

## TEMPORARY FOOD ESTABLISHMENT POLICY EASTON BOARD of HEALTH

The purpose of this policy is to protect the public health, by providing guidance to groups seeking to serve food to the public at temporary events.

### DEFINITIONS:

Bake Sale shall mean baked goods being offered for sale by a non-profit group. Bake sales are exempt from this policy.

Hand Washing Facility shall mean a designated sink for the food handler to wash his or her hands. Water temperature of at least 110 F shall be provided as well as paper towels or equivalent to dry the hands, soap (no single bar) and a trash receptacle.

High Risk Menu shall mean food preparation that requires special precautions, additional facilities, and the presence of a certified food safety manager. Examples include cooking raw animal products such as hamburgers, chicken sandwiches, sausages.

Individual Licensed Vendor means an individual booth, entity or person providing a menu to the public. The licensee accepts responsibility for ensuring that the food safety guidelines are being adhered to for their menu only. This would apply to events where many individual groups sell food to the public. Each entity, booth or person would have a separate license *even if operated by the same company*.

Low Risk Menu shall mean foods which are not prepared on site by the operator. Foods would be prepackaged in individual portions, such as chips, candy, snack and sport bars, cookies, soda, and ice cream products. All prepared items would be commercially prepackaged foods.

Moderate Risk Menu shall mean food preparation that require some precautions, but can be safely prepared with limited facilities. Menu's that

contain commercially precooked foods are a moderate risk. Examples of these food types are hot dogs, precooked hamburger patties as well as foods delivered during the event by licensed food establishments.

Pot Luck Dinner shall mean a gathering where each participant or family serves a dish to be shared with the other participants. Pot Luck Dinners are exempt from this policy.

Temporary Food establishment shall mean a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration. Organizations may be issued a temporary permit during a sport's season provided that they operate out of one approved location.

Umbrella Permit means a permit issued to an event sponsor which is responsible for all food preparation during the event. The sponsor ensures that food safety guidelines are being adhered to.

## POLICY

All applications shall be submitted to the Board of Health prior to the event.

Food workers must have access to bathroom and hand washing facilities. Liquid hand sanitizer may be satisfactory if hand washing facilities can not be provided in the same area where the food is being served.

Menu items not covered in the definition section will be reviewed on a case by case basis to ensure the public safety.

Some menus may require specific facilities for holding and heating food items safely. Event duration and food type will be considered in determining what will be required.

Menus that would pose too great a risk and considered unsafe may be prohibited. This may include foods cooked or prepared in an unlicensed or home kitchen.

Some menus or food items may require the use of a licensed commercial kitchen and the supervision of a certified food safety manager, in order to ensure safe preparation, delivery and display.

The permit fee will be dictated by the type of menu and involvement of the Board of Health office to ensure the public safety.

Low Risk Menu	\$5.00/ event
Moderate Risk Menu	\$50.00/event
High Risk Menu	\$150.00/event