



**County of San Diego**  
DEPARTMENT OF ENVIRONMENTAL HEALTH AND QUALITY  
FOOD AND HOUSING DIVISION  
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## TEMPORARY FOOD FACILITY PERMIT FOOD VENDOR REQUIREMENTS

Please be aware that Temporary Food Facilities (TFF) must meet all applicable requirements in the California Retail Food Code (CRFC) for Temporary Events (Chapter 11) and all food safety requirements (Chapters 1 through 8 and 13). A summary of these requirements is provided below. Failure to comply may result in the closure of the booth.

### PERMITS (CRFC 114381 and SDCC 61.104)

*This violation may warrant a closure if not corrected on site.*

- Operating without a valid health permit may result in the immediate closure of a temporary event booth.

### IDENTIFICATION OF OPERATOR (CRFC 114337 )

- The facility's name, city, state, Zip Code, and operator's name shall be legible and clearly visible to patrons.
- The facility name shall be in letters at least three inches high and shall be of a color contrasting with the surface on which it is posted.
- Letters and numbers for the city, state, and Zip Code, may not be less than one inch in height.

### APPROVED SOURCE (CRFC 113980, 114021-114031, 114041, 114339)

*This violation may warrant a closure if not corrected on site.*

- All foods must be purchased from an approved source and prepared in a permitted food facility. The Specialist may request receipts to verify the approved source. Foods stored, handled, or prepared at home are prohibited within a TFF unless the product is approved to be prepared at a permitted Cottage Food Operation (CFO). Email [FHDCottageFood@sdcounty.ca.gov](mailto:FHDCottageFood@sdcounty.ca.gov) to become a Cottage Food Operator. If the facility plans to make soft serve, dole whip, rolled ice cream, liquid nitrogen frozen ice cream, or other dairy products, an additional permit from the CA Department of Food and Agriculture is required before applying for a vendor permit.
- Food imported from other countries must have proper documentation (onsite at the event) and be approved by the USDA or [Customs Border Control](#).
- No home home-canned foods shall be allowed a temporary food facility, as these are not approved as part of a Cottage Food Operation..
- Non-potentially hazardous beverages and baked goods may be offered for sale, sold, or given away by a nonprofit charitable organization or by an established club or organization that operates under the authorization of a school or educational facility for fundraising purposes at community events.

### FOOD PREPARATION AT COMMUNITY EVENTS (CRFC 114341)

*This violation may warrant a closure if not corrected on site.*

- All food must be prepared onsite within the TFF or an approved facility.
- Barbecues, grills, or other equipment approved for outdoor cooking may be located adjacent to the TFF and must be separated from public access by using ropes or other methods suitable to protect food from contamination and the public from injury.
- Barbecues are allowed for cooking foods only. Any further processing (slicing, portioning, serving, etc.) must be done inside the booth enclosure.
- Contact local fire and building departments for other restrictions on types of cooking equipment allowed inside the booth.

**HOLDING AND COOKING TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS (CRFC 113996, 113998, 114037, 114343, 114004, 114008, 114010)**

**Potentially hazardous foods (PHF)**, or perishable foods, consist of animal products (including milk products, eggs, meat, poultry, fish, or shellfish), cooked vegetables, soups, potato salad, cut melon, cream pies, etc.

- Perishable food must be maintained cold at 41°F or less or hot at 135°F or above.
- Perishable food may be held at 45°F for up to 12 hours in 24 hours during operating hours of the TFF and then discarded at the end of the operating day.
- Perishable food hot held at 135°F or above must be discarded at the end of the operating day.

Food Item	Cooking Temperature
Fruits & vegetables cooked for hot holding	135°F
Shell eggs cooked for immediate service; fish; single pieces of meat	145°F for 15 secs
Comminuted meat; injected meats; raw eggs for later service	155°F for 15 secs
Poultry; comminuted poultry; stuffed items (fish, meat, poultry, pasta); stuffing containing fish; meat; poultry; ratites)	165°F for 15 secs
Roasts (beef, pork, and ham)	130°F or as specified in the California Retail Food Code

**BOOTH DESIGN**

*This violation may warrant a closure if not corrected on site.*

- **Floors** (CRFC 114347)
  - TFFs handling open foods must provide floors constructed of concrete, asphalt, tight wood, or other similar cleanable material kept in good repair (plywood or tarp).
- **Ceilings** (CRFC 114349)
  - All TFFs must have overhead protection for food storage, food preparation, and warewashing areas.
  - Overhead protection must be made of wood, canvas, or other materials that protect the facility from precipitation, dust, bird and insect droppings, and other contaminants.
- **Sides** (CRFC 113818, 113984, 114259.2, 114349)
  - TFFs actively preparing, cooking, or storing open food items must be fully enclosed with a maximum of 16 mesh per square inch screens or solid panels. If no food preparation is being conducted, all prepared food is displayed in food compartments, and no flying insects, vermin, birds, or other pests are present, then no enclosure is required until additional food preparation or cooking takes place.
  - TFFs approved for limited food preparation are not required to have sides if flying insects, vermin, birds, and other pests are absent due to the facility’s location or other limiting conditions.
  - Doors and foodservice openings should **close tightly** to prevent insects and rodents from entering the food preparation area. Foodservice windows shall not exceed 216 sq. inches and should be covered when not in use.
  - Food operations with adjoining BBQ (barbecue) units should have a pass-through window or door at the rear or side of the booth.

## TYPICAL BOOTH DESIGN

- A typical booth design consists of a clear plastic or light-colored screening on sides and 12"x18" food service openings.
- Construction materials, such as plywood, canvas, plastic, and fine mesh screening, may be used if approved by DEHQ.



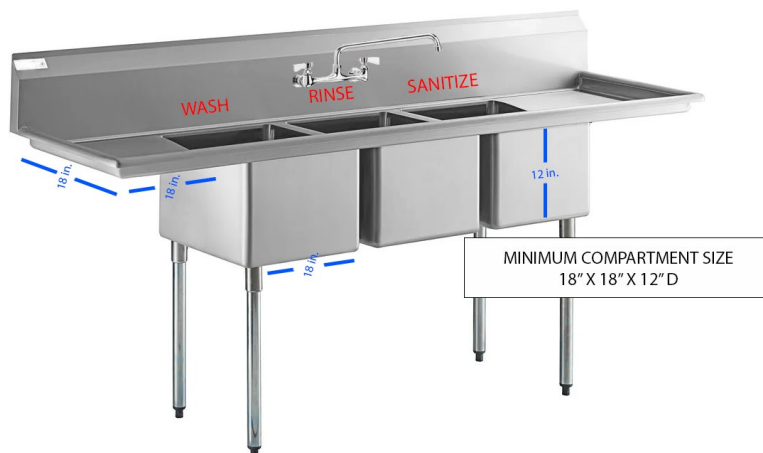
## ENFORCEMENT OFFICER DISCRETION (CRFC 114363)

- The Environmental Health Specialist may establish additional structural or operational requirements, or both, as necessary to ensure that foods are prepared and maintained safe.

## WAREWASHING FACILITIES (CFRC 114097 to 114099.2, 114351)

*This violation may warrant a closure if not corrected on site.*

- Vendors that prepare unpackaged foods and drinks must have access to a stainless-steel utensil sink with three compartments and integral drainboards for cleaning equipment, utensils, and other general cleaning purposes.
- The warewashing facility shall be capable of providing hot water of at least 120°F through the faucet. The first compartment shall be used to wash, the second to rinse, and the third to properly sanitize.
- The unpackaged food vendor is required to have access to a warewashing facility. Check with your organizer if a warewashing facility will be provided. If not, the vendor shall provide a warewash sink or have one available as part of a signed agreement with a neighboring temporary event vendor or permanent food facility within 200 feet from their booth.
- DEHQ may allow up to eight temporary food facilities to share a warewashing sink when easily accessible and located within 100 feet.
- The local enforcement agency (DEHQ) may allow a temporary food facility to operate without providing a warewashing sink if the following occurs: the event is no more than four hours per day at a single event; an adequate supply of utensils and spare utensils; they have been properly washed and sanitized at an approved food facility; are stored and kept free of becoming soiled or contaminated.
- Overhead protection is required for warewashing facilities if outdoors.



### CONSUMER UTENSILS (CRFC 114353)

- Provide only single-use utensils for customer use.
- Clean consumer-owned containers may be filled by either the employee or the owner of the container if the container is designed and constructed for reuse; the booth vendor should isolate the container from the serving surface or sanitize the surface after each consumer-owned container filling.
- The local enforcement agency may allow a temporary food facility to use multiuse utensils that are cleaned, rinsed, and sanitized pursuant to Chapter 5 (commencing with CRFC Section 114095), as applicable.

### EQUIPMENT (CRFC 114354)

- All equipment must be approved, in good repair, and properly stored to prevent contamination.
- Provide adequate cold and hot holding equipment to ensure proper temperatures are maintained during transportation to the event, storage, and during operation at the event. You must have enough space to store all food items properly.

### ICE (CRFC 114355)

- Ice used for refrigeration purposes cannot be used for consumption in food or beverages.

### STORAGE OF FOOD, UTENSILS, AND RELATED ITEMS (CRFC 114047, 114356)

- Store all foods and utensils at least 6 inches off the ground.
- During periods of operation, supplies and non-potentially hazardous foods in unopened containers may be stored adjacent to the TFF or in unopened containers in an approved nearby temporary storage unit. (An “unopened container” means a factory sealed container that has not been previously opened and is suitably constructed to be resistant to contamination from moisture, dust, insects, and rodents.)
- Food must be stored within a fully enclosed TFF booth, within a permanent food facility, or other location approved by DEHQ when the booth is not operating. The food must be protected at all times from contamination, exposure to the elements, rodents and other vermin, and temperature abuse.
- Multi-day food storage - identify how and where the food will be stored. Food must be stored in an approved manner, for example, in a refrigerated truck, onsite kitchen, etc. If stored at a commissary, a commissary agreement is needed.

### HANDWASHING FACILITIES (CRFC 114358)

*This violation may warrant a closure if not corrected on site.*

Handwashing facilities must be provided in each food booth and must include the following:

- A minimum five (5) gallon insulated container with a spigot that provides a continuous stream of warm water that leaves both hands free for vigorous rubbing during handwashing.
- Warm water at a **temperature of 100°F - 108°F**
- A catch basin to collect wastewater and properly dispose of all wastewater.
- Soap in a pump dispenser and single-use paper towels.



## **CLEANING & SERVICING (CRFC 114361)**

- A TFF in operation for more than one day must be adequately cleaned and serviced in a method approved by DEHQ.

## **CONDIMENTS (CRFC 114077)**

- Condiment containers (ketchup, mustard, onions, and relish) shall be in a protective container. Allowable containers include: a pump style, squeeze container, or have covers/lids to protect the contents. Single service packets are recommended.



## **FOOD HANDLING & DEMONSTRATION OF KNOWLEDGE (CRFC 113947, 113947.1 113947.2 and 113947.3, 113691, 113977, SDCC 61.114)**

- A Food Handler is a person who prepares, handles, packages, serves, or stores food or handles utensils or assists another person in any of these tasks. Owners and operators of TFFs that prepare, handle, or serve non-prepackaged food must ensure that their Food Handlers demonstrate adequate knowledge of food safety principles. This can be accomplished by either of the following:
  1. Employing a food handler who has a valid food handler card or County-approved food handler test, or food safety certificate **or**
  2. Have an owner or a PERSON IN CHARGE who can demonstrate that they have adequate knowledge of food safety principles related to the specific food facility operation. The food handler can demonstrate adequate knowledge of food safety principles related to the operation of the temporary food facility.
- If applying for an annual unpackaged vendor permit, a food safety manager certificate is required by at least one person.
- Safe food handling methods must be followed at all times.
- Avoid unnecessary direct handling of food and use utensils whenever possible.
- Eating is not allowed inside a food preparation booth. A food employee may drink from a closed BEVERAGE container if the container is handled to prevent contamination of the employee's hands, the container, open food, and food contact surfaces.
- Smoking is prohibited in food booths.

## **RESTROOMS, WATER SUPPLY AND WASTE DISPOSAL (CRFC 114359)**

- An approved toilet facility must be within 200 feet of the booth. Toilets and handwashing facilities must be provided for food employees at a ratio of 1 per 15 food employees.
- The water supply to all sinks for food preparation and utensil washing must be from an approved, potable source provided under pressure via a mixing faucet. Each sink must have hot and cold running water.
- At least 20 gallons of clean potable water shall be available per food booth per day of operation. Potable water supply shall be protected with a backflow protection device.
- The liquid waste must drain to sewer or by means approved by DEHQ and the local utility department. No wastewater may be discharged to the ground (including grass area and planters), or storm drains.
- If waste tanks are used, tanks shall have a minimum capacity that is 50% greater than the potable water tank attached to the respective prep sinks, portable handwash sinks, and 3 compartment warewashing sinks.
- The organizer's responsibility is to ensure sufficient trash and garbage containers for each booth and the public eating areas. The containers must be rodent and fly-proof and be kept clean.

## **ADDITIONAL INFORMATION**

- Visit our [Frequently Asked Questions \(FAQs\)](#) page for more information.