



Serving Food at Temporary Events



Promoting Safe and Thriving Communities

This document provides permitting information based on the California Retail Food Code (CRFC) for food service at public temporary community events. The County of San Diego's Department of Environmental Health (DEH) Food and Housing Division (FHD) is the local agency responsible for implementing the CRFC, with the goal of ensuring safe food operations and protecting the public's access to safe food. Public temporary event organizers and food vendors must obtain Health Permits from DEH and must follow the requirements of the CRFC for safe food service if food is sold or given away at the event.

WHAT IS A PUBLIC TEMPORARY EVENT?

An event conducted not more than 25 days in a 90-day period and that is of civic, political, public, or educational in nature. Examples of events include: any event that is advertised or where a member of the public can attend; events open to people outside of a private club or group; events that do not require a private invitation.

WILL YOUR EVENT/VENDORS SELL OR GIVE AWAY FOOD TO THE PUBLIC?

If yes, a permit will be required. Please contact our Temporary Event Technicians to assist with permitting and technical questions at (858) 505-6809 or e-mail: fhdtempevents@sdcounty.ca.gov. For more information, visit our event webpage at: <http://www.sdcountytempevents.org>

WHO MUST HAVE A TEMPORARY FOOD FACILITY (TFF) EVENT ORGANIZER HEALTH PERMIT?

An organizer of an event that sells or gives away food to the public. Examples of community events include street fairs and festivals, musical and artistic presentations, sports events, ethnic celebrations, and trade shows.

WHO MUST HAVE A TFF VENDOR HEALTH PERMIT?

Any person or organization that gives away or sells food at a public temporary event. This includes **all** food and beverages, as well as prepackaged items like chips or candy bars, soft drinks.

DO NON-PROFIT ORGANIZATIONS NEED A HEALTH PERMIT?

Yes, non-profits, cities, and county organizations are subject to the CRFC and require a permit. These organizations qualify for 2 fee exempt permits annually.

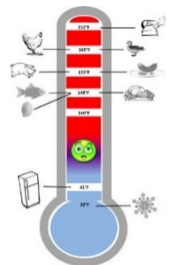
WHAT ARE THE REQUIREMENTS FOR KEEPING FOOD SAFE AT THE EVENT?

Handwashing Station: Every booth/vendor that has open food (this includes sampling) must have a hand-washing station. This includes a five gallon container with warm water (at least 100°F), a pump style soap dispenser, paper towels, and a bucket underneath to catch the wastewater.



Enclosure: Any booth that is doing food preparation outside (i.e. cutting/chopping/etc.) must be in a fully enclosed booth with 4 walls, if not set-up inside a building. Once the food prep has been completed, the walls may be taken down (if the food is protected in a compartment/container), but during food prep, the walls must be up.

Food Source: No food can be stored or prepared at home. All foods must be from an approved source, meaning that they can be prepared on site or in an approved kitchen or commissary. Foods from an unapproved source such as foods purchased or prepared outside of the country without a US food safety inspection (USDA, FDA, DEH) must not be used or served.



Food Temperatures: Maintain cold foods at 45°F or below and hot foods at 135°F or above. Cook foods to the proper temperatures. Each booth should have an accurate probe thermometer that is capable of checking internal food temperatures. Ensure that you have enough ice to keep your food cold and that your hot holding units are made for hot holding. All foods not sold by the end of the event must be discarded.