



## GILA COUNTY DIVISION of HEALTH and EMERGENCY MANAGEMENT

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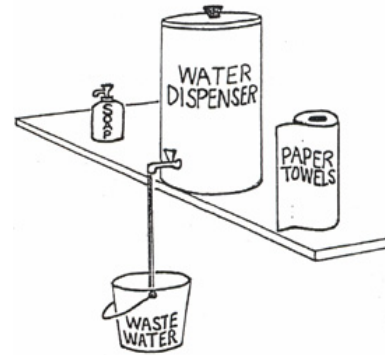
### Temporary Food Booth Requirements for Special Events

- Food Source**  
Food must come from a store or market. NO HOMEADE FOOD ALLOWED – you will be told to remove or throw it out.
- Food Preparation**  
Food must be prepared in the booth or at a restaurant. If you arrive with any prepared food, you must produce a valid “Commissary Agreement” from a restaurant.
- Booth Construction**  
The booth must be closed on two sides with an overhead roof. Booths must be placed on pavement unless plywood or a plastic tarp is being used for the floor. DO NOT set up on dirt or grass.
- Cross Contamination**  
ALWAYS keep raw meat separated from any ready-to-eat food.
- Food Temperatures**  
Cold food must be kept at **41°** F or less and hot food at **135°** F at all times.
- Thermometer**  
Must have a functional probe/stem type dial or digital thermometer that measures from 0° F to 200°F.
- Condiments**  
Self-serve condiments must be served in squeeze bottles, pump dispensers, commercially packaged or in a container with a self-closing lid.
- Water**  
Must provide five gallons or more of potable water in clean containers. You must have a means to make hot water for hand washing, washing utensils, and cleaning.
- Hand Wash Station**  
Must provide a temporary hand wash station with soap and paper towels.
- Wiping Cloths and Sanitizer Solution**  
Provide a bucket of sanitizer solution (1 ½ tsp of bleach in 1 gallon of water) and a clean wiping cloth. ANTIBACTERIAL CLOTHS ARE UNACCEPTABLE.
- Disposable Gloves or Utensils**  
NO bare hand contact with ready to eat foods. You must always wear disposable, non-latex gloves or use utensils when handling ready-to-eat foods.
- Washing Utensils**  
Must be able to effectively wash with hot water, rinse with hot water, sanitize with warm water and air-dry. You will need **3** dish pans or bus tubs to do this.
- Food Handler’s Card**  
Any workers that will be working at the food booth must have a valid food handler’s card from Gila County or another county in Arizona.

## Hand Washing Station

### Requirements

- Soap
- Paper Towels
- 5 Gallon Water Dispenser
- Means to Have Hot Water
- Bucket for Waste Water



## Three Compartment for Sanitizing Utensils, Pots/Pans, and Plates

