



## **Apache County Public Health Services District**

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# **TEMPORARY FOOD ESTABLISHMENT PERMIT APPLICATION INFORMATION**

A temporary food establishment is food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration. [Arizona State Food Code 1-201.10 (B) 87]

All food vendors participating in a single event or celebration must obtain a permit from the Apache County Public Health Services District (ACPHSD). The Food Establishment Event Application must be submitted to ACPHSD at least three (3) weeks before the event or celebration.

### **Minimum Requirements**

If graded to drain, a floor may be concrete, machine-laid asphalt or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable APPROVED materials that are effectively treated to control dust and mud.

Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris, and flying insects.

Openings shall be protected against the entry of insects and rodents by 16 mesh to 25.4mm (16 mesh to 1 inch) screens.

Water for drinking, utensil washing, hand washing and cleaning surfaces must be from an ACPHSD approved source.

Hand washing facilities are required in the temporary food establishment and if approved, when food exposure is limited and handwashing lavatories are not conveniently available, such as in some mobile or temporary food establishments, employees may use chemically treated towelettes for handwashing.

### **Food**

All food must be from approved source(s).

Cooked potentially hazardous foods must be cooked to the minimum internal temperature required by the Arizona State Food Code.

Only food requiring limited preparation will be approved for onsite preparation (for example-hot dogs, hamburgers, tacos, Navajo tacos, popcorn, cotton candy, ice cream).

The only food preparation method allowed onsite will be cook and serve and cook-hot hold-serve. Food preparation and or cooking off-site must be done in an ACPHSD approved food establishment.

Cooked potentially hazardous food left over at the end of the day must be discarded. It is not allowed to cool those foods to be reheated for service.

Temporary food establishments will only be allowed to prepare onsite two (2) foods requiring limited preparation.

Potentially hazardous foods must be held at 41°F or below for cold holding and 130°F or above for hot holding.

Cooking outside the temporary food establishment must be approved in advance.

Food Handler Certification required. ACPHSD will accept current certification from either other Arizona counties or Serve Safe Certification.

### **Dishwashing and Sanitizing**

All temporary food establishments must have an effective means to wash, rinse and sanitize (three compartment sink method) food utensils and equipment or have sufficient quantity of back-up food utensils and equipment.

All temporary food establishments must have an effective method for sanitizing food contact surfaces.

### **Refuse Containers**

Each temporary food establishment must have a sufficient number of covered waste containers to contain the waste generated by the temporary food establishment during food preparation and cooking.

### **Wastewater**

All wastewater including ice melt generated by the temporary food establishment must be contained and disposed of by a method approved by ACPHSD.