

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

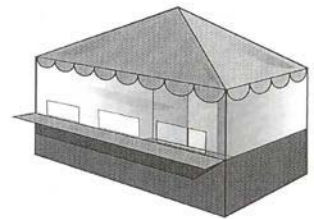
All permit applications, applicable documents and fees must be submitted BY the Event Coordinator/Market Manager to DEH at least 2 weeks before the Temporary Event's start date or the vendor's Certified Farmers' Market operation start date.

- 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**

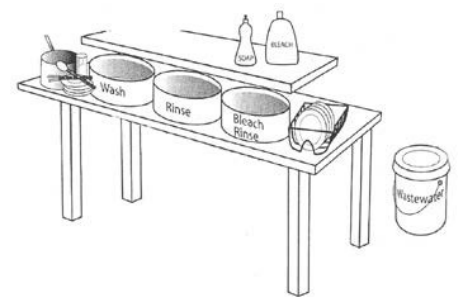
HANDWASHING

- 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.*

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.

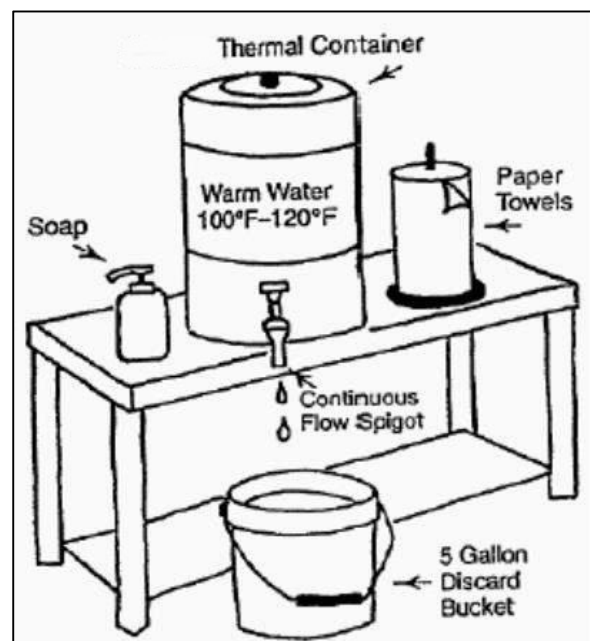
Options for obtaining warm water for handwashing include, but are not limited to:

- 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](#)

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.

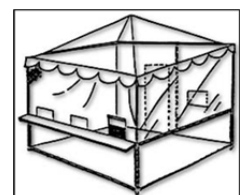
Food preparation examples:

- 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.





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.

- Health Permit – must be posted onsite
- Booth – completely screened if handling open food
- Booth – floor covering for lawn or dirt
- 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)
- 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)
- Disposable food service gloves
- Handwashing set-up:
 - Two drinking/spring water dispensers (minimum 2 gallons each)
 - Liquid handsoap in a pump dispenser
 - Paper Towels
 - catch bucket or tub (for wastewater)
- Utensil washing set-up:
 - Three containers – each large enough to accommodate the largest utensil to be washed
 - Dishwashing soap
 - Household bleach
- Extra Water – for both handwashing and utensil 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)
- Other:
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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>											
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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.