



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

**Temporary / Occasional Food Vendor Requirements:
Self-Check List**

1. All vendors must be on "vendor list" provided to this department 2 weeks prior to event. _____

PRIOR TO COMMENCING FOOD PREP, COOKING, OR SERVICE:

2. Vendor must provide approved enclosure. Roof and 4 walls required. _____

- Minimal openings for food service allowed.
- Solid or screen mesh walls are approved.
- Cleanable, non-absorbent flooring material (Tarps) must be provided over grass or dirt under entire enclosure and any other food storage or cooking areas / equipment.

3. Open food Prep / Cooking / Service / Storage must be done within the enclosure. _____

- Exception: Open flame BBQ units may be used outside the enclosure.
 - No hot holding permitted on BBQ units
 - Only cooking of product over direct flame is permitted (No pots / pans / etc)

4. Vendor must provide approved hand washing set-up to include: _____

- Minimum 5gal container with free flowing (hands free operation) valve full of warm water (100° F)
- Pump soap dispenser with soap.
- Paper towels (Napkins not permitted)
- Catch basin for waste water.

5. All food must be prepared on-site or at approved commissary / permitted food facility. _____

- Food receipts, commissary agreement letter, or copy of facility permit must be available at inspection.
- **NO HOME PREP OR HOME STORAGE OF FOOD IS ALLOWED.**

6. Vendor must provide approved 3-compartment sink set-up for utensil washing and sanitizing. _____

- Up to 4 vendors may share centrally located 3-compartment sink.
- For Occasional event, a 3 bucket or bus tub system will be allowed but may not be shared.
- Sink or buckets/tubs must be large enough to accommodate largest utensil.

7. Vendor must provide method of maintaining hot foods above 135°F and cold foods below 45°F. _____

8. Vendor must have probe thermometers, sanitation test strips, and chemical sanitizer onsite. _____

9. Must meet all other requirements of the Temporary Food Facilities Operator's Guide _____

- Guide Available online at

www.rivcoeh.org/openemis/system/galleries/download/Environmental-Health/DEH_TempEventsFinal.pdf

VENDOR IS NOT APPROVED TO OPERATE IF ANY OF THE ABOVE REQUIREMENTS ARE NOT MET.
FAILURE TO COMPLY MAY RESULT IN CLOSURE, CITATION, OR OTHER FURTHER LEGAL ACTION BY THIS DEPARTMENT.