

REQUIREMENTS FOR TEMPORARY AND SEASONAL FOOD FACILITIES



Food Safety Program

2121 Noblestown Road, Suite 210

Pittsburgh, PA 15205

Phone **(412) 578-8044** Fax **(412)-578-8190**

email – foodsafety@alleghenycounty.us

AlleghenyCounty.us/FoodSafety

Basic Equipment Checklist

- Probe thermometers (minimum range of 0°F-220°F)
- Alcohol wipes for probe thermometer sanitization
- Refrigeration units or ice chests with ice
- Hot-holding equipment
- Cooking/reheating equipment
- Utensils
- Single-use gloves
- Source of water: 10-15 gallons of water
- Means to heat water
- 3 large containers or 3-bowl sink set-up
- Dish detergent
- Sanitizer (such as unscented bleach or Quaternary ammonium)
- Sanitizer testing strips
- Soap, paper towels, & water dispensing unit
- Sealable containers for wastewater
- Garbage containers with plastic liners
- Overhead protection
- Extra tarps
- Food shields/sneeze guards if food is presented to public
- Materials to store products elevated at least 6 inches above the ground

Other agencies you may need to contact:

- Local municipality
- Fire marshal

Temporary and seasonal food facilities must comply with the requirements below and all other applicable requirements in Allegheny County Health Department Article III, Food Safety Rules and Regulations, which can be found at alleghenycounty.us/FoodSafetyArticle3.

[A] TEMPORARY AND SEASONAL EVENT REGISTRATION

Event organizers of any temporary or seasonal event where five (5) or more temporary or seasonal food facilities will be operating at the same time must register their event with the Food Safety Program at least 14 days in advance and pay applicable fees as listed in the fee schedule found at alleghenycounty.us/FoodPermitFees. An online application is at bit.ly/ACHD-Temp-Permits. The event organizer or their designee must be available at the event.

Information collected will be used to ensure that the event will have accommodations to protect public health. Event organizers are responsible for ensuring:

- Enough toilet and handwashing facilities are available for all attendees
- A water supply plan is in place (it may include a requirement for vendors to provide their own water, so long as this is clearly communicated to vendors)
- A waste and refuse disposal plan is in place
- An electrical power supply plan is in place (if applicable)

[B] TEMPORARY AND SEASONAL PERMITS

All temporary and seasonal food stands must have a current ACHD food permit. Temporary food permits are for festivals and fairs. A separate permit is required for each event. Seasonal food permits are for farmers markets, flea markets, and similar seasonal occasions and are valid for up to six months. Permits must be applied for at least 14 days in advance. The application and permit fee may be submitted online at bit.ly/ACHD-Temp-Permits. For more information about permit fees, see alleghenycounty.us/FoodPermitFees.

All foods requiring time and temperature control for safety (TCS Foods), such as meat, fish, poultry, dairy products, and cooked foods like pasta, rice, or vegetables must be prepared at the event or at a permitted food facility. A temporary food facility may use a permitted facility without obtaining an annual permit. A seasonal food facility requires an annual permit for any off-site food preparation. Information about obtaining an annual permit, including a shared kitchen user permit, can be found at bit.ly/ACHDPlanReview.

Temporary Permits	Seasonal Permits
For a specific fair or festival	For a series of farmers’ markets or flea markets
Valid for up to 14 days	Valid for up to 6 months
Apply online at least 14 days in advance	Apply online at least 14 days in advance
A permitted kitchen is required for off-site food preparation.	An annual permit is required for off-site food preparation.

Currently, there is no permitting option for a standalone food stand operating independently (not as part of an organized event, such as a festival or farmers market).

[C] CONSTRUCTION OF THE STAND

The stand must be constructed of durable and easily cleanable materials such as canvas, plastic, and/or wood. There must be overhead protection to cover the entire stand operation and the availability of walls as needed to protect against contamination from rain, dust, or other sources. Ground cover may be required to protect against dirt, mud, or other contaminants. Information about the construction of the stand must be submitted in advance and approved as part of the permitting process.

Cooking equipment must be under a fire-resistant overhead cover or be protected from environmental contamination by a lid or cover.

[D] WATER SUPPLY

All stands serving food (including providing samples) must have enough hot water to wash hands and utensils/ equipment during all hours of the event. At least ten (10) gallons of water must be kept at each stand. Water must be stored in a covered container that is made of approved materials and dispensed from a spout. Water can be heated off-site and stored in an insulated container or heated at the event, such as in a coffee urn or on a portable burner.

[E] CLEANING AND SANITIZING EQUIPMENT

Water for washing equipment and utensils must be at least 110°F (43°C). There must also be enough dishwashing soap and sanitizer to complete required utensil washing. A centralized utensil washing area for use by multiple vendors is acceptable. Vendors may also have a sufficient supply of clean utensils to use in case of contamination and to replace utensils at least every four hours, instead of having a utensil washing station.

If using a ware washing station, it must meet the following criteria: the containers must be large enough for all equipment normally cleaned in a sink, such as cutting boards, mixing bowls, etc., must be adequately protected, up off the ground, and used as follows:



1. **Wash** (hot, soapy water)
2. **Rinse** (clear water)
3. **Sanitize** (water + sanitizer at appropriate concentration)
4. **Air Dry** (clean, dry surface)

Common approved sanitizers include unscented bleach at a concentration of 50-99 ppm as measured on a chlorine test paper; or quaternary ammonium at a concentration according to the product label, as measured by a quat test paper. Wiping cloths must be stored in a separate container of sanitizer solution (not the bin used for sanitizing equipment and utensils).

[F] WASTEWATER

All wastewater must be disposed of in a sanitary sewer; it may not be poured on the ground or down a storm drain. Each stand not supplied with a sanitary sewer must provide containers with tight-fitting lids to collect all wastewater for transport to an appropriate disposal location.

[G] TEMPERATURE CONTROL OF FOODS

Cook foods to the proper minimum internal temperatures:

Seafood items	145° F (63°C)
Steaks, pork chops, lamb chops, and other whole cuts of mammals	145° F (63°C)
Eggs cooked to order	145° F (63°C)
Ground meats	155°F (68°C)
All poultry (including ground poultry)	165°F (74°C)
Stuffed items (e.g. stuffed pastas, stuffed pork chops, etc.)	165°F (74°C)

If preparing foods to order to lower temperatures, a notice that “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness” must be posted in a visible manner, with a clear indication of which menu items it may apply to.

When reheating foods:

Rapidly reheat to at least 165°F (74°C), so that the food is between 41°F (74°C) – 165°F (74°C) for less than two hours. Once reheated, hold for service at or above 135°F (57°C).

Cold foods must be held at 41°F (5°C) or below. Hot foods must be held at 135°F (57°C) or higher. When transporting hot or cold foods, pre-heat or pre-chill the insulated storage container to ensure that food remains hot or cold.

[H] PROBE THERMOMETER

Accurate probe type thermometers with a range of at least 0°F -220°F (-18°C - 104°C) must be used to check internal food temperatures. Thermometers must be cleaned and sanitized prior to each use and before storing between uses. An isopropyl alcohol pad is acceptable for this cleaning and sanitization, unless the thermometer has significant food residue or residue from raw animal products, in which case it must be washed, rinsed, and sanitized in a three-bowl sink set-up.

[I] ICE & REFRIGERATION

All ice must be made from potable water in a permitted facility. All cold holding equipment should be kept out of the direct sun light.

If ice is to be used to keep foods cold:

- A clean, insulated container with a tight-fitting lid must be used
- The container must be made of a durable, easily cleanable material. LDPE foam (aka Styrofoam) coolers are not approved
- Ice must be distributed so that all parts of the container can maintain a food storage temperature of 41°F (5°C) or below
- The container must be pre-chilled before food is added
- Foods should be well wrapped and may not be in direct contact with ice or accumulated water
- Coolers with a drain to siphon off accumulated water are preferred
- Ice used for food storage may not be consumed (may not be used in food or beverages)
- All food items, including coolers and bagged ice, must be stored at least 6” off the ground

If electrical refrigeration is to be used:

- Refrigeration/cooling units must be able to maintain foods at 41°F or below and must be pre-chilled
- Alternate means of cold holding (such as ice) should be available in case of a power outage or other disruption to the electrical supply

[J] PERSONAL HYGIENE AND HANDWASHING

Temporary and seasonal food stands providing any unwrapped, prepared food (including samples) must have an appropriate handwashing station including all the following:

- Soap
- Paper towels
- Hot water of at least 85°F (30°C) that is drawn from a faucet or spigot that can stay open during use
- A posted sign that all food employees must wash their hands
- A method for collecting wastewater in a sealable container for proper disposal



Dipping of hands in sanitizing solution is not an approved method of handwashing. Hand sanitizer may be used in addition to, but not as a replacement for, handwashing.

Temporary and seasonal food stands that do not provide samples and offer only fully packaged food do not require a handwashing station. Moist towelettes with an approved antiseptic, such as Benzalkonium Chloride or Isopropyl Alcohol, are required to provide staff with a way to clean their hands when necessary.

Food employees may not eat, chew gum, or use any tobacco products (including e-cigarettes or chewing tobacco) in any food preparation or service area.

[K] EMPLOYEE HEALTH

Food workers must cover any open cuts on their hands or arms with an impermeable bandage. Bandages on hands or fingers must be covered with a single use glove or a finger cot.

Sick employees with symptoms including vomiting, diarrhea, sore throat with fever, or jaundice must not work unless they have medical clearance that their symptoms are caused by something that cannot be spread through food.

[L] FOOD HANDLING AND PREPARATION

All food handling and preparation must be done in accordance with the requirements of Article III Food Safety Rules and Regulations, alleghenycounty.us/FoodSafetyArticle3.

Foods prepared in a private home may not be used or sold at the event unless the home is registered with the PA Department of Agriculture as a Limited Food Establishment (LFE) and the foods are prepared in accordance with LFE requirements. See bit.ly/PA-LFE for details.

The menu for a temporary or seasonal food facility should match the stand's equipment and storage capabilities, to ensure that all food is stored, prepared, and served safely.

Separate cutting boards, knives, and other utensils must be used for raw and ready-to-eat foods.

If food will be cooled for later reheating, it must be done according to safe methods. See alleghenycounty.us/CoolingFood for more details.

Barehand contact with ready-to-eat food is not allowed and barehand contact with food during preparation should be minimized. Use tongs, forks, spatulas, and single-use gloves to minimize hand-contact with food. When using a scoop to dispense any food, including ice for consumption, the scoop must have a handle that is kept out of the food supply.

Beverages in food preparation areas must be in a container with a cover and a straw or designated spout, to minimize hand-to-mouth contact.

[M] FOOD STORAGE, DISPLAY, AND SERVICE

Food, food containers, paper products, and utensils must be stored at least 6" off the ground.

Food must be protected from public contamination with covers, lids, and/or sneezeguards, or by being presented to the public in pump dispensers, squeeze bottles, or other contamination-resistant methods.

[L] REFUSE

Garbage and refuse shall be stored, handled, and disposed of in a manner that protects food and food-contact surfaces from contamination, and does not create a condition conducive to pests, or a nuisance.

Helpful links:

alleghenycounty.us/foodsafety	Main food safety web page
alleghenycounty.us/healthregulations	All ACHD Regulations. For Article III Food Safety, click on "Environmental Regulations"
alleghenycounty.us/FoodSafetyArticle3	Allegheny County Article III, Food Safety Rules and Regulations
alleghenycounty.us/food-safety-library	Guidance documents and other resources to help you run a food safe business
bit.ly/ACHDFoodCertification	Information on obtaining Food Protection Manager Certification
bit.ly/ACHDPlanReview	Information on submitting plans in advance of construction
bit.ly/ACHD-Temp-Permits	Requirements and application for temporary or seasonal health permits
alleghenycounty.us/FoodPermitFees	Fee schedule for all Allegheny County Food Permits
alleghenycounty.us/CoolingFood	Information on cooling food quickly to meet food safety requirements
bit.ly/PA-LFE	PA Department of Agriculture Limited Food Establishment information

If you have additional questions about permitting, construction, or operational requirements related to temporary and seasonal food facilities, please contact the Food Safety Program by email: foodsafety@alleghenycounty.us or phone at (412) 578-8044.



**Allegheny County
Health Department**

542 Fourth Avenue
Pittsburgh, PA 15219

AlleghenyCounty.us/HealthDepartment