



Calaveras County

Environmental Management Agency

891 Mountain Ranch Road San Andreas, CA 95249
Phone: 209-754-6399 Fax: 209-754-6722

Minimum Health Standards for Nonprofit Charitable Temporary Food Facilities

Pursuant to the California Retail Food Code Chapter 10.5 Sections 114332 - 114332.7

- **A nonprofit charitable temporary food facility may operate up to four times annually. These four time periods shall not exceed 72 hours each.**

1. Personal Hygiene

- a. Any food server with a skin infection, cold, etc. is not allowed to handle food.
- b. Provide hand washing with hot and cold water, soap in a pump and paper towels within the enclosure.
- c. Wash hands with soap & water after using restrooms & after doing any unclean thing.
- d. Long hair must be tied back or confined in a hair net.

2. Food

- a. Protect foods from sneezes, flies, handling & dust. (Provide covers, sneeze guards, etc)
- b. Maintain hot foods hot and cold foods cold. Don't give food poisoning bacteria a chance to grow.
 - Have a 5 inch metal probe thermometer on hand to check temperatures of food.

Cold Food – Below 45 degrees F.
Hot Food – Above 135 degrees F.
- c. Do not serve any home prepared food.
- d. No food server shall spit or use tobacco in any form in any area where food is prepared, served or stored.
- e. Frozen foods must be defrosted properly by one of the following ways:
 - In a microwave
 - In a refrigerator
 - Under cold running water
 - In the cooking process
- f. Ice used in beverages shall be protected from contamination and shall be maintained separate from ice used for refrigeration purposes.
- g. Provide utensils or disposable gloves for food handling (i.e. tongs for hot dogs).
- h. Use commercially prepared food products from approved sources only.
- i. Maintain proper temperatures for foods in transit and protect them from contamination.

- j. Avoid such foods as cream custard pies or similar foods that can cause food poisoning.

3. Equipment and Utensils

- a. Food processing must be done only in a completely enclosed booth or food establishment.
- b. Keep cooking utensils clean.
- c. Food contact surfaces shall be smooth, easily cleanable and nonabsorbent
- d. Avoid galvanized enamel utensils.
- e. Wash non-disposable utensils in detergent followed by a bucket of clear water rinse and then sanitize in a bucket with at least one capful of bleach per gallon of water.

4. Water and Sewage

- a. Water supply must be a safe and sanitary public supply.
- b. Hot and cold water must be provided to hand wash and dish wash sinks.
- c. Wastewater must be disposed in a sanitary sewer system.
- d. Restrooms must be provided with hand washing facilities located convenient to food handlers.
- e. Chemical toilets must be labeled Men's & Women's, and be maintained properly throughout the event.
- f. After using the restroom, all food handlers must immediately wash their hands with soap and water before returning to work.
- g. At least one toilet facility for each 15 employees shall be provided within 200 feet.

5. Trash

- a. Provide adequate suitable trash containers for use by food preparers and customers. Keep all trash in leak-proof and rodent-proof containers.
- b. All waste and refuse must be stored and disposed of in an acceptable and sanitary manner (i.e. plastic bags or containers).

6. Animals

- a. Live animals, birds or fowl shall not be kept or allowed within enclosure. This does not apply to guide dogs or a dog with an enforcement officer. The person and operators of the previously mentioned dogs are liable for any damage done to the premises or facilities by the dog. All dogs shall be excluded from the food preparation and utensil wash area.

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Non-profit Organizations & Occasional Food Event Questionnaire

Facility/Business Name: _____

Location of Non-Profit Event: _____

Mailing Address: _____

Phone #: _____

Dates of Operation: _____

Event Name: _____

Non-Profit Tax ID #: _____

Please list the food items that you are preparing/selling:

Signature: _____ Date: _____

Please provide a copy of form 501(C)(3) showing organization's non-profit status