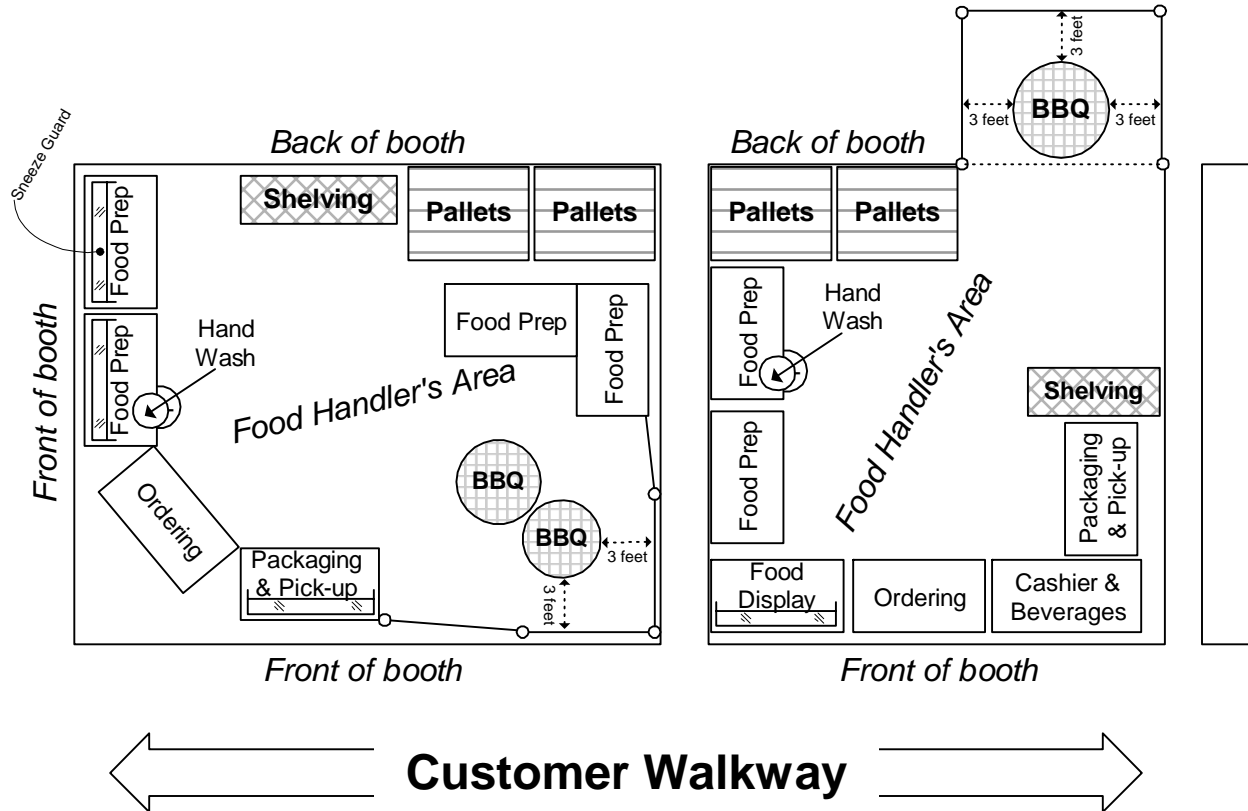


# Food Booth Design Suggestions

Three Examples of Suggested Booth Layout



## Arrangement of booth must:

- ✓ Keep the public out of the food booth
- ✓ Food vendors will NOT be allowed to provide public eating areas
- ✓ Protect food from human and environmental contamination
- ✓ Have a handwash area for food handlers, (warm water, liquid soap, and paper towels)
- ✓ Provide a way to keep all food and food preparation materials 6" above the floor/ground
- ✓ Have a container of sanitizing solution, (one tablespoon bleach per gallon of water)
- ✓ Barbecues will not be allowed in the customer walkway at all
- ✓ Sneeze guards or a physical 3 foot setback is required for all barbecues and prep/sampling areas near public