



## Environmental Health Division • Public Information

County of Ventura • Resource Management Agency • <http://www.ventura.org/rma/envhealth>  
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### COUNTY FAIR FOOD FACILITY REQUIREMENTS AND PROCEDURES

1. All food facilities at the County Fair must be operated in compliance with applicable requirements of the California Health and Safety Code and the Ventura County Ordinance Code.
2. Each food facility operator, as well as the event organizer, must have a valid Permit to Operate. A permit application accompanies this information. A valid permit will be issued upon completion of an on-site inspection that determines that the facility is in compliance with all applicable requirements.
3. Types of food facilities permitted at the fair include:
  - a. Stationary Mobile Food Preparation Unit (SMFPU)-prefabricated trailer in which cooking equipment, sinks, and other required equipment is permanently installed.
  - b. Temporary Food Facility (TFF)-a temporary booth in which food is prepared, stored, sampled or sold.
  - c. Water Demonstrator-a vendor that gives away or sells small samples of bottled or filtered water in disposable cups.
4. VIOLATION OF THE HEALTH CODES MAY RESULT IN LEGAL ACTION OR CLOSURE UNTIL CORRECTIONS ARE MADE.
5. All permit fees must be paid prior to permit issuance and operation at the fair.
6. Additional information concerning these requirements is available by contacting:

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# ALL FOOD FACILITIES MUST MEET THE FOLLOWING REQUIREMENTS

## I. FOOD HANDLING - SANITARY REQUIREMENTS

A. Food Preparation-including portioning and sampling or any other handling of open foods or beverages.

1. All food handling and preparation must take place within the food facility unless approval of an alternate permitted site has been obtained from Environmental Health.
2. **FOOD PREPARED OR STORED AT HOME IS PROHIBITED. ALL FOOD SHALL BE FROM AN APPROVED SOURCE.**
3. Barbecues (cooking only) outside of the booth or trailer may be allowed. Please see Section II for the guidelines for the use of a barbecue.
4. Deep fat fryers, grills, etc. may require separate screened areas immediately adjacent to the temporary food facility in accordance with fire codes. Contact the Fire Marshall at 805/659-9203.
5. Food preparation surfaces must be smooth, easily cleanable, and non-absorbent (commercial cutting boards are recommended).
6. Food preparation surfaces, cutting boards and all food utensils must be frequently washed, rinsed, and sanitized during food preparation. Approved sanitizers are 100 parts per million (ppm) chlorine or 200 ppm of quaternary ammonium (follow label directions). Sanitizer test strips must be available and used routinely to test the sanitizer levels.
7. Cleaning cloths are required to sanitize food contact surfaces and must be held in a bucket with sanitizing solution when not in use. Whenever the sanitizer solution becomes soiled, it must be replaced.

B. Temperature Control

1. Temperature control must be provided for all potentially hazardous foods.

2. Provide a metal probe thermometer accurate to plus or minus 2 degrees Fahrenheit with a range from 0 degrees Fahrenheit to 180 degrees Fahrenheit to check temperatures.
3. Cooking at high temperatures kills most bacteria, provided that the food is cooked long enough to reach the proper temperature throughout the product. Use your probe thermometer to verify that the proper temperature is reached.

### **Safe Cooking Temperatures**

#### **Poultry:**

165 degrees Fahrenheit or higher for 15 seconds



#### **Ground Meat:**

155 degrees Fahrenheit or higher for 15 seconds



#### **Pork:**

145 degrees Fahrenheit or higher for 15 seconds



#### **Eggs & Foods Containing Raw Eggs:**

145 degrees Fahrenheit or higher for 15 seconds



**Reheat Foods** to 165 degrees Fahrenheit

4. Cold foods - maintain food temperature at 41 degrees Fahrenheit or below. Provide an accurate thermometer to each refrigeration unit. Electricity must be maintained to refrigeration units at all times food is stored.
5. Hot foods - maintain food temperature at 135 degrees Fahrenheit or above. Hot foods prepared or sold from a temporary food facility must be destroyed at the end of each operating day.
6. Food in transit must be protected from contamination and must meet the temperature requirements noted above.

NOTE: Temperature control will require sufficient equipment necessary to cook and maintain required temperatures for all potentially hazardous foods (e.g., steam tables, chafing dishes, refrigerators, coolers).

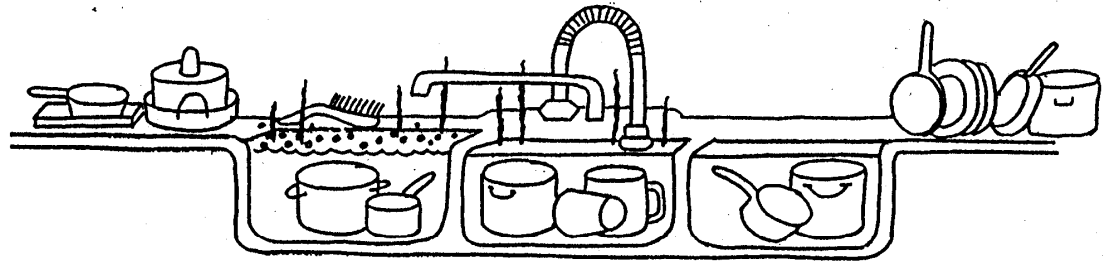
#### C. Water

1. Potable water for service, for use as an ingredient, food preparation, handwashing, and washing and sanitizing of food contact surfaces and utensils must be from an approved source and protected from backflow and back siphonage.
2. Hoses used to fill potable water tanks or provide potable water to sinks must be made of food grade material, labeled POTABLE WATER ONLY, and handled in a sanitary manner so the inside of the hose is always protected from contamination.

#### D. Utensil Washing Sink

1. Food facilities that handle non-prepackaged food require a stainless steel three-compartment sink with stainless steel drainboards. The sink compartments and drainboards need to be large enough to accommodate the largest utensil. SMFPU's constructed prior to January 1, 2001 may use an existing two-compartment sink with dual integral drainboards.
2. The sink requires hot (120 degrees Fahrenheit) and cold water from a mixing valve.
3. The sink shall be located within each facility. Potentially hazardous foods include dairy products, eggs, seafood, poultry, meats, cooked vegetables, cooked pastas and rice, cut melons, and sprouts.

4. At least 25 gallons of water must be provided for each TFF requiring utensil-washing facilities per day. At least 15 gallons of water must be provided for each TFF engaged in limited food preparation per day. A liquid waste tank 50% greater than the potable water tank must also be provided.
5. All utensils, including cooking equipment, such as pots and pans, and other cooking utensils must be washed, rinsed, and sanitized, as illustrated below:



Pre-Wash/Scrape thoroughly to remove particles.

Wash with soap and hot water. Change solution often to keep it clean.

Rinse in clear hot water to remove detergent.

Sanitize-chlorine at 100 ppm for 30 seconds or quaternary ammonium at 200 ppm for 1 min. Use a test strip to check the concentration often.

Allow dishes to air dry.

#### E. Handwashing Facilities

1. Food facilities that handle non-prepackaged food require handwashing facilities separate from the utensil wash sink.
2. The handwashing facilities shall be located within each facility.
3. Each handwashing facility shall be equipped with warm (100 degrees Fahrenheit) water under pressure through a mixing valve or combination faucet, hand washing cleanser and single-service paper towels in dispensers.
4. At least 5 gallons of water must be provided to each TFF requiring handwashing facilities per day. A liquid waste tank at least 50% greater than the potable water tank must also be provided.

## F. Wastewater

1. Water and other liquid wastes, including waste from ice bins and beverage dispensing units, must be contained in or drained to an approved sewer connection unless a waste holding tank has been approved.
2. Liquid waste **MUST NOT** be discharged onto the ground.
3. The hose used to connect to the sewer must be identified as WASTEWATER and cannot be used for any other purpose.

## G. Food Handlers

1. Food handlers must be in good health. Clean aprons or outer garments must be worn and hair must be restrained. Gloves must be worn over any open sores, bandages, jewelry, and polished, rough, or false nails.
2. Food handlers shall wash their hands with soap and water prior to the start of food handling activities and especially after smoking, eating, drinking, or visiting the restroom. Food handlers should thoroughly wash hands by vigorously rubbing them with soap and warm water for at least 20 seconds, paying particular attention to the areas between fingers and under the nails.
3. Sanitary food handling techniques must be used at all times. Whenever practical, food handlers shall use tongs or single use tissues when handling food. Gloves must be changed whenever handwashing is required.
4. At least one owner or employee who has successfully passed an approved food safety certification exam shall be available at the fairgrounds during all hours that the SMFPU is operational, including pre-opening preparation time and health permit inspection. The certificate is valid for five years from the date of original issuance. The certified person may oversee two or more SMFPUs under the same management or owner. The food safety certificate must be retained at the food facility and available for inspection by EHD.

## H. Ice/Beverages

1. Ice and water are considered food and must be obtained from an approved source and transported, stored, and served so to be

protected from contamination. Never allow bagged ice to come in contact with the ground, grass, or other contaminated surfaces.

2. Ice used for refrigeration cannot be used for consumption (drinks). Ice scoops must be used for dispensing ice for consumption. Do not store food items in ice bins or ice storage units.
3. Store ice scoop(s) in cleanable, protective container(s) outside of the ice bin and sanitize on a regular basis.
4. Ice may be dispensed only by food handlers from bulk dispensers or if dispensed from a bin or container it must be located inside an enclosed facility or a double enclosure that protects the ice from dirt and insects if located outside a SMFPU.

Figure A

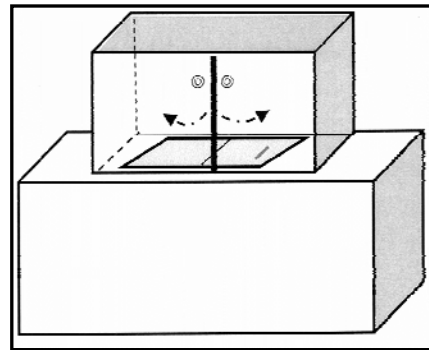


Figure A shows a recommended type of construction. The barrier must be kept in place over the ice bin and the doors closed between customers.

5. Ice bins and containers must be washed, rinsed, and sanitized prior to permit issuance and any time thereafter before filling or refilling with ice.
6. Bulk beverage and ice dispensers must be washed, rinsed and sanitized daily and must store and dispense the product so that it is protected from contamination.

#### I. Condiments

Condiment containers must be the pump type, squeeze containers, or have self-closing covers or lids for content protection. Condiment containers shall fully protect the food. Self-serve condiment containers with lids that must be removed in order to dispense the food item are not permitted. Single service packets are recommended. Open containers located outside will not be permissible under any circumstances due to the

high potential for airborne contamination (for example, manure from the corrals and barns). Overhead protection must be provided for condiment containers placed outside the food facility.

J. Toilet Facilities

1. Approved toilet facilities must be provided for food handlers (1 toilet for every 15 food handlers) within 200 ft. of all food facilities.
2. Handwashing facilities equipped with warm (100 degrees Fahrenheit) water, handwashing cleanser, and single-service paper towels in dispensers must be located within or adjacent to toilet facilities.

K. Smoking

Smoking, as well as eating and drinking, is prohibited in all food facilities to prevent contamination of hands while preparing food. Wash hands after smoking, eating or drinking before returning to food handling activities.

L. Storage/Service

1. All food, beverage, utensils, and equipment must be TRANSPORTED, STORED, DISPLAYED, and SERVED so as to be protected from contamination and must be stored at least 6 inches off the ground on shelving or on pallets.
2. SMFPU's may have adjacent storage of supplies and non-potentially hazardous food in factory sealed containers that have not been previously opened and are resistant to contamination from moisture, dust, insects, and rodents.
3. Up to two service openings of 18 inches high by 24 inches wide on one or two sides are allowed. Opening must be separated by at least 18 inches and must be screened when not being used to serve food.

M. Garbage and Refuse

1. Garbage and refuse must be stored in leakproof and fly-proof containers and serviced as needed. Plastic garbage bags should be used to line each container and be sealed prior to disposal.
2. Arrangements for clean-up and final disposal of all solid waste must be made prior to the fair.

N. Animals

1. Live animals, birds, or fowl are not permitted in food facilities.
2. Except for service animals, no live animals are allowed within 20 feet of any food related area.

O. Identification of Operator

The name of the facility, city, state, zip code, and name of the permittee, if different from the name of the facility, shall be permanently affixed to both sides of the facility and shall be legible and clearly visible to patrons. The facility's name shall be in letters at least 3 inches in height. Letters and numbers for the city, state, and zip code, and the name of the permittee may not be less than 1 inch in height.

P. Janitorial Facilities

Adequate janitorial facilities with hot (120 degrees Fahrenheit) and cold running water must be provided for cleaning food facilities and toilets.

Q. Personal Items

Storage for food handlers personal items, separate from food, equipment, and utensil storage, must be provided.

## II. OPEN-AIR BARBECUES

- A. Barbecues may be used only with a permitted food facility that has adequate equipment for preparation and storage inside the facility.
- B. Food preparation is limited to those food items that can be cooked directly (no containers) on the open grill. No other outside preparation or storage of potentially hazardous foods is permitted.
- C. No slicing or sandwich preparation may be conducted out-of-doors. No side dishes may be heated, stored, or served out-of-doors.
- D. The barbecue must be located in an area reasonably protected from dust and over-head contamination. Do not place the barbecues underneath trees, power poles or light fixtures. The barbecue may not be located near or adjacent to the corral or barn areas.

## III. TEMPORARY FOOD FACILITY CONSTRUCTION REQUIREMENTS

Except as provided below, the booth must be entirely enclosed with four complete sides, a top, and a cleanable floor (pavement is acceptable).

- 1. Booths operating on grass or dirt must use plywood or similar material for floor surfaces.
- 2. Door and food service openings must be equipped with tight-fitting closures to minimize the entrance of insects.
- 3. Food operations that have adjoining barbecue facilities should have a pass-thru window or door at the rear or side of booth.

**NOTE:** The only operations not requiring enclosed booths are:

- a. those operating within the Commercial, Agricultural or Home Arts buildings,
  - b. those that only handle beverages and ice from approved bulk dispensers,
  - c. those handling food items PREPACKAGED by a wholesaler or at an approved off-site kitchen. These items must be sold in the original packaging with proper labels identifying the common name of the product, name and address of where the food was prepared, list of ingredients, and net weight.
- 4. Food booths must have adequate lighting.