



County of Fresno

DEPARTMENT OF COMMUNITY HEALTH
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COMMUNITY EVENT FOOD VENDOR REQUIREMENTS

1. No food prepared or stored in a private home may be used, served, given away, or offered for sale from a Community Event Food Booth. Prepare foods in your food booth at the Community Event or in an approved commercial facility, such as a restaurant.
2. If unpackaged foods are handled, a hand washing facility is required. This facility must consist of warm running water, a pump bottle of soap, paper towels, and a container to collect the dirty water. An air pump thermos or a container with a spigot may be used to provide running water. **The hand washing facility must be set up prior to the preparation or sale of foods. Hands must be washed before handling food and after using the toilet. If the hand washing facility is not set up prior to the preparation or sale of food, the food booth will be closed by this department until a complete hand washing facility is available in the booth.**
3. Foods must be protected from consumer contact, insects, dust, and other sources of contamination during transport, preparation, and display.
 - A. Prepare food in a booth or an area shielded from the public.
 - B. Use disposable food handling gloves or clean utensils when handling ready-to-eat foods or foods that will not be cooked before serving.
 - C. Keep all foods, food containers, utensils, and packaging materials off the ground on tables, pallets, or shelves.
 - D. Keep foods wrapped or in covered containers whenever possible.
 - E. Keep condiments, such as salsa, in dispensers or containers with attached lids, or single serving packets.
 - F. Keep ice used in beverages separate from ice used for cooling foods.
 - G. All bulk beverages must be dispensed from a container with a spigot. Ladling is not permitted.
4. Potentially hazardous foods (meats, tamales, cooked beans, cooked rice, potato salad, etc.) must be kept either cold (below 45°F) or hot (above 135°F). Hot foods that are left over at the end of the operating day must be discarded, and must not be saved for future use.

5. Provide a metal probe thermometer for checking food temperatures. **The sale of potentially hazardous foods that have been held at improper temperatures will not be allowed.**
6. Water used in foods and beverages must be from an approved source. Provide commercially bottled water for foods and beverages prepared on-site.
7. A container of sanitizing solution (one teaspoon of chlorine bleach per gallon of water) is required in booths handling unpackaged foods. The sanitizing solution is to be used to sanitize wiping cloths and utensils.
8. Liquid waste must be disposed of in a sanitary manner. Wastewater must be discarded in an approved wastewater disposal system (sewer, septic system, etc.) Do not dump wastewater or grease onto the ground or into a storm drain.
9. An adequate number of leak proof garbage containers must be provided to contain garbage or refuse.
10. Food handlers must wear clean clothes and confine their hair with hairnets, scarves, or hats.
11. Smoking and the use of tobacco in any form is prohibited in food handling areas.
12. No person infected with a communicable disease, such as a cold or “stomach flu” is allowed to handle food.
13. Adequate electrical service must be provided at the site if electrical appliances are to be used. Secure electrical cords to the ground with duct tape to prevent tripping.
14. Steam tables, barbecues, and other heat producing equipment must be blocked off from the public to prevent burns or other injuries.
15. The name of the owner, operator, or business must be indicated on the food booth in a location that is clearly visible to patrons. Examples: acceptable- “Joe’s Tri-tip”, “Scout Troop #123”. Not acceptable- “Tri-tip”, “Shaved Ice”. The name on your food vendor booth or vehicle must match the name on your Community Event Food Vendor Application.
16. A floor of plywood or other protective material is required to protect the ground or pavement from spills if unpackaged foods are handled.
17. Except for guide dogs, signal dogs, or service dogs, live animals are not allowed within 20 feet of any area where food is stored, prepared, or held for sale.
18. A copy of the most recent inspection report shall be maintained at the food booth (if the booth is inspected).
19. A notice shall be posted in the food booth advising patrons that a copy of the most recent inspection report is available for review by interested parties (The notice will be provided by this Department if the event is inspected).