

**87 Aerospace Medicine Squadron
Public Health Flight**

Handout for Temporary Food-Service Facilities

Information in this handout is extracted from the 2001 Food and Drug Administration Food Code (USAF Version) and AFI 48-116, Food Safety Program, dated 17 Mar 2004. It is to be provided to all applicants wishing to set up a temporary food sale on McGuire AFB.

Food is easily contaminated. Under proper conditions, it will readily support the growth of many organisms that produce illnesses. Most food-borne illnesses (FBI) have an explosive nature but some can sneak up on you. In either case, the illness has obvious effects on a unit's capability to perform its mission. For example, what could happen if an aircrew suffers a FBI during the base open house as a result of a temporary food booth? The results could be tragic.

TEMPORARY FOOD SERVICE FACILITY: It is defined as a facility intended to operate intermittently for a limited time (for example, at sporting events, carnivals, base open house, Armed Forces Day activities, squadron fund raisers, school functions, etc.). **Organizations planning to operate temporary food service facilities must be coordinated with Public Health, in writing, as soon as possible, but no later than five (5) working days prior to the scheduled opening.** If such facilities cannot comply with all requirements for safe food handling and sanitation, they may be permitted to operate with restrictions on types of food served and on methods of preparation and handling to adequately protect the consumers. A representative of Public Health may conduct an evaluation before the event opens or during the event to determine that all requirements are being met.

POTENTIALLY HAZARDOUS FOODS: Any food that contains milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacean or other ingredients (including synthetic ingredients) **in any form can support the growth of dangerous microorganisms.** The only potentially hazardous foods that may be prepared or served are those that require only seasoning and cooking (such as hamburgers and frankfurters). The facility must not prepare nor serve any other potentially hazardous foods, including pastries filled with cream (or synthetic cream, custards and similar products) and salads or sandwiches containing meat, poultry, eggs, or fish. This prohibition does not apply to potentially hazardous food if all of the following conditions are met:

1. It has been prepared and packaged in food handling facilities approved by Public Health.
2. It is obtained in individual serving portions.
3. It is stored continuously at a temperature of 41°F or below, or at a temperature of 135°F or above. **You must have a thermometer (s) available!** To order thermometers: NSN: 6685-00-444-6500 (Thermometer Bimetallic) 1 each (quantity), \$3.04.
4. It is served to the customer in the original, unopened container.

If you are not sure if a food item you wish to serve is potentially hazardous or meets the above conditions, contact Public Health for guidance at 754-9199.

THE FOLLOWING REQUIREMENTS ARE THE MINIMUM FOR A TEMPORARY FOOD SERVICE FACILITY:

LOCATING AND PROTECTING FOOD AND EQUIPMENT: Locate and install food preparation equipment in a way that prevents food contamination and makes it easy to clean. Protect food contact surfaces so that the customers and other agents will not contaminate them. Provide covering for food to protect it from insects, dust, etc.

CRITERIA FOR ICE: When ice is to be consumed or will contact food, it must be made under sanitary condition and must comply with the standards for water. Obtain the ice in chipped, crushed, or cubed form, and in single-use bags made of safe plastic or wet-strength paper, filled and sealed at the point of manufacture. Keep the ice in these bags until using it in order to protect from contamination. Ice used to keep food and cans cold should not be put in drinks. Use a scoop with a handle, not a cup or hands, to dispense ice.

FOOD SOURCES AND CONDITIONS: ALL food supplies must come from approved sources. They must be in sound condition, free from spoilage or contamination, and safe for human consumption. Public Health technicians conducting the preliminary survey can advise you of approved sources (the commissary, base exchange, and clubs).

POTABLE WATER: The establishment must have enough potable water as required for preparing food, cleaning and sanitizing utensils and equipment, and for washing hands.

SINGLE-SERVICE ARTICLES: When temporary food service establishments do not have facilities for cleaning and sanitizing tableware, single-service articles only must be provided for consumers to use. Unless single-service knives, forks, or spoons are prewrapped or prepackaged, provide holders that protect them from contamination and present the utensil handle to the consumer. Single-service items **WILL NOT** be reused.

WET STORAGE: Do not store packaged food in contact with water or undrained ice.

PERSONAL HYGIENE/WASHING HANDS: Workers should be clean/sanitary and not work if they show signs of a communicable disease/illness (i.e. excessive cuts, burns, sores, or other skin infections, or any signs of a common cold or infection). Employees must have a convenient facility available for hand washing. This facility must have, at least, warm running water, soap (preferably liquid or powder, rather than bar form), and individual paper towels. Food should not be contacted directly with the hands. Tongs should be used for this purpose. If running water is not available, there should be a container available for a water/bleach solution. Wash hands after any interruption of food activity (breaks, smoking, etc.).

SANITIZING PROCEDURES FOR FOOD CONTACT SURFACES: Food contact surfaces should be cleaned with a water/bleach sanitizing solution (1/2 – 1 teaspoon of bleach per gallon)

NO HOME PREPARED HAZARDOUS FOODS ARE PERMITTED TO BE SOLD TO THE GENERAL PUBLIC (HOWEVER THEY ARE ACCEPTABLE IF AND ONLY IF THE CONSUMERS OF THE PRODUCT ARE MEMBERS AND EMPLOYEES OF THE SQUADRON OR GROUP RESPONSIBLE FOR THE SALE; THEREFORE ACTIVITIES SUCH AS OFFICE OR SQUADRON POT LUCK LUNCHEONS ARE ACCEPTABLE AND DO NOT REQUIRE PUBLIC HEALTH INVOLVEMENTS).

NO RESERVICE OF FOOD IS PERMITTED.

FOOD MUST BE ROTATED AND THROWN OUT AFTER FOUR HOURS.

TEMPORARY FOOD EVENT COORDINATOR'S APPLICATION

(Completed for events with multiple temporary food vendors)

1. DATE APPLICATION SUBMITTED (YYYYMMDD)	2. NAME OF EVENT
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3. EVENT LOCATION <i>(Installation; street address; site name)</i>	4. EVENT SITE DESCRIPTION <i>(Parade field; paved lot; etc.)</i>
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5. EVENT DATE(S) AND TIME(S)

6. EVENT COORDINATORS OR RESPONSIBLE INDIVIDUALS		
a. Name <i>(first & last)</i>	b. Address <i>(include ZIP Code)</i>	c. Phone <i>(include area code)</i>

7. ONSITE COORDINATORS <i>(Provide information for contact during entire event)</i>		
a. Name <i>(first & last)</i>	b. Address <i>(include ZIP Code)</i>	c. Phone <i>(include area code)</i>

8. EXPECTED TOTAL NUMBER OF PATRONS:	9. ANTICIPATED NUMBER OF PATRONS PER DAY:	10. EXPECTED PEAK DAYS <i>(Specify the date or days of the week):</i>
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TEMPORARY FOOD EVENT COORDINATOR'S APPLICATION

11. Planned number of temporary food operations or concessions during this venue:

12. INDIVIDUALS RESPONSIBLE FOR EACH TEMPORARY FOOD OPERATION

a. Concession Name	b. Operator Name <i>(first & last)</i>	c. Address <i>(include ZIP Code)</i>	d. Phone <i>(include area code)</i>

13. Date and time food service operations will be set up:

14.a. Describe toilet and hand wash facilities that will be available onsite *(type; number; location)*:

b. Who is responsible for toilet/hand wash facility maintenance during the event? *(name, organization, & phone)*

c. If portable toilets are used, how often will they be serviced during the event? *(provide frequency, interval, or dates)*

15. Will electricity be provided to temporary food establishment sites? Yes* No

* If Yes, describe how:

16. Describe the potable water supply available onsite *(to support food concessions & hand wash)*:
*Note: If a non-public water supply is to be used (i.e., well water), the results of the most recent water test must be submitted with this application.*

17. Describe wastewater disposal system available onsite:

TEMPORARY FOOD EVENT COORDINATOR'S APPLICATION

18. Describe garbage disposal during the event (*type, number, location of containers; removal*):

19. Number of attached continuation pages:

20. APPLICANT/COORDINATOR STATEMENT: I hereby certify that the above information is correct and I fully understand that any deviation from the above without prior permission from the Medical Authority or designated representative and the event sponsor may nullify final approval.

a. APPLICANT/COORDINATOR SIGNATURE

b. DATE

c. CO-APPLICANT/COORDINATOR SIGNATURE

d. DATE

21. REGULATORY AUTHORITY: Approval of these plans and specifications by this Regulatory Authority does **not** indicate compliance with any other code, law or regulation that may be required (i.e., Federal, state, or local). Furthermore, it does not constitute endorsement or acceptance of completed food establishments (structure or equipment). A pre-opening inspection of all food operations with equipment in place and operational will be necessary to determine compliance with the Tri-Service Food Code and local and state laws governing food service establishments.

Approved

Date *MM/DD/YYYY*

Disapproved

Date *MM/DD/YYYY*

Establishment Restrictions:

Reason(s) for Disapproval:

22. AUTHORIZED DATES TO OPERATE

23.a. REVIEWER (*Print full name and rank*)

b. TITLE

c. SIGNATURE

d. DATE