter.)**
  - Hand washing is needed before the start of work, after smoking, restroom, handling of raw meats and vegetables before handling cooked meats and vegetables, after returning to work and other times where hands may become soiled.
5. **Foods from Approved Sources:**
  - Foods must be provided from approved sources. **(Note: Home bottled, canned or prepared foods are not permitted.)**
  - Water and ice must also be provided from approved sources.
6. **Temperature Requirements:**
  - Foods must be cooked to proper temperatures and held at proper temperatures to be safe for the customer.
  - **Hot Foods: Maintain 135 degrees F. or above**
  - **Cold Foods: Maintain 41 degrees F. or lower**
  - A product (probe) thermometer is needed to check temperatures of food.
  - Equipment necessary to maintain proper temperatures is required to be on site.
7. **Single Service (Paper and Plastic, Cups, Plates, Straws, Utensils, Napkins, ETC.)**
  - Store single service off the floor 6" or more on clean surfaces.
  - Keep single service covered and in dispensers.
  - If dispensers are not available, the utensils can be placed in a clean container with utensil handles up. Utensils can be handed out with an order, which would eliminate the need for dispensers.
  - **"Single service means it cannot be reused."**
8. **Ware washing:**
  - A three-step process is required to properly clean utensils, food containers, and equipment. If a triple sink is not available, a temporary set-up could be approved which would consist of three plastic or metal tubs (containers) of adequate size to accomplish the task. The three-step method is as follows: Wash in hot soapy water, rinse in warm clear water, and sanitize in the third using a chlorine base or quaternary ammonia sanitizer and air dry **(no towel drying)**. Adequate utensils should be present for the shifts' operation. When sanitizing, the utensil or container needs to be submerged for at least a minute. Chlorine sanitizer solutions must be 50 ppm. It is

suggested that the solution be made to 100 ppm so the solution will be above 50 ppm, which is the minimum, during the process. Quaternary solutions must be at 200 ppm.

**9. Wiping Cloths:**

- Wiping cloths must be in sanitizing solutions between uses.
- Test papers for the sanitizer that you are using must be available to check sanitizing solutions for wiping cloths and utensil sanitizing. Chlorine solutions must be 100 ppm. Quaternary solutions must be 200 ppm.

**10. Condiments:**

- Condiments must be in approved dispensers or put on by the server.

**11. Serving and Handling Foods:**

- Ice scoops and other utensil must be used to serve and handle foods where possible.
- The use of disposable gloves is required when there is direct contact with ready to eat foods. **Note: This does not replace the need for proper hand washing.**

**12. Smoking:**

- Smoking is prohibited in the booth and within 25 ft. of the booth. Note: Hand washing is required before returning to work.

**13. Garbage:**

- Adequate garbage cans with lids are required.
- Keep the area clean of garbage and litter.

**14. Hair:**

- **All must wear hair coverings such as hats, caps, scarves, hairnets, etc.**
- Long hair must be controlled behind the shoulders and then covered as mentioned above.
- Long beards must also be properly covered with a beard net. Short mustaches or beards that are well trimmed do not require covering.

**Questions:**

- Call Dwight Hill 435-657-3261 or Carolyn McFee 435-657-3264

**Let's have a fun and safe time**

**Temporary Food Permit Application Below**

**APPLICATION FOR TEMPORARY FOOD  
PERMIT**

Wasatch County Health Department  
55 South 500 East, Heber City, Utah 84032  
435-657-3264

Event \_\_\_\_\_ Date(s) of Event \_\_\_\_\_

Location of Event \_\_\_\_\_ Hours of Operation \_\_\_\_\_ to \_\_\_\_\_

Name of Business or Group \_\_\_\_\_ Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_ Person in Charge \_\_\_\_\_ Phone \_\_\_\_\_

List foods to be served: \_\_\_\_\_

\_\_\_\_\_

In consideration of the granting of said permit, I hereby specifically agree to each of the following conditions and specifically waive all objections thereto:

1. Prior to operation the business authorized by said permit, the premises shall be inspected by the Wasatch County Health Department.
2. All business and premises operated pursuant to said permit will be conducted and maintained in accordance with all relevant health statutes, ordinances and regulations.
3. During the term of said permit, I and my employees will allow Health Department inspector's access to the premises during normal working hours to conduct such inspections as may be necessary to guarantee compliance with health codes. I specifically waive any right to demand the issuance of a search warrant or other investigative order prior to conducting such inspections.

**I understand and agree that violation of this application agreement may result in suspension, terminations, or non-renewal of said permit.**

Signature of Applicant \_\_\_\_\_ Person in charge \_\_\_\_\_

<b>Office Use Only</b>		
Date Permitted _____	Permit Number _____	Fee\$ _____
Health Department Representative _____	Fee Paid	<input type="checkbox"/>