

BOARD OF HEALTH: ELLWOOD CITY
TEMPORARY FOOD SERVICE
REVISED: RULES AND REGULATIONS
FOR FESTIVALS AND BAZAARS (last update May 7, 2007: last approval date May 7, 2007)

1. WATER SUPPLY

- A. All concessions must be provided with hot and cold running water piped to the stand or have an adequate supply on hand for cooking, cleaning, and handwashing. This water must be stored in a clean, covered container which has a dispensing spout. No dipping will be allowed. The container must be a minimum 5-gallon capacity. Collapsible 5-gallon containers (of the type used for camping) are acceptable.
- B. In the case where hot water is not piped to the concession, a source of hot water must be available. Hot plate or coffee urn may be used. Again, no dipping of water is allowed. The hot water can only be poured or dispensed via a spigot.

2. SEWAGE AND WASTE WATER

- A. Each concession not supplied with a built-in waste system must provide a minimum 5-gallon container (plastic or galvanized with a tight-fitting lid) for the retention of all wash and cleaning water prior to final disposal.

3. HANDWASHING FACILITIES

Each concession must provide: a) a basin for handwashing; b) soap; c) single-use paper towels; and d) waste container.

4. DISHWASHING FACILITIES

Each concession which does not have built-in dishwashing facilities (must be separated from handwashing) must provide the following:

- A. Sufficient containers or buckets (separated from handwashing and cleaning) for accomplishing a three-step method (wash, rinse, sanitize) of dishwashing.
1. Acceptable "set-up" methods:
- a. Large operation – three containers, buckets, basins, or similar.
 - b. Operation where utensils are limited to spatulas, tongs, etc. – two containers with facilities for sanitization by boiling.
2. Where method "a" above is employed, a sanitizer must be on site and used.
- B. When a concession is operating only a single day, equipment may be washed at a permanent facility such as at their church, fire hall or home after use. However, during any given day, multi-use china, silverware, etc., must be washed and sanitized between uses.

5. REFUSE

All concessions must be supplied with a plastic or galvanized waste container with a tight-fitting lid. All food wastes, soiled paper, and residue must be stored here with the lid on when not in immediate use.

6. ICE SOURCES

All ice must come from a source approved by the Health Officer. All ice used in drinks or for any other purposes where ice will be consumed must be received packaged.

7. ICE STORAGE AND DISPENSING

- A. All ice used in the preparation of drinks, beverages or other purposes where ice will be consumed must be stored in a clean, easily cleanable, nonporous, closed container. An ice chest may be used for this purpose. Styrofoam coolers may only be used if the inside of the container and lid is lined with plastic.
- B. All ice must be dispensed with a conventional ice scoop which must be stored in the ice, handle up, or outside the ice on a clean surface and protected from contaminants.

8. REFRIGERATION AND FOOD HANDLING

- 40°
- A. All perishable and/or potentially hazardous foods must be kept cold (40° degrees F and below) or hot (140 degrees F and above) at all times. This restricts the "stockpiling" of hot dogs, sausage, etc. for stock and display.
 - B. Foods, cats, etc., may not be stored in ice. However, canned or bottled beverages may be stored in ice when the following is met:
 - 1. Drain must be provided to limit water accumulation.
 - 2. Ice may not be used in beverages, etc.
 - C. All cooling facilities for the storage of perishable and/or potentially hazardous foods must be capable of maintaining a temperature of 40° degrees F or below. Each unit must be supplied with a thermometer.
 - D. All foods must be covered when not in use.
 - E. Money handlers and food preparers shall be separate positions; no one shall be responsible for preparing food and to collect money at the same time. After a worker has handled money, hands must be washed before that worker moves to another position.
 - F. Food handlers/servers must wear gloves or must use an artificial barrier when handling prepared food and/or beverages. An artificial barrier is defined as a medium such as a plate, plastic/foil, deli wrap or a similar item. Food handlers/servers may also handle money when said barriers are used. After workers handle money, hands must be washed or sanitized before handling food again.

9. VECTOR

If problems arise regarding the presence of insects, etc., the concessions affected will have to be screened or sufficient fans will have to be provided to prevent insect entrance.

10. FLOORS

The following types of floorings are satisfactory for use:

- A. Pallets - these must be small enough to be easily removed for cleaning the area under it.
- B. Concrete or blacktop.
- C. Wood sheeting
- D. Linoleum, tile and other similar impervious materials.
- E. Flooring should cover the inside dimension of each structure.

11. FAIR BOARD RESPONSIBILITIES

- A. Ensure that sewage disposal meets the requirements of and are approved by the local sewage enforcement officer.
- B. If a "private" water supply, contact the local Department of Environmental Protection office for water system approval prior to the fair opening.
- C. Advise the concession of the agency to contact for the required food concession operating license/registration or if they have any questions concerning their current license/registration. New concessions should contact that agency prior to opening day of the fair.

12. PENALTIES

Penalties for failure to follow these rules can be severe, including but not limited to:

- A. Immediate revocation of food service permit by Borough Health Officer with no refund due of fees paid.
- B. Request to participate in future activities could be denied.
- C. Citations issued to parties responsible by the Borough Health Officer.
- D. Hearing before the Ellwood City Board of Health.

IT IS THE RESPONSIBILITY OF EACH FOOD BOOTH TO INSTRUCT THEIR WORKERS OF THESE RULES AND REGULATIONS!