



Downtown Morgan Hill Amphitheater Grounds & Depot Street
Saturday 10am – 7pm & Sunday 10am – 6pm
Outdoor Festival Rain or Shine
20,000 Attendance over 2 days
www.morganhillmushroomfestival.org

\$400 10x10; 750 10x20

Morgan Hill, CA is Silicon Valley's escape. Centrally located between San Francisco and the Monterey Bay, Morgan Hill is one of the most desirable and fastest growing communities in Santa Clara County. People are drawn to the beautiful hillsides surrounding the valley, the peaceful atmosphere and the general quality of life Morgan Hill offers. Morgan Hill's combination of climate, resources, points of interests and ethnic diversity provide a solid economic environment as well as a vital and exciting community in which to live, work and play. Demographics available upon request.

APPLICATION PROCEDURE:

- Completed application must include 1 picture of product, signed waiver, current PFR for the health permit, completed (correctly) temporary food vendor health permit application (TFF) and payment.
- The Selection Committee will meet every two weeks to consider all applications received at that time.
- The Committee's decision is based on the needs of the Morgan Hill Mushroom Festival and is final.
- Vendors will be notified of their acceptance in a timely manner. Those accepted will receive space assignment and set-up information the first week of May. All placement decisions are final. **NO NEGOTIATIONS!**
- Priority on pre-packaged items is given to returning vendors. If a returning vendor does not submit their application by the deadline date of March 1st, we will accept a new vendor with similar pre-packaged items. No exceptions!
- Fill out all Health permit forms completely and return with application and appropriate fee. If the applicant is Veteran Exempt, please fill out the

necessary information included on the Temporary Event Permit from DEH. Pre-packaged vendors must abide by the Santa Clara County Health Department regulations. If not, Festival Management or the Department of Health has the right to shut down your booth without refund.

- Please fill out the application completely. Read the terms & conditions, sign and mail the original with your booth fees. Make sure you keep a copy for your records.
- Early-bird registration deadline is March 1. A \$100 fee will automatically be added for applications received after this date. Applications will be accepted until sold out.
- All fees to be paid to the Morgan Hill Mushroom Festival who will write one organizational check to the Santa Clara County Health Department.

BOOTH INFORMATION:

- Vendor is provided SPACE ONLY. You are required to bring your own display, table, chairs, etc., to fit the size of space you requested.
- Electricity can be ordered for an additional fee. Electrical is only available during festival hours. No generators are permitted for Pre-Packaged vendors. Your placement will be restricted to the area that electricity is available.
- Corner booths are very limited and not guaranteed. If you require larger than a 10x10 and need the extra space, it would be beneficial to secure a 10x20 space. If you are not assigned a corner booth, we will refund your corner booth fee.
- All applications are date stamped and selected on a first come, first served basis. Each booth must have prominent signage identifying company name! Vendors not accepted will have all materials and fees returned. Cancellations prior to May 1st can receive a refund, minus \$100 processing fee. NO REFUNDS after May 1st! There is a \$25 fee for returned checks.

GENERAL INFORMATION:

- The Mushroom Festival reserves the right to locate vendor booths according to the needs of the festival.
- We provide space only. All pre-packaged food vendors must supply their own canopy, table, chairs, etc.
- All display and merchandise must be placed within your 10x10 space. Items may not extend into the aisle past your booth. Sidewalks must remain open and clear at all times. No sampling outside your booth.
- Booth sharing is NOT allowed
- No sodas, bottled beverages and bottled water are allowed to be sold or handed out in vendor booths.
- Electrical service is available only during festival hours and not available in all locations. This will effect booth location.
- Security is provided from 8pm Friday to 8pm Sunday. Each vendor is responsible for securing their own booth. We recommend you cover your items and enclose your booth overnight. The Festival is not responsible for any loss or theft incurred by any vendor.
- Access to your booth will be available on Friday 5pm for set up. Please note: Streets don't close until 5pm. Vendors are encouraged to put up signs,

decorate and move in large items and tables on Friday. If you set up in the wrong booth space you will be asked to move. If you are not available to move your booth, Festival management has the right to move your booth and is not responsible for any damage.

- All applications are date stamped and selected on a first come, first served basis. Each booth must have prominent signage identifying company name! Vendors not accepted will have all materials and fees returned. Cancellations prior to May 1st can receive a refund, minus \$100 processing fee. NO REFUNDS after May 1st! There is a \$25 fee for returned checks.
- Tables are not available to borrow or rent from the festival. Please make arrangements to provide your own. They should be covered with a washable surface if preparing food.
- Vendors are responsible for removing their own trash from their area each evening and may not use Festival trash receptacles used by public for its disposal. Each pre-packaged food booth must provide its own garbage cans behind booth for your own trash.
- The Morgan Hill Mushroom Festival has the right to prohibit and/or evict (without refund or assumption of liability for lost sales or expenses) any presentation or person who is in any manner deemed offensive or unprofessional.
- All vendors agree to participate for the entire event and understand that tear down on Sunday before 6pm is not allowed for any reason.
- The Mushroom Festival Committee does not guarantee exclusive rights to any food item and makes all final decisions regarding food and beverage sales.

HEALTH PERMIT:

Your vendor confirmation page will include all necessary health permit requirements to review. Copy the informational pages and train all workers on these regulations. Inspectors will be on site both festival days to ensure compliance. All Health Department regulations will be enforced even after the inspectors have left the grounds. Food may not be sold or sampled outside of the booth. The Mushroom Mardi Gras does not take responsibility for any vendor who is shut down for non-compliance. Absolutely no refunds will be granted if a food vendor is shut down by the Health Department or festival management for non-compliance.

VENDORS/TEMPORARY FOOD FACILITY OPERATORS:

Temporary Food Facilities (TFF) or food booths are food operations that operate at approved public events. An Environmental Health permit is required to operate a TFF whenever food or beverage (unpackaged or prepackaged) is sampled, sold, prepared, or given away to the public. Food shall be obtained from sources that comply with all applicable laws. Food stored or prepared in a private home shall not be used or offered for sale unless that food is prepared by a cottage food operation that is registered or has a permit. Permitted operations are inspected by the Department of Environmental Health.

Note: A processor of general food commodities (e.g. baked goods, noodles, processed fresh vegetables, seafood, snack foods, dietary supplements, etc.) must

obtain a Processed Food Registration (PFR) from the California Department of Public Health Food and Drug Branch. The PFR is needed prior to obtaining a TFF permit from DEH. For more information, visit the state website: <https://www.cdph.ca.gov/Programs/CEH/DFDCS/Pages/FDBPrograms/FoodSafetyProgram/ProcessedFoodRegistration.aspx>.

If you use a co-packer and receive the food a day or more before the event, complete the "Advance Preparation/Storage activities at approved kitchen" section on the TFF application.

Food vendor instructions on obtaining a temporary food facility permit (TFF):

- Download and complete the Temporary Food Facility (TFF) permit application on page 10 and email to Sunday Minnich at info@mhmmg.com no later than April 1st to be accepted as a food vendor.
- Morgan Hill Mushroom Festival collects all Health Permit Fees and submits them to the Santa Clara County Department of Health on behalf of participating food vendors. Any applications submitted within two-weeks prior to the festival will incur a 25% late fee.
- If you will have more than one (1) food booth/operation, submit a separate TFF application and permit fee for each booth/operation.
- A Processed Food Registration (PFR) from the California Department of Public Health – Food and Drug Branch is required for pre-packaged processed foods (see additional information on PFR requirements below).
- A CDFG license is required for manufacturing milk, ice cream or soft-serve products.
- A Cottage Food Operator registration or permit is required to make approved cottage foods from a home kitchen.
- Once all event applications are approved by the Santa Clara County Dept of Health, permits will be sent to the Mushroom Festival who will distribute your permit to you Saturday morning. Your permit must be posted in public view (i.e., booth) at all times during operation.

VETERANS:

Download and complete the Affidavit for a Veteran's Exemption form on page 12 and return with all required documentation no later than April 1st. If you do not return with all the requirement/necessary documentation, you will be invoiced the \$99 DEH permit fee of \$99. Veterans are not exempt from late fees, reinspection fees, or enforcement fees.

PREPACKAGED PFR REQUIREMENTS

(PFR's or Cottage Food permits must be submitted no later than April 1st to be accepted as a prepackaged food vendor)

The Santa Clara County DEH requires that all prepackaged foods must submit a valid copy of your CDPH Processed food registration (PFR) or the company's PFR that

processes your food (typically called a “co-packer”) with your temporary food vendor permit application.

When do you need a PFR before a health permit can be issued by the Santa Clara County DEH to participate in the event:

- If you manufacture/process your own food and store in boxes, bottles, jars, cans, etc.
- If your food is sold outside of your manufacturing facility and requires a label, you must obtain a PFR
- If you pick up or receive your product directly from your co-packer.
- You are a retail food facility (ie: restaurant/grocery store) selling your product outside of your permanent facility at a festival/special event.

If the prepackaged vendor uses a co-packer (co-packer has the PFR), then they are not required to have a PFR if they only hold the product for less than 7 days. However, in this example, this county requires one of the following to occur as the product cannot be stored in unapproved facilities or private residences:

- Product stored at an approved food facility – the permit holder of the approved facility is required to sign their commissary form and indicate on the application they are used for storage prior to the event; submit a copy of their state or local permit with the application.
- Product can be shipped directly to the event site. i.e. Event site is a community center, convention center, school, church or other facility that is under permit by the local health department. The commissary section must be signed by the permit holder and include a copy of their permit.
- The vendor can pick up their product from the co-packer and deliver straight to the event. At no time can food be stored in unapproved facilities or private residences. If product is picked up prior to the event, they need to disclose that information for review. Maintain receipts, packing slips, etc. during the event and present to the inspector upon request.
 - Example: Vendor and co-packer is in Southern California, picked up the day before and driven to the event site that night; product remains in a locked trailer at the event, etc.

All new pre-packaged food vendors are encouraged to meet with festival staff prior to the festival to go over requirements, etc to ensure all rules and regulations are followed by festival staff & Health Department. To set an appointment to meet prior to the festival, call or email Sunday Minnich at 408.778.1786 or info@mhmmg.com.

For more information or questions regarding Temporary Events contact:

Yvonne Blanco, REHS Senior Environmental Health Specialist

yvonne.blanco@cep.sccgov.org OR (408) 918-3481. Or you can call (408) 918-3400 and ask to speak to Administrative Support for Temporary Events

All new pre-packaged food vendors are encouraged to meet with festival staff prior to the festival to go over requirements, etc to ensure all rules and regulations are followed by festival staff and Health Department.

To set an appointment to meet prior to the festival, call or email Sunday Minnich at 408.778.1786 or info@mhmmg.com.

3230 Cartwright Rd
Reno, NV 89521



Phone: (408) 778-1786
Fax: (408) 782-0030
info@mhmmg.com

A Non-Profit Organization

PRE-PACKAGED/FOOD SAMPLE BOOTH VENDOR APPLICATION
Application Deadline – March 1, 2024

All fees must be submitted with application. Read the terms & conditions carefully and sign the acceptance of waiver, before returning your application. Applications won't be accepted unless full payment and health permit application is returned with food booth application.

Last Name: _____ First Name: _____

Vendor Business Name: _____

Mailing Address: _____

City: _____ State: _____ Zip Code: _____

Phone () _____ Fax () _____ Cell () _____

Email: _____ Website: _____

(Email address is for Mushroom Mardi Gras use only)

Include all items for sale (attach a price list if necessary). _____

Special Requests (not guaranteed): _____

Returning Vendor: Yes _____ No _____ If so, how many years have you been attending? _____

FEES:	10 x 10 Booth Space (\$750 10x20)	\$400 x _____ spaces = \$ _____
	Health Department Fee	\$125 \$ _____
	<i>(\$123.75 if received within 2-weeks of festival)</i>	
	Corner Booth (additional fee)	\$250 \$ _____
	Electrical (\$100 1 outlet; \$150 up to 3 outlets)	_____ outlets = \$ _____
	TOTAL	\$ _____

Mail your application and check to: Morgan Hill Mushroom Festival (MHMMG)
3230 Cartwright Rd, Reno, NV 89521

Email application (can email pictures) to: info@mhmmg.com

3230 Cartwright Rd
Reno, NV 89521



A Non-Profit Organization

Phone: 408.778.1786
info@mhmmg.com

PLEASE SIGN AND RETURN WITH APPLICATION

(make a copy for yourself to remember the rules and regulations you are signing)

HOLD HARMLESS:

This event is held rain or shine and no space fees or vendor expenses will be refunded should an emergency of any nature arise prior to the opening time or during the event that would prevent or cancel its production. In consideration for being allowed to attend and participate in the 43rd Annual Mushroom Festival, May 25-26, 2024 vendor agrees to protect, defend and hold harmless Morgan Hill Mushroom Mardi Gras, Inc., and their respective elective or appointed boards, officers, agents, and contract employees from any and all claims, liabilities, expenses, or damages of any nature, including reasonable attorney's fees, to the extent such claims, liabilities, expenses, or damages arise out of the participation by the Mushroom Festival, its agents, officers, employees, subcontractors, or independent contractors, at the festival. In consideration of your acceptance of this entry, I, intending to be legally bound, do hereby for myself and my heirs, executors, and administrators, waive and release any and all rights and claims or damages I may accrue against the persons and organizations affiliated with the Morgan Hill Mushroom Festival for any and all injuries that may be suffered by me at or enroute to and from the event.

I have read and understand the terms and conditions as outlined in the Pre-Packaged/Food Sample Vendor Rules and Regulations and the attached Department of Health Requirements and agree to abide by them.

Entrants must sign, signifying acceptance of waiver.

Contact Name (please print) _____

Vendor Business Name: _____

Signature: _____ Date: _____



CREDIT CARD APPLICATION

Please fill out the following and return with your vendor application if you would like to use a credit card to pay for your vendor fees.

Name as it appears on Credit Card _____

Vendor Business Name _____

Credit Card Billing Address _____

Credit Card Billing City _____

Credit Card Billing State _____

Credit Card Billing Zip Code _____

Visa Mastercard Discover Amex

Credit Card Number _____

Expiration Date _____

I authorize the Morgan Hill Mushroom Mardi Gras to charge my credit card for:

Amount to be charged \$ _____

Signature: _____



Application for a Temporary Food Facility (TFF) Permit at a Temporary Event

Complete BOTH sides of this form. RETURN TO THE EVENT COORDINATOR with applicable fees and documentation.
Applications, fees must be submitted to this department by the Event Coordinator at least 2 weeks before the event.

Incomplete or late applications may not be approved or the menu may be restricted.
 Once the application is approved, NO changes may be made without approval of this Department.
 Unauthorized changes may result in permit suspension.

For applications and TFF requirements, go to www.ehinfo.org > Programs & Services > Consumer Protection Division > Temporary Events.

BUSINESS INFORMATION	EVENT INFORMATION	
Business or Organization Name / DBA	Event Name	
Owner Name or Care Of Name	Event Location	
Owner Address	Event Address	
City and Zip Code	City and Zip Code	
Owner Business or Home Phone	Food Service Date(s)	Food Service Time(s)
Owner Cell Phone	Food Service Date(s)	Food Service Time(s)
E-mail Address	Food Service Date(s)	Food Service Time(s)
Event Coordinator Name and Phone	Food Service Date(s)	Food Service Time(s)
TEMPORARY FOOD FACILITY (TFF) INFORMATION	PERMIT TYPES (must check one, as applies)	
Facility Type: <input type="checkbox"/> Food Booth If your food booth will be larger than 10'x10', indicate size: _____ <input type="checkbox"/> Beverage Booth(s) Total Number of Beverage Booths: _____ <input type="checkbox"/> Food Cart <input type="checkbox"/> Food Vehicle (Applies to vehicles not permitted by County of Santa Clara DEH) <input type="checkbox"/> Truck <input type="checkbox"/> Trailer <input type="checkbox"/> Indoor Event <input type="checkbox"/> Multiple food service stations: submit a simple site plan depicting where food and beverages (including beer/wine) will be distributed.	<input type="checkbox"/> TE06 - RC1 Low-risk food <input type="checkbox"/> TE07 - RC2 Moderate-risk food, prepared for same-day service (1-12 days) <input type="checkbox"/> TE08 - RC2 Moderate-risk food, prepared for same-day service (13+ days) <input type="checkbox"/> TE09 - RC3 High-risk food, prepared in advance, cooked, cooled, and/or reheated (1-12 days) <input type="checkbox"/> TE10 - RC3 High-risk food, prepared in advance, cooked, cooled, and/or reheated (13+ days) <input type="checkbox"/> TE14 - NO FOOD/BEVERAGE SALES – SAMPLING ONLY <input type="checkbox"/> TE01 - Annual Temporary Event Permit Holder (Santa Clara County) Permit Number (PT#): _____ <input type="checkbox"/> Veteran (submit the Affidavit for a Veteran's Exemption form with required documentation, along with a copy of your honorable discharge form <u>without</u> your social security information)	
Food Preparation Start Time: (Before Food Service Time)	BOOTH CONSTRUCTION INFORMATION	
Name of Temporary Food Facility: (Booth name to show on permit)	Overhead Covering: <input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other:	
Person in Charge Day of Event:	Floor: <input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood <input type="checkbox"/> Tarp <input type="checkbox"/> Other: (Grass or Dirt surfaces must be covered with approved tarps or plywood)	
Person in Charge's Cell Phone:	Walls: <input type="checkbox"/> Screens <input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other: (Enclosed food booth required if unpackaged foods are handled)	

The undersigned hereby applies for a Permit to Operate and agrees to operate in accordance with all applicable state and local regulations, laws, and such inspection procedures necessary to ensure compliance. Additionally, the undersigned is aware that non-compliance may result in closure of the temporary food facility. Any inspection time more than twenty minutes may be assessed, in 15 minute increments, at the current hourly rate approved by the Board of Supervisors, until the necessary changes or corrections are made. Re-inspections may be subject to additional fees.

I have read and understand the Requirements for Temporary Food Facilities in the County of Santa Clara and hereby agree to adhere to them.

The undersigned certifies, under penalty of perjury, that to the best of his/her knowledge and belief, the statements made herein are complete, correct and true. NOTE: Any information contained in this application is a matter of public record and is available to the public under the California Public Records Act.

Applicant Signature _____ Print Name _____ Date _____

**** OFFICE USE ONLY ****			
OW#:	FA#:	PR#:	BO#:
<input type="checkbox"/> PFR (Processed Food Registration)	<input type="checkbox"/> CFO	<input type="checkbox"/> Certified Producers Certificate	<input type="checkbox"/> Other



ATTACH ADDITIONAL SHEETS IF NECESSARY.

County of Santa Clara Department of Environmental Health
 1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone 408-918-3400 • Fax 408-258-5891 • www.EHinfo.org

FOOD INFORMATION: A complete listing of ALL food/beverage products served, sold, sampled, or given away from your facility must be detailed below.

Business Name: _____ Temporary Event Name: _____

Menu Item(s) Include all food, beverages, condiments and all extra ingredients served with each item.	* (1) Prepared in Advance	Item will be served AT the Event:					* (3) Serve samples	Preparation Methods AT the Event:					List food equipment to be used at the event (e.g., cold-holding and hot-holding devices, rapid reheating methods, cooking equipment, sneeze guard protection) AND any additional preparation methods. - If any potentially hazardous foods will be held at room temperature, you must submit a written procedure for approval.
		Prepared ONLY at event	* (2) Pre-packaged	Hot	Cold	Room Temperature		Cook to Order	Thaw	Cut / assemble / portion	Cook / bake / grill	BBQ / Deep fry	
<i>Example: Hamburger</i>		X		X				X			X		<i>BBQ to cook, chafing dish to hot-hold</i>
<i>Example: Cookies</i>	X					X							<i>Food storage containers</i>

* (1) ADVANCE PREPARATION activities at approved kitchen No advance preparation

If you do not have a permitted facility, you must obtain permission to use a kitchen or commissary facility which has been approved in advance by the local dept. of environmental health or obtain prepared foods from an approved source. Pre-event food preparation inspections may be required. Have copies of food invoices/receipts at your booth, available for review upon request, as any unapproved foods found will be removed from public distribution.

Commercial Kitchen or Commissary Name	The Applicant submitting this application has permission to use this facility for the specified date(s) and time(s). If this permission is rescinded, I will immediately notify County of Santa Clara, Department of Environmental Health (408-918-3400).		
Address and City			
Phone #	Date(s)/Time(s) of Pre-Event use	Print name of Permit Holder or Authorized Kitchen Representative	
<input type="checkbox"/> Valid Health Permit in Santa Clara County (SCC). Enter facility #: FA	Signature		Date
<input type="checkbox"/> Facility is permitted outside SCC (ATTACH A COPY OF VALID HEALTH PERMIT).			

(a) Describe food items and how they will be prepared.

(b) Describe cooling procedure for potentially hazardous foods (PHF). (Include how temperatures will be monitored and verified.) No PHFs

* (2) Will you PRE-PACKAGE food/beverages before the event? No Yes - submit a copy of your valid Processed Food Registration.

If you pre-package any foods or beverages, a Processed Food Registration is required. Visit the state's website for more info: www.cdph.ca.gov.

* (3) SAMPLING Procedures: Samples prepared in advance? Yes No Samples pre-portioned and pre-packaged in advance? Yes No

Include how and where samples will be prepared and how they will be served.

AFFIDAVIT FOR A VETERAN'S EXEMPTION
FOOD BUSINESS ENVIRONMENTAL HEALTH PERMIT FEE

This exemption is in accordance with Section 16102, Business and Professions Code, which allows every Soldier, Sailor or Marine of the United States, who has received an honorable discharge or a release from active duty under honorable conditions from such service, to hawk, peddle, and vend any goods, wares or merchandise owned by that honorably discharged veteran, (*except spirituous, malt, vinous or other intoxicating liquor*), without payment of any license, tax, or fee whatsoever, whether municipal, county or state.

This affidavit, together with listed documentation, is to be filed with the Department of Environmental Health in conjunction with the application for an Environmental Health Permit to Operate a food business.

BUSINESS NAME: _____

**BUSINESS LOCATION/
VEHICLE DESCRIPTION:** _____

MAILING ADDRESS: _____

PHONE NUMBER: _____

BUSINESS OWNER (Veteran): _____

OWNER ADDRESS: _____ **PHONE:** _____

BUSINESS DESCRIPTION: Describe the kinds of food sold and the type of facility they are sold from: _____

BUSINESS ARRANGEMENTS WITH OTHERS: Describe the ownership of the products and how paid; franchises, on consignment; commissions; number of employees. _____

SOURCE OF FOOD SUPPLIES: (Name and location of suppliers) _____

PROOF OF OWNERSHIP OF BUSINESS: Must be sole proprietorship—not a corporation. (*Submit a copy of any two items*)

Business Lease Business License Board of Equalization

VERIFICATION OF OWNER/VETERAN IDENTITY:

Drivers Lic # _____ State _____ Class _____ Expiration Date ___/___/___ Birthdate ___/___/___ Other _____

VETERAN'S SERVICE: USA USN USMC USAF USCG USPHS

SERVICE DOCUMENTATION: Attach a copy of Honorable Discharge or other evidence of honorable release from the US Armed Services

I understand that I am NOT eligible for consideration for veterans exemption if I engage in the sale of spirituous, malt, vinous or other intoxicating liquor. Initial _____

The foregoing is true of my own knowledge, except as to the matters which are herein stated on my own information and belief, and as to those matters, I believe them to be true.

I declare and certify under penalty of perjury, by the law of the state of California, that the foregoing is true and correct.

Date: _____

Signature of Honorably Discharged Veteran

APPROVED DISAPPROVED **SPECIALIST** _____

Reason for denial (if applicable): _____

REQUIREMENTS FOR TEMPORARY FOOD FACILITIES (TFF) AT TEMPORARY EVENTS AND CERTIFIED FARMERS' MARKETS

Temporary Food Facilities (TFF) or food booths are food operations that operate at approved public events. A health permit is required to operate a TFF whenever food or beverage (unpackaged or prepackaged) is sampled, sold, prepared, or given away to the public.

- ✓ Temporary Events include festivals, fairs, entertainment events, cook-offs, etc.
- ✓ Certified Farmers' Markets may have food booths operating adjacent to their certified producers section. Markets may operate year-round or seasonally.

PERMIT REQUIREMENTS

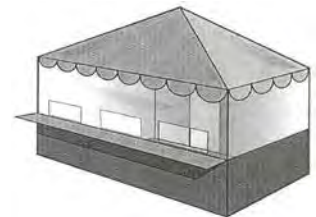
All permit applications, applicable documents and fees must be submitted BY the Event Coordinator/Market Manager to DEH at least 2 weeks before the Temporary Event's start date or the vendor's Certified Farmers' Market operation start date.

- Each TFF operator must apply for a permit to operate.
 - ✓ TFFs that pre-package foods must have a valid Processed Food Registration from the California Department of Public Health. Visit their website for more information: <http://www.cdph.ca.gov/programs/Pages/FDB.aspx>
- Once the TFF permit application is approved, NO changes may be made without approval of the Department.
 - ✓ The Department of Environmental Health (DEH) conducts risk-based inspections to ensure a safe food operation.
 - ✓ Unauthorized changes to the menu or non-compliance may result in closure of food facility until deficiencies are corrected.
 - ✓ Re-inspections or routine inspections longer than 20 minutes may be assessed additional fees, in 15-minute increments, at the current rate approved by the Board of Supervisors. As of 7/1/15, the rate is \$219.00 per hour.
- At events with two or more TFFs, a person or organization must be responsible for shared facilities (e.g., restrooms, general premises maintenance, waste disposal) and must apply for an event coordinator permit.

FOOD BOOTH CONSTRUCTION

ALL food and beverage booths must be constructed with a floor, ceiling and four sides as follows:

- Floor surfaces must be smooth and cleanable.
 - ✓ Smooth pavement, concrete, asphalt and plywood are approved.
 - ✓ Grass or dirt floors must be covered with approved tarps or plywood.
- Ceiling/overhead covering may be canvas, wood, etc.
- Walls must completely enclose the booth on all four sides with no gaps.
 - ✓ Wood, canvas, plastic, 16-mesh fly screening or similar material is approved.
 - Check with local fire department for cooking booth material requirements.
 - ✓ Pass-thru window openings
 - Must not exceed 216 square inches (approximately 1 foot by 1.5 feet) and have tight-fitting closures (e.g., Velcro).
 - Shall be spaced a minimum of 18 inches apart.
 - ✓ *Exception:* Operations do not need booth sidewalls IF either of the following apply:
 - Only PREPACKAGED food or beverages are handled. All food and beverages must be sold or served in original unopened packaging.
 - Unpackaged, pre-portioned foods are stored in food compartments of solid construction with tight-fitting lids or access doors. No food handling, such as slicing or scooping, may be conducted.
- Booth must be large enough to accommodate all food preparation, handling, and storage needs.
- A clearly visible sign must be posted listing the booth name, city, state, zip code, and name of permittee.
 - ✓ The booth name must be at least 3 inches high, with strokes at least 3/8 inches wide.
 - ✓ The city, state, zip code, and name of permittee must use lettering at least 1 inch in height.
 - ✓ *Non-profit charitable booths are not required to provide this signage.*



The Center for Disease Control and Prevention (CDC) identified the following risk factors as most likely to cause food-borne illnesses:

- 1. Poor employee health and hygiene**
- 2. Improper hot/cold holding temperatures of potentially hazardous foods**
- 3. Improper cooking temperatures of food**
- 4. Dirty and/or contaminated utensils and equipment**
- 5. Food from unsafe sources**

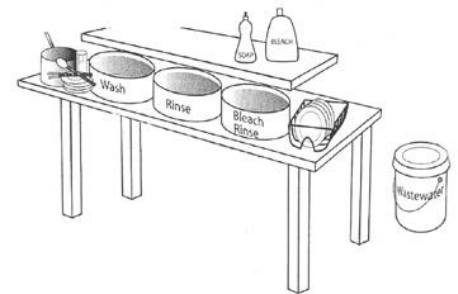
HANDWASHING

- Operations that handle unpackaged or open foods or beverages must provide handwashing facilities in an easily accessible location **INSIDE** the food booth.
- Handwash facility must be set up and operational prior to beginning food handling operations. It must be checked frequently and refilled as necessary.
- All food handlers must wash hands with soap and warm water frequently to prevent the contamination of food. This includes, but is not limited to, washing hands before handling food or food-contact utensils, after handling raw animal products, after handling money, after touching your face or hair, and after visiting the restroom.
- Handwashing stations shall consist of:
 - ✓ an insulated container – 2 gallons or more – with a spigot that can lock in the open position for hands-free washing,
 - ✓ warm potable water,
 - ✓ liquid hand soap in a pump dispenser,
 - ✓ paper towels, and
 - ✓ a catch bucket or tub for wastewater.
- Glove use is not a substitute for handwashing. Hands must be washed prior to donning gloves. If used, gloves must be food-grade and single-use.
- Hand sanitizer is not a substitute for handwashing. If used, sanitizer must be food-grade and only used after properly washing hands with soap and warm water. Sanitizers must be used according to manufacturer's directions.



UTENSIL WASHING AND SANITIZING

- Facilities that handle unpackaged or open foods or beverages must provide utensil washing and sanitizing stations **INSIDE** the temporary facility.
- Utensils include tongs, scoops, knives, pots, cutting boards, thermometers, etc.
- Utensil washing stations include three containers filled with potable water. Each container must be large enough to accommodate the largest utensil to be washed.
 - ✓ Container # 1 – WASH – with soapy water (use dish soap).
 - ✓ Container # 2 – RINSE – with clean and clear water.
 - ✓ Container # 3 – SANITIZE – with sanitizing solution. Adequate space to AIR DRY all utensils.
- Sanitizing solution may consist of 1 tablespoon unscented household bleach in 2 gallons of water to produce a concentration of 100ppm chlorine. Other approved sanitizers (such as quaternary ammonia or iodine) may be used.
 - ✓ Maintain appropriate sanitizer test strips to monitor sanitizer concentration levels. Replace water and add sanitizer whenever necessary.
- Utensils used for PHFs must be cleaned and sanitized at least once every 4 hours.
- Additionally, multi-use cloths must be stored in a solution of sanitizer when not in active use. Sanitizer solution may be prepared as above, but the utensil wash sanitizer container may not be used to store wiping cloths.
- Ensure utensils and food contact surfaces are thoroughly washed and sanitized after handling raw animal products.



FOOD PREPARATION AND HANDLING

- All food must be from an approved source.
 - ✓ Food or beverages stored or prepared in a private home may NOT be offered for sale, sold, or given away.
 - *Exception:* Foods prepared by a Cottage Food Operator with a valid Cottage Food permit or registration.
 - ✓ If you will store or prepare foods prior to attending the event/market, you must operate from an approved kitchen.
 - ✓ Maintain copies of invoices/receipts for food, available for review by a DEH Specialist.
- All equipment and utensils must be approved by the Department.
 - ✓ Surfaces that come in contact with food must be smooth, easily cleanable, and non-absorbent (e.g., counters, cutting boards, utensils, equipment).
 - ✓ Do NOT use galvanized or enamel-coated cookware or utensils.
 - ✓ ALL utensils and cooking equipment must be inside the food booth unless otherwise required by the local fire department (see below).
- Food storage and display:
 - ✓ All food (including ice) and food containers must be stored inside the food booth and off the ground on shelving or pallets.
 - *Exception:* Supplies and non-potentially hazardous foods in unopened original commercial manufacturer's packaging may be stored outside the enclosed food booth.
 - ✓ Store raw meats and poultry below and separate from ready-to-eat foods.
 - Example: store raw chicken in an ice chest and store lettuce in a different ice chest.



FOOD PREPARATION AND HANDLING (CONTINUED):

- ✓ Do not store food or food-contact utensils below or directly adjacent to handwash and utensil wash stations.
- ✓ NO open or unpackaged food may be stored or displayed at service counters.
- ✓ Clearly identify "Display Only" products.
- ✓ Self-service condiments must be in single-service packets, pump-type containers, or squeeze containers.
- ✓ Beverage ice must be kept separate from ice used for cold-holding foods. Remember, ice is food.
- Minimize bare hand contact with food. Use appropriate utensils such as tongs, food tissue, or disposable gloves whenever practical.



FOOD TEMPERATURES

- Potentially hazardous foods (PHF) must be cooked and held at proper temperatures.
 - ✓ Examples of PHFs include meats, poultry, seafood, cooked rice, cooked beans, cooked vegetables, many cheeses, cut melon, cut tomatoes, tofu, sprouts, etc.
- An accurate probe-type metal thermometer ($\pm 2^\circ\text{F}$) must be used if PHFs are served. Clean and sanitize thermometer before and after each use.
- All PHFs must be maintained at required temperatures. Maintain temperature logs.



COOKING requirements:

Food must be thoroughly cooked to required minimum internal temperatures.

- ✓ 165°F Poultry, stuffed meats, and other stuffed foods
- ✓ 157°F Ground beef (hamburger)
- ✓ 145°F Fish, eggs, and pork

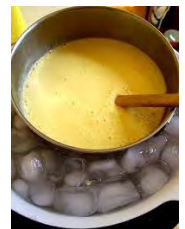


RE-HEATING requirements:

- ✓ 165°F Rapidly re-heat potentially hazardous foods before placing in a warming unit.

HOLDING requirements:

- ✓ Cold PHFs or beverages must be maintained at or below 45°F.
 - Foods may be maintained at 45°F or below for up to 12 hours in a 24-hour period. At the end of the operating day, the food must be destroyed in an approved manner.
 - Foods maintained at 41°F or below at ALL times may be used the following day.
- ✓ Hot PHFs (including cooked vegetables) must be maintained at or above 135°F. At the end of the operating day, hot foods must be destroyed in an approved manner.
- Adequate hot holding devices are required to actively maintain hot food temperatures.
- Adequate supply of ice or refrigeration equipment is required to actively maintain cold food temperatures.
 - ✓ For food containers stored on ice, ensure ice is packed around the bottom and up all sides of the container. Suggest storing PHFs in small, shallow containers.



PLEASE NOTE . . . Food handled improperly or held at unsafe temperatures may be condemned or destroyed by the Department.

EMPLOYEE HEALTH AND HABITS

- Personal items (jacket, purse, keys, cell phone, etc.) stored separate from food operation items.
- Employees must maintain good hygiene, including clean fingernails.
- No open cuts, sores. Must apply bandage to wound and be self-contained. If wound is located on hands, must also wear food-grade gloves.
- Long hair must be restrained.
- Wear clean clothing.
- No smoking allowed in or around food booth.
- No watches, rings (except a plain solid band), nail polish or artificial nails. If wearing watches, rings, nail polish, or artificial nails, food-grade gloves must also be worn.
- Beverages may be consumed IF from a closed container with a straw.
- Employees experiencing sneezing, coughing, runny nose, vomiting or lower gastrointestinal symptoms (such as diarrhea) shall not work within the food booth.
- Employees with a communicable disease shall be excluded from the food booth.
 - ✓ For more information, review our "Illness Reporting Requirements for Food Employees & Persons in Charge" document: https://www.sccgov.org/sites/cpd/programs/fsp/Documents/FP_Illness_Reporting.pdf



OPEN-AIR BARBECUE AND DEEP FAT FRYING

- Barbecuing and deep-fat frying may be allowed OUTSIDE an enclosed food booth due to local Fire Code regulations. (Other cooking equipment may be located outside the food booth only IF the local Fire Department requires.)
 - ✓ Only cooking on the barbeque or fryer may be conducted outside.
 - ✓ All food must be stored and any preparation activities conducted INSIDE an enclosed food booth.
 - ✓ Immediately after cooking, all food must be moved INSIDE a fully-enclosed food booth for further preparation, hot holding, or service.
 - ✓ NO food storage, preparation, assembly, or hot-holding may be conducted outside the food booth.
- Perimeter fencing or barriers must be provided around open-air barbecue or deep fat frying areas to prevent contamination of food and injury to the public.
- Contact the local Fire Department regarding fire regulations and any necessary permits.



WASTE DISPOSAL

- Wastewater
 - ✓ A leak-proof container for liquid waste must be provided INSIDE each food booth.
 - ✓ All liquid waste must then be disposed of into approved containers (e.g., graywater bins) or to an approved sanitary sewer.
 - ✓ Wastewater may NOT be disposed to vegetation, dirt, streets, or storm drains.
- Trash
 - ✓ A solid container for food waste, garbage, and refuse must be provided INSIDE each food booth. All food waste and garbage must be stored in leak-proof containers and disposed of into approved dumpsters or garbage cans.
- Grease
 - ✓ Cooking or deep fat fryer grease must be disposed of in a safe and sanitary manner such as a tallow container.
- Spent charcoal and briquettes must be disposed of in a safe and sanitary manner.



TOILET FACILITIES

- Approved toilet facilities (one per 15 food employees) must be provided within 200 feet of each TFF.
- When portable toilets are used, they must be provided with an adequate number of handwashing stations equipped with adequate supplies of water and liquid soap and paper towel in mounted dispensers.



ADDITIONAL REQUIREMENTS

- A designated person in charge must be present at all times.
- Post the Environmental Health Permit in public view in your TFF.
- An adequate supply of potable water must be provided from an approved source. Any connections and hoses utilized must be food grade.
 - ✓ Green garden hoses are not food-grade.
 - ✓ In some cases, a backflow prevention device may be required on the faucet/hose bib.
- Maintain all equipment (food containers, handwash station, utensil wash station, ice chests, etc.) in good condition and kept clean of food debris and residue build-up.
- Live animals are NOT allowed within 20 feet of a TFF.
 - ✓ *Exceptions:* guide dogs, signal dogs, or service dogs.
- Any chemicals and cleaners used must be approved for use in food facilities.
 - ✓ Store chemicals and cleaning supplies below and separate from food and food contact utensils.
- Light fixtures over food or food preparation areas must have shatterproof light bulbs or covers.
- During inclement weather, ensure food is protected. Examples include:
 - ✓ Keep food protected and covered when bringing into enclosed food booth from the BBQ/fryer.
 - ✓ Consider non-permeable materials for booth construction.
 - ✓ Do not locate food booth where rain or water run-off may occur.
- Other permits or approvals may be required for your event. Contact the local city, county and/or fire department.



For more information and documents, visit our website at www.ehinfo.org/cpd

Temporary Events: [Programs and Services > Temporary Events](#)

Certified Farmers' Markets: [Programs and Services > Certified Farmers' Markets](#)

NOTE: There are different TFF permit applications specific to each program.

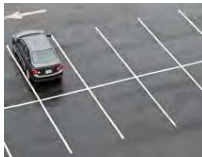
TEMPORARY FOOD FACILITY BOOTH CONSTRUCTION

At minimum, all temporary food facilities must have approved flooring and overhead protection. If unpackaged food is prepared, the temporary food facility must be fully enclosed with 4 sidewalls.

FLOORING:

Floor must be smooth and cleanable, such as concrete, asphalt, tight wood or located inside buildings.

- If the booth will be located on grass, dirt, decomposed granite, or other porous material, additional flooring material such as a tarp or tight wood, must be provided.



- While the above-shown flooring materials are approved by this department, the local Fire Department may not approve the use of blue poly-tarps in cooking booths as they are considered flammable. Check with the local Fire Department for their requirements.

OVERHEAD PROTECTION:

Overhead protection (wood, canvas or other materials) must be provided to protect the facility from precipitation, dust, bird and insect droppings, and other contaminants. Activities allowed under a canopy only (no sidewalls required) include:

- Selling pre-packaged foods only.
 - Examples: bottled sauces, containers of hummus, tamales (in husk).
- Sampling pre-packaged or pre-portioned food samples. Examples:
 - Sauce (stored in squeeze bottles) is distributed into a sample cup for customer.
 - Pre-cut bread cubes (prepared in approved kitchen and stored in a shaker bottle) are dispensed to the customer. Oil (from bottle with pour spout) is drizzled over bread sample.
 - Dip pita chip (stored in food compartment) into hummus and serve to customer.
- Storing pre-portioned, unpackaged food items (e.g., cookies, cupcakes, donuts, samosas) in food compartments; served by operator to customers upon order using tongs or tissue. No self-service.
 - Food compartment must be of solid construction with a tight-fitting lid/door and must fully enclose all food, food-contact surfaces and the handling (service) of non-prepackaged food.



ENCLOSURE/SIDE WALLS:

A fully-enclosed booth with 4 sidewalls is required for operations conducting food preparation activities, such as food assembly, portioning, slicing, cooking, etc.

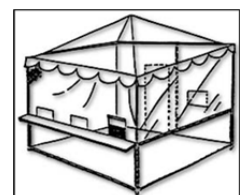
Food preparation examples:

- Slicing food (e.g., cake, bread, pies) and serving to customer.
- Scooping food (e.g., ice cream, salsa, soup) and serving to customer.
- Mixing a packet of spices/seasonings into sour cream.



Construction:

- Booth sidewalls shall be tight-fitting with no gaps, except for window openings.
- Screening shall be at least 16 mesh per square inch.
- Window openings are limited to 216 square inches (approximately 1 foot x 1.5 feet) and shall be spaced at least 18 inches apart.



WARM WATER REQUIREMENT FOR HANDWASHING AT CERTIFIED FARMERS' MARKETS AND TEMPORARY EVENTS

Effective January 1, 2015, DEH will be enforcing the CalCode requirement for warm water (100°F) for handwashing. If a hard-plumbed sink with hot and cold potable water is not available, warm potable water may be stored in an insulated food-grade container with a spigot that can remain locked in the open position and that is capable of maintaining water warm.



There are some containers with a push button spigot that can be retrofitted with lever-type spigots. These may be available from the manufacturer or from water container filling stores. All materials must be food-grade and must use potable water supply.

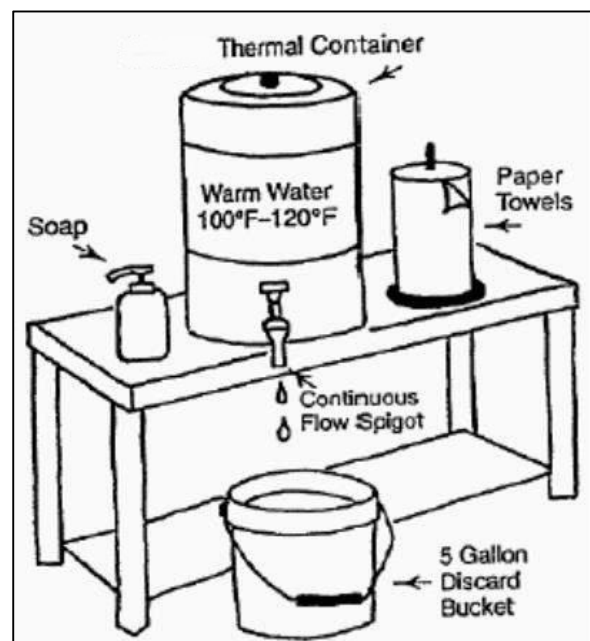
Options for obtaining warm water for handwashing include, but are not limited to:

- Heating water at the commissary then filling insulated water containers;
- Use a hot water heater (such as a coffee maker), then then mix with cold water;
- Heating water in a clean pot over a range/griddle in the food booth.



A handwash station is required to be operational inside the food booth if unpackaged food is handled prior to any food handling,

- Insulated water container with spigot that locks in open position
- WARM WATER
- Liquid soap
- Catch bucket
- Paper towels



Here is a list of resources you may research further. **These are NOT recommendations or endorsements.** You must still verify the products are food-grade, may store warm water and meet the department requirements. Check with the manufacturer.



www.cambro.com



www.webstaurantstore.com



www.carlislefsp.com

Search: insulated beverage



www.buddeez.com

This is a double-walled dispenser.



www.igloocoolers.com

Igloo's website shows a lever-type spigot replacement part. Description states it fits all Igloo 2, 3, 5 & 10 gallon beverage coolers.



www.rubbermaidcommercial.com

Search: insulated beverage



www.amazon.com

You may try searching for: lever spigot



www.walmart.com

Search: Mainstays 2-Gal Double Wall Dispenser

Some filtered water filling stores have a retrofit spigot with lever that may fit some insulated beverage dispensers that have a push-button spigot.

This document with website hyperlinks may be found on our website:
www.ehinfo.org > Consumer Protection Division > [Certified Farmers' Markets](#)



To Be Posted Inside Food Booth

Self-Inspection Checklist for Temporary Food Facilities

PRE-OPENING REQUIREMENTS: MUST BE COMPLETED BEFORE ANY FOOD PREPARATION OR FOOD DISTRIBUTION BEGINS

- Valid permit posted allowing operation of temporary food facility, as issued by the County of Santa Clara Department of Environmental Health.
- Approved supply of potable water provided.
 - Commercially purchased bottled water, municipal water (*NO RECLAIMED WATER SOURCES*), OR approved well water (*requires prior evaluation of bacterial water test*).
 - Minimum of 20 gallons/day for utensil and hand washing.
 - Additional water may be needed for food preparation activities (i.e. produce washing).
- All booths:** cleanable floor (*grass, dirt and decomposed granite MUST be covered with approved tarps or plywood*) and overhead protection.
- Booths that handle open food shall have:**
 - Window openings do not exceed 216 square inches. Minimum distance between window openings are not less than 18 inches. (*Fire Dept. has been contacted regarding additional requirements*)
 - Fully enclosed booth with approved 16-mesh fly-screening or canvas on all sides.
- Hand wash station is set-up and ready-to-use inside booth.
 - Approved water source, dispenser to have a spigot that can lock in the open position.
 - Warm water for handwashing.
 - Liquid soap in pump dispenser.
 - Paper towels.
 - Wastewater bucket.
- Utensil wash station is set-up and ready-to-use inside booth; test strips available.
 - 3 containers large enough to hold largest piece of equipment or utensil.
 - Soapy water in 1st container.
 - Clean water in 2nd container.
 - Sanitizing solution in 3rd container. (*use 1 tbsp of unscented bleach for 2 gal of water*)
- Enough equipment provided to hold ALL:
 - Cold foods at or below 45°F (41°F if food used for next day).
 - Hot foods at or above 135°F.

FOOD BOOTH STRUCTURE AND OPERATIONS

- Correctly constructed and large enough to accommodate all food and equipment (*no food preparation is allowed outside*).
- Name of the booth (*not less than 3 inches high*), city, state, ZIP Code, and name of the permittee (*not less than 1 inch high*) to be displayed on side of booth.
- Shatterproof light bulbs or covers present over food preparation and food/utensil storage areas.
- Self-inspection checklist visibly posted inside booth.

- All open food stored inside facility and off the floor.
- All equipment and utensils approved for use.
 - Made of safe material and easy-to-clean.
 - No galvanized or enamel cookware or utensils.
 - All utensils and cooking equipment are off the floor and inside facility (*except BBQ and deep fat fryers or otherwise directed by the Fire Department*).
- BBQ and deep-frying cooking areas fenced off from public access.
- Live animals not allowed in booth or cooking areas.
- Restroom(s) located within 200 feet.
- Safe and sanitary method available to dispose of charcoal and briquettes (*i.e. metal waste container*).
- Leak-proof containers provided for:
 - Wastewater.
 - Trash.
 - Grease.
- Knows location of common waste disposal area.
- Sanitizing solution for wiping cloths provided (*use 1 tablespoon of unscented bleach for 2 gallons of water*).

FOOD PREPARATION AND HANDLING

- Food from an approved source – no foods stored or prepared in a private home unless this is Cottage Food Operation (*food invoices/receipts must be available at booth for specialist's review during inspection*).
 - NO open food stored or displayed at service counters.
 - Condiments in single-service, pump-type or squeeze containers.
- Calibrated probe-type metal thermometer provided.
- Required minimum cooking temperatures monitored (*pork 145°F, ground meat 157°F, poultry/stuffed foods/reheat 165°F*).
- Utensils and disposable gloves provided to *minimize* hand/food contact.

EMPLOYEE HABITS

- Employees keep hands clean and wash hands frequently.
- Employees have no open sores or not affected with a disease in a communicable form.
- All food handlers are wearing clean clothing and hair is restrained if needed.
- No smoking allowed in food facility or fenced BBQ/deep-fat fryer area.

ADDITIONAL REQUIREMENTS

- Fire department has been contacted regarding any additional requirements.
- Department of Alcohol Beverage Control has been notified if alcohol is served.

SIGNATURE OF BOOTH OPERATOR

SUPPLIES CHECKLIST

This supply list has been prepared to assist in preparing for your event. It may not contain all items needed for your particular set-up. Please refer to *Requirements for Temporary Food Facilities in the County of Santa Clara* for additional information.

- Environmental Health Permit – must be posted onsite and in public view
 - Food operation (outdoor):
 - Completely screened with pass-thru window service openings, if handling unpackaged food
 - Floor covering for grass, dirt, decomposed granite or non-smooth surface
 - Food operation (indoor):
 - Sneeze guard protection over all open food/beverages
 - Two or Three Tables for food preparation, utensil washing, etc. – table surface must be smooth and cleanable
 - Shelving – store food at least 6 inches off the floor
 - Probe-type metal food thermometer
 - Cooking equipment
 - Cold-holding equipment (e.g., refrigerator, clean ice chest)
 - Hot-holding equipment (e.g., chafing dish, food warmer, steam table)
 - Ice:
 - Ice for beverages (beverage ice MUST be kept separate from cold-holding ice)
 - Ice for cold-holding in ice chests
 - Utensils (e.g., tongs, ice scoops, cutting boards, spoons)
 - Single use disposable food service gloves
 - Hand washing station set-up inside the food/beverage booth (outdoor) or at the food operation (indoor):
 - Insulated container for dispensing water, filled with warm water at least 100°F
 - Liquid hand soap in a pump dispenser
 - Single use paper towels
 - Catch bucket or tub (for wastewater)
 - Utensil washing set-up inside the food booth (outdoor) or at the food operate (indoor):
 - Three containers – each large enough to accommodate the largest utensil to be washed
 - Dishwashing soap
 - Approved sanitizer - Unscented household bleach, quaternary ammonium or iodine
 - Test strips for sanitizer
 - Extra Water – for handwashing, utensil washing and/or produce washing
 - Waste containers (for use inside temporary food facility):
 - Liquid waste (for ice melt, utensil washing, etc.)
 - Trash (for paper and food waste, etc.)
 - Grease (for both hot and cold grease waste)
 - Charcoal and briquettes (if applicable)
 - Perimeter fencing for open-air BBQ and deep fat frying areas (if applicable)

TEMPORARY FOOD FACILITY TEMPERATURE LOG

Temperature Record and Initials of Person Checking Temperatures

FOOD ITEM		9 AM	initials	11 AM	initials	1 PM	initials	3 PM	initials	5 PM	initials	CORRECTIVE ACTION
	<i>cooking</i>											
	<i>holding</i>											
	<i>cooking</i>											
	<i>holding</i>											
	<i>cooking</i>											
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	<i>cooking</i>											
	<i>holding</i>											

COOKING

Food **MUST** be thoroughly **cooked** to required minimum internal temperatures.

- 165°F** Poultry, stuffed meats, and other stuffed foods
- 157°F** Ground beef (hamburger)
- 145°F** Fish, eggs, and pork

RE-HEATING

Food **MUST** be quickly **re-heated** before placing in a warming unit.

- 165°F** Required re-heat temperature for ALL potentially hazardous foods

HOLDING

ALL potentially hazardous foods **MUST** be **held** either COLD or HOT.

- 45°F** **Cold** potentially hazardous food or beverages **MUST** be maintained at or below 45°F.
- 135°F** **Hot** potentially hazardous food or beverages **MUST** be maintained at or above 135°F.