

## Operating permit

- Operating permits must be conspicuously posted at all times. You may be assessed a reinspection fee for failure to post permits.
- If your event is cancelled or hours are changed, notify KPHD at 360-728-2235 or [food@kitsappublichealth.org](mailto:food@kitsappublichealth.org); email only on holidays, weekends, or after 4:30 pm on weekdays. You may be assessed a reinspection fee for failure to notify.
- Reinspections will occur until critical violations are resolved. One reinspection is included with each paid permit (a reinspection fee is not included with no-fee permits). Additional reinspections will incur a reinspection fee (see published Environmental Health Fee Schedule for amount), which must be paid at the time of the reinspection with a credit card (inspectors cannot take cash or checks). If the reinspection fee cannot be paid at the time of inspection, you will need to close and remain closed until the fee can be paid.
- Someone must be designated as the person-in-charge (PIC) at all times. The PIC is responsible for ensuring all of the applicable items in these operating requirements are in compliance.
- Booths must have a roof or canopy over all food preparation, storage, and service areas. All food and equipment must be at least 4" off the ground.
- Restrooms must be within 200 feet of each booth. The handwashing facilities must be supplied with soap, paper towels, and warm running water.

## Food worker cards & employee health

- Do NOT work if you are sick (vomiting or diarrhea in the last 24 hours or an uncovered sore).
- One person with a current Food Worker Card must be in the booth at all times. We recommend all workers and volunteers have a Food Worker Card. Take the online course found at [www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov).

## No bare hand contact

- Wash your hands between touching raw animal products and handling condiments and buns and before putting on gloves.
- Barehand contact with ready to eat food is not allowed. Use gloves, tongs, deli tissue, or utensils.

## Handwashing facilities



- A hand washing station must be provided in each booth. This consists of a 5-gallon insulated container with a spigot that provides a continuous flow of water between **100°F and 120°F**, soap, paper towels, and a bucket to collect dirty water.
- ALL wastewater should be emptied only into fixture on sewer (e.g., mop sink at commissary kitchen). Do not pour wastewater into storm drains, portable toilets, or onto the ground.

## Sanitizing solution

- Sanitizing solution must be made and ready for use at all times. Bleach is the most common sanitizer (one teaspoon of liquid bleach per one gallon of cool water). Use test strips to check the sanitizer strength. Change the sanitizing solution at least every two hours.
- Store wiping cloths for counters, tabletops, and food preparation areas in the solution between uses.
- A separate bucket is required for storing cloths used with raw meats. It is important to sanitize any surface that has been touched by raw meat.

## Food source

- All foods must be from an approved source. Foods must be prepared and stored in an approved facility or on site.
- Home-canned and home-prepared foods, ice, raw milk, or storage of foods at a residence are not allowed.
- Ice used for cold-holding or consumption must be from an approved source. Ice used to cold hold bottles, cans, and prepackaged foods must not be used in beverages.

## Produce washing & preparation

- Fruits and vegetables must be washed at an approved location. All washed produce must be stored and transported in a food grade container (not the original packaging). Alternatively, pre-washed products may be used.
- Most produce cutting, slicing, dicing, spiralizing, soaking, etc. must be done in the commissary kitchen. A few pieces of produce may be prepared on site, but you must have pre-approval from an inspector beforehand.

## Cold holding

- Keep cold foods at **41°F or below**. Check temperatures frequently.
- If using ice for cold holding, foods must be pre-chilled to below 41°F before placing in ice. Foods must be surrounded by ice when in a cooler and up to the food line when in an in-use container.
- Do NOT over fill coolers with food. Have a sufficient supply of ice available, especially on warm days.

## Hot holding & reheating

- Keep hot foods at **135°F or above**. Check food temperatures frequently.
- Electrical or propane devices are required for hot holding in outdoor environments. Sterno has proven to be ineffective in windy and other weather conditions and cannot be used.
- Foods prepared and cooled at the commissary kitchen must be rapidly reheated from **41°F to 165°F** within one hour.
- Commercially processed foods must be rapidly reheated from **41°F or room temperature to 135°F** within one hour.
- Foods can only be reheated once.
- Use stoves, grills, or microwaves for rapid reheating. Steam tables and other hot holding units are not to be used for reheating.

## Cooking temperatures

- Check the final cooking temperature of all food with a thermometer.  
Poultry, casseroles, stuffed foods-----**165°F**  
Ground meats -----**158°F**  
Fish, intact beef steaks, pork, eggs -----**145°F**
- A consumer advisory is required any time raw or undercooked meats, eggs, or seafood are offered for sale or to order.

## Cooling

- Cooling is the process of rapidly bringing food from hot/ambient temperatures to **41°F or lower**. Cooling at a temporary event is prohibited. All foods must be cooled at an approved commissary kitchen prior to the event.
- Cooling must be done using an approved method. The most common way to safely cool hot foods is in a pan no more than 2" deep, uncovered in a commercial refrigerator.

## Thawing

- Foods must be thawed in a refrigerated unit and cannot exceed **41°F**, in the microwave as part of a continuous cooking process, under cold running water not to exceed **70°F**, or as part of the cooking process. Time/temperature controlled for safety foods can never be thawed at room temperature.



**Foods found at improper temperatures or not cooled properly may need to be destroyed! Any temperature violations must be corrected immediately.**

## Thermometers

- A thermometer must be available for checking cooking, hot/cold holding, reheating, and cooling temperatures. Use a thermometer to check **internal** temperatures of food products. A tip-sensitive digital thermometer is required if serving thin foods such as hamburger patties or cut leafy greens.



## Dishwashing facilities

- Use a three-compartment system for washing equipment and utensils: 1) Wash in hot soapy water; 2) Rinse in hot water; and 3) Sanitize for one minute, then air dry. For events lasting two or more consecutive days, dishwashing facilities must be within 200 feet of the booth, or available for use at the commissary kitchen. Events lasting one day or less may use a temporary three-tub setup.



## Utensils

- Utensils must be properly washed or replaced at least every four hours.

## Food protection

- Protect food on display from environmental and customer contamination. Any unwrapped food item must be protected by use of sneeze guards, lids, packaging, or other effective means. Serve condiments in individual packets or from squeeze containers. Keep cooking equipment separated from customers.
- Chemicals such as bleach must be stored away from food storage, preparation, and service areas.
- Smoking, eating, or drinking in booths while working is not allowed.