

Reminder of Important Temporary Food Establishment Operator Requirements Street Vibrations Spring and Fall Rallies 2010

Dear Temporary Food Establishment Operator,

The District Health Department will be conducting inspections of your facility and the promoter's facilities at various times during the event. We would like to remind you of the following requirements as per our regulations:

- 1. Service of meat products that have been cooked outside jurisdiction by you or somebody else is not allowed. Any pre-cooked meat products must be bought from the purveyor frozen and packaged and have USDA labels with establishment number stamps on the packaging. You are not allowed to break this packaging prior to arriving at the event site unless approved for marinating or other raw preparation in a facility permitted by the Health Authority of jurisdiction. Non-compliance with this order is a violation of both Federal Law and Local Regulation and will result in condemnation of the meat product.**
- 2. You must be able to provide inspectors with verification of food sources. This includes receipts, proper labeling, and contact information.**
- 3. You are not allowed to serve any reheated meats or other protein containing products that have been cooked and cooled. You must cook all meat from fresh to consumer. To minimize costs it is advised that you do not cook too far ahead.**
- 4. You are not allowed to serve any foods that have been out on a service line the prior day. This means again, that you plan in advance to run out or nearly run out of food at the end of the day.**

- 5. Facilities including a 3-compartment sink with running, potable, hot and cold water and grey-water, grease, and trash receptacles are required of the promoter and have been provided for you and you must use them. Use the 3-compartment sink to wash, rinse, and sanitize your utensils as necessary throughout the day and every night following operations. The 3-tub system of standing water, such as wash basins, is not allowed.**
- 6. You must keep all of your equipment maintained, clean, and sanitary. Heavily soiled, rusted, or porous materials or broken down freezers, refrigerators, holding units, ice chests or other equipment will be removed from your space.**
- 7. You must keep all food products safe and secure. All food storage during the event must on site or at a permitted establishment within the Washoe County District Health Department jurisdiction. There is backup refrigeration, power, and security provided by the event promoter. You must ensure that all products will maintain temperature and will not be tampered with during non-operating hours as well as during the event.**
- 8. The event facilities as well as your food booth and food products are subject to inspection by the District Health Department at any time during the event to ensure compliance with regulations.**
- 9. Re-inspection fees will be assessed by the Health Department should you require more than a single follow-up of a routine inspection.**

This is a partial list of requirements pertinent to compliance with Section 170 of the Regulations of the Washoe County District Board of Health Regulations Governing Food Establishments. If there are any further questions please call (775) 328-2434. By signing this list you have acknowledged that you have received and read these requirements.

Sincerely,

Jeffrey M. Brasel, Pd.D., R.E.H.S.
Senior Registered Environmental Health Specialist
Washoe County District health Department

Acknowledged By (Temporary Food Establishment Operator)