



# TEMPORARY FOOD BOOTH SETUP



**TEMPORARY FOOD SERVICE ESTABLISHMENT** – is an operation that is conducted in a mobile, stationary, temporary, or permanent facility or location, where consumption is on or off the premises, operates for a period of not more than 14 consecutive days and where potentially hazardous food is served and is set up for public access and is an advertised event either by newspaper, poster, flyer, billboard, marquee and/or radio, whether there is a charge for food or not.

## 1. Tent or Booth

*Something to protect your food preparation area. Grills need a lid.*

## 2. Metal Stem Thermometer

*Something to check your food to make sure it is hot enough or cold enough.*

## 3. Cooler or Refrigerator

*Ice chest with ice is o.k. as long as the food is in a container to separate from ice.*

## 4. Cooking Equipment

*Pans and containers with lids to store cooked food, grills with cover to protect food*

## 5. Household Bleach

*Place 1 cap of bleach to 1 gallon of water for cleaning. Place 1 cap of bleach in water used for handwashing.*

## 6. Handwashing Setup – Soap, Towels, Water, Waste can

*Something that will dispense the water freely (large metal coffee pot, water container with a pull spout. Must have soap and towels with towels dispensed somehow by either a dowel platform or as simple as a coat hanger.)*

## 7. 3 Washing containers

*3 wash tubs to wash dirty utensils (can be buckets, dishpans, or similar)*

## 8. Food Handling Equipment – tongs, spatulas, gloves, handled scoops

*Must never touch prepared foods with your bare hands. Keep dispensing equipment in the food or on/in a clean container in between dispensing.*

## 9. Proper clothing - Hair restraint, clean outer clothing

*Hair must be restrained either by a golf visor, baseball cap, bandana, hair net, etc.*

\*\*\*\*\*ONLY MUNICIPAL WATER OR BOTTLED WATER WILL BE PERMITTED\*\*\*\*\*

\*\*\*\*\* (NO PRIVATE WELL WATER) \*\*\*\*\*

**\*\*NO HOME COOKED OR PREPARED FOODS ALLOWED FOR SERVICE TO THE PUBLIC\*\***

**\*\*ALL FOODS MUST BE FROM AN APPROVED SOURCE OR INSPECTED PROCESS\*\***

*Exemption: Baked goods (pies, cookies, cakes, bread)*

**\*\*NOTE\*\*** The key to having a safe food vending event is to keep the preparation process as simple as possible. The old saying "K.I.S.S." can be defined as "**KEEP IT SIMPLE (&) SAFE**". This is accomplished by not providing home prepared foods, making foods with very little prep like hot dogs, store bought chili, store bought meats, hamburger patties purchased in patty form (no additional handling), keeping foods cold in the cooler, cooking foods hot, and keeping foods covered to protect from dust and insects. Making sure handwashing is a priority is also very important.

These rules are not as strict only because measures are taken to limit the risks to food safety.

*For foods requiring multiple steps in processing, additional requirements may apply.*



### FOR MORE INFORMATION CONTACT:

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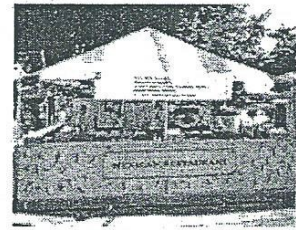
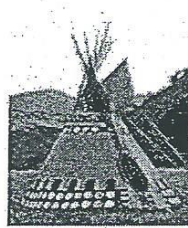
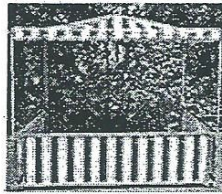


# Temporary Food Booth Setup

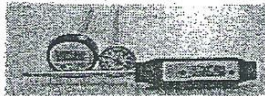


\*\*\*PICTURE EXAMPLES\*\*\*

## Tent or Booth - overhead protection



## Metal Stem Thermometer - to test food



## Handwashing Setup – Soap, Towels, Water, Waste can



Water w/Bleach



Dispensed Towels

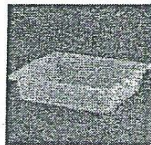
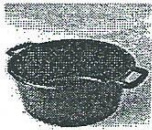


Soap

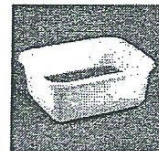


Container for waste

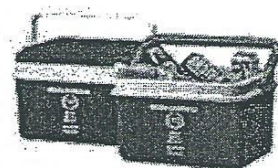
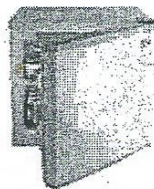
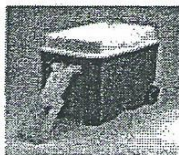
## 3 Washing containers - to clean dirty utensils



**\*\*3 of any of these:\*\***



## Cooler or Refrigerator



## Trash Can



## Hair Restraint

