



GUIDELINES FOR TEMPORARY FOOD ESTABLISHMENTS

These guidelines apply to temporary food service establishments permitted by the UW Environmental Health & Safety Department (EH&S) to operate on University owned or leased property.

Temporary food vendors found to have one or more imminent health hazards will be closed.

BOOTH SET UP

The [Temporary Food Service Permit](#) issued by EH&S should be visibly posted in each establishment or booth.

- Provide **overhead cover** to protect the booth from weather and dirt.
- Floors must be a **cleanable surface** (e.g., plastic), not grass or dirt.
- Foods prepared, cooked or displayed on the front counter must be protected with **sneeze guards**.
- Provide a **barrier** between hot surfaces (grills, steam tables, fryers) and the public.
- Store **utensils and paper products** off the ground.
- All food storage, equipment, and preparation must fit inside the booth.

FOOD SERVICE WORKERS

No bare hand contact with ready-to-eat foods: Use barriers like tongs, bakery papers or gloves.

Illness: Workers with symptoms of diarrhea, vomiting, jaundice or sore throat with fever are not allowed to work with food.

Food workers cards: Provide copies in booth.

TEMPURATURE

Thermometer: A digital stem thermometer is required. Check temperatures of potentially hazardous foods often.

HOT dishes – hold at 135°F or above; discard hot foods at the end of the day. Cooling at the event not allowed.

- **Reheat to 165°F** for hot hold

Final cook temperatures:

- Eggs, fish and meat – 145°F
- Ground meat – 155°F
- Poultry – 165°F

COLD dishes – hold at 41°F or below.

A KITCHEN FACILITY IS REQUIRED WHEN:

- > Advance food preparation is needed
- > Fruits or vegetables that are not purchased prewashed or pre-cut will be served
- > The event is longer than one day (access to a 3-compartment sink for dishwashing is also required)

No home storage or preparation of foods is allowed.

SANITATION

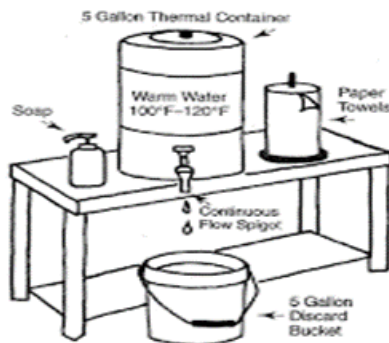
Handwashing: A 5 gallon or larger gravity flow, insulated container is required for handwashing in the booth.

The container needs a **spigot** that can lock in the open position to wash both hands.

Fill the container with **hot water**, refill as needed.

Provide **soap, paper towels**, and a **bucket** for waste water.

Wash hands frequently.



- **Dishwashing:** For one day events, bring extra utensils and food equipment to change out as needed. For events lasting two days or more, plumbed dishwashing facilities are required. Soap, sanitizer and sink drain plugs must also be provided. Dish tubs are not acceptable.
- **Employee restrooms:** Food worker restrooms must have hand wash sinks with hot running water. Double hand wash is required at the restroom and at the booth. Portable toilets are allowed only if hand wash sinks with hot water, soap and paper towels are provided next to the portable toilet.
- **Sanitizer:** Provide sanitizer solution (1 tsp chlorine bleach per gallon of water) and wiping cloths.
- **Waste water:** Do not dump waste water into storm drains or on the ground.

Please contact EH&S's Public Health Program at 206.543.7262 or phdept@uw.edu for more information.