

## FOOD BOOTH REQUIREMENTS

1. Each food booth shall have a posted **Temporary Food Permit**.
  - a. Please carefully note the following:
    - i. Temporary Food Permits must be obtained from the SLCoHD Food Protection Bureau at least **12 days prior** to the event date or a **late fee of \$35** will be assessed per permit.
    - ii. Booths only serving foods that are not potentially hazardous and that are commercially pre-packaged in individual serving portions or uncut, whole fruits and or vegetables may not be required to have a Temporary Food Permit. All vendors should contact the SLCOHD Food Protection Bureau to determine if permits are required.
    - iii. A restaurant with an annual food establishment permit must still obtain a Temporary Food Permit to operate a food booth outside of its permitted building. Food carts, trailers and mobile food units with permanent permits are not required to obtain temporary permits to operate at events, but must operate within the requirements of their permanent permit.
2. At least one person shall be present in the food booth with a current **Food Handler Card** at all times.
3. Each food booth shall meet the following minimum structural requirements:
  - a. A roof, awning or other covering, impermeable to weather, over the entire food preparation, service, clean-up and storage area;
  - b. Two side walls (not screening) which will reduce the entry of dust and dirt, and exclude non-authorized persons;
  - c. The front service wall shall be a counter, half-wall, or table draped to the floor. The back wall may be open for employee access, or solid if desired;
  - d. The floor shall be plywood, concrete, asphalt or other acceptable cleanable material. Flooring shall be provided if the vending site is on dirt, gravel, grass, or a poorly drained surface;
  - e. All cooking equipment utilized at the food booths shall be at least 4 feet from the public by roping off or by other means for safety reasons, as per FDA/CFP Guide. (Conference for Food Protection); and
  - f. All open flamed cooking devices shall meet the requirements of the local fire code. Contact your local fire department to inquire what distance is required between the cooking unit and the walls and ceiling of the booth. Charcoal and wood burning devices are not recommended by the FDA/CFP.
4. If additional back up refrigeration units are supplied for the food vendors, the operator shall ensure the equipment is holding food temperatures at 41 °F or lower. Backup refrigeration trucks are for cold holding purposes only; they are not designed to cool food product.
5. Each food booth shall be equipped with a hand wash station. Hand wash stations in restrooms do not qualify. A permanently plumbed sink is not required. At a minimum, there shall be a container with a handled spigot, which can stay open on its own to allow for water to flow freely so that a person can wash both hands at the same time, a catch basin or bucket, liquid hand soap, covered waste receptacle, and paper towels. All waste water collected shall be disposed of properly in an approved waste water container or sewer system.

**ANY FOOD BOOTH WITHOUT A HANDWASH STATION OR  
TEMPORARY FOOD EVENT PERMIT WILL BE CLOSED IMMEDIATELY.**

In order to apply for a Temporary Food Event Permit, you must apply "in-person" at:

Food Protection Bureau, 788 E. Woodoak Lane (5400 S.)  
Between the hours of 8 AM to 4:30 PM, Monday – Friday

For further information, call 385-468-3845 or visit our website at:  
<http://www.slcohealth.org/programs/foodProtection/tempFoodBooths.html>