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## **Food Vendors Compliance Orders**

# **DIRECTLY FROM THE YAVAPAI COUNTY DEPARTMENT OF HEALTH**

### **Dishwashing**

- The utensils and equipment used in food and beverage service are required to be washed and sanitized.  Proper sanitation required the use of a three-step procedure  Three adequately sized containers must be set up.
- The first container is used for washing and contains hot water and dish soap.
- The second container is hot rinse water.
- The third container is used for sanitizing. The minimum concentration is 50-100 ppm chlorine bleach. (use 1 capful of bleach for every gallon of water.)
- After completing the three steps, all utensils and equipment must be air -dried.
- Change the water and replace the wash, rinse and sanitizing solution in the containers frequently to keep the process effective.

### **Food Service**

- All food must be from an approved source.
- Home canned foods or preparation of food in the home is not allowed.
- All food preparation must take place on-site and inside the temporary food establishment. Food prepared off-site must be done in an approved food establishment.
- Grills or other cooking equipment may be located outside the booth to comply with local fire codes.

### **Hand Washing Facility**

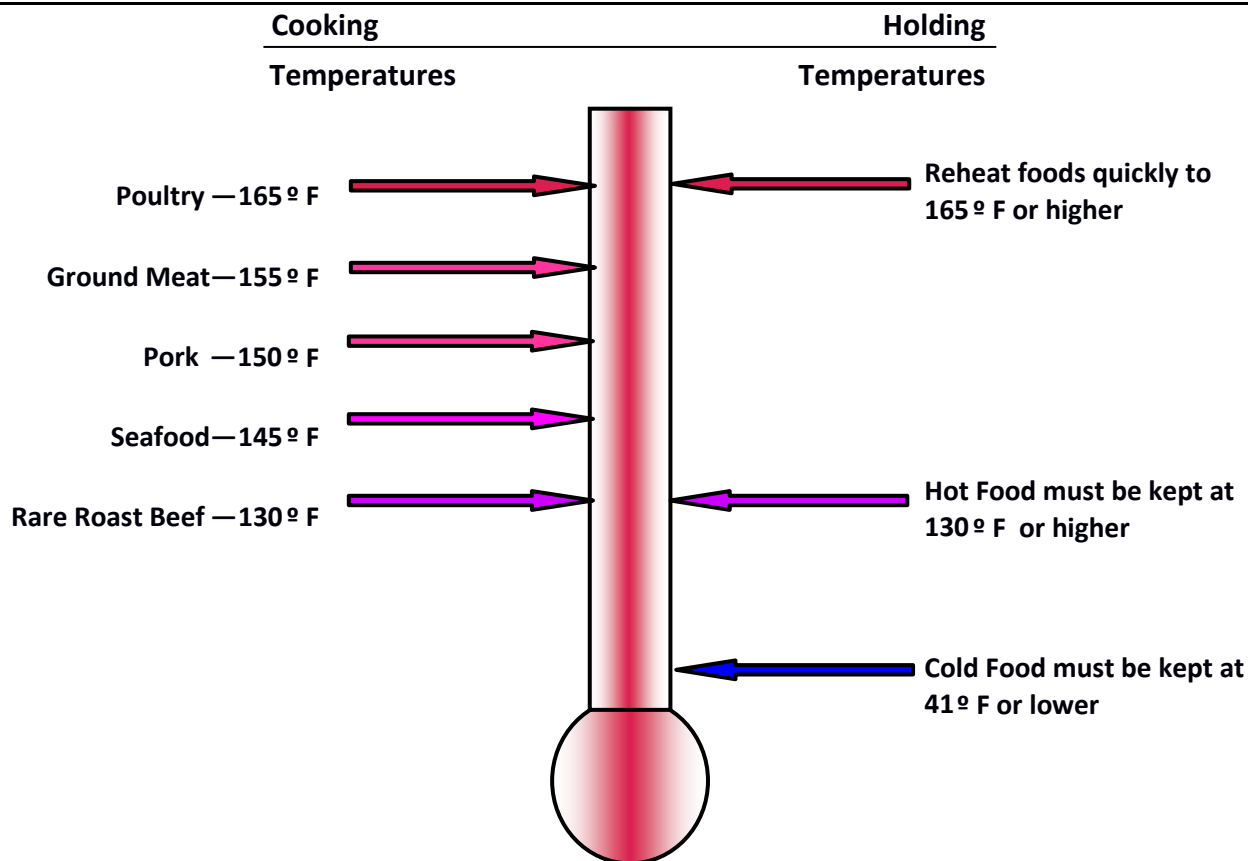
- Hands must be kept clean.
- Provide a hand wash facility and use it frequently.
- Provide:
  - \* 5 gallon container with warm water.
  - \* The spigot or spout, must be adjustable to control the flow of water and provide a steady water stream while the hands are being washed.
  - \* Container for catching waste water.
  - \* Soap
  - \* Paper Towels

## Sanitizing

- Food contact surfaces such as counters and cutting boards need to be sanitized throughout the day to control cross contamination.
- A container with a solution of 100-200 ppm chlorine bleach must be prepared upon opening.  
(use 1 capful of bleach for every gallon of water.)  
Change the sanitizer as often as necessary to keep it from dropping below 50 ppm (use test strips to check).

## Cooking

- Cooking shall be conducted in an approved way.
- Concession stands utilized for cooking shall have a minimum of 10 feet of clearance on two sides to other vendor booths or rides.
- A 40BC or Class K fire extinguisher shall be provided for deep-fat fryers. A 2A-10BC extinguisher shall be provided for other cooking appliances.
- Fire extinguishers shall be provided. One for 2-500 sq. ft., two for 500-1000 sq. ft. and one for each additional 2000 sq. ft..
- **Heat Producing Appliances/Open Flame**
- Open flame cooking shall be located away from combustibles and no closer than 20' to a tent or canopy.
- Open Flames and hot objects shall not be used unless approved.
- Exposed food items placed on the front service counter require a food guard or cover.



### **Booth Construction**

**Every temporary booth must have:**

- 3 full sides (walls) that protect the interior from weather and wind blown dust.
- A water resistant roof (top).
- A cleanable and sturdy floor.
  
- Booths cannot be placed directly over dirt or grass unless plywood or a plastic tarp is used for the floor.
- Enclose the front of the booth from the bottom of the service counter down to the ground.
- Use the front of the booth for food service only. Not for food preparation.
- Exposed food items placed on the front service counter require a food guard or cover.

### **Air-supported and inflated Devices or structures**

- Air supported and inflated devices shall be installed in accordance with the manufacturer's guidelines and shall be adequately braced and anchored.
- An operator familiar with all operating guidelines shall be present at the device at all times.

### **Tents and Canopies**

- Tents in excess of 200 sq. ft. and canopies in excess of 400 sq. ft. require a fire department permit.
- Tents and canopies shall be flame retardant and bear a permanently affixed label.
- All decorations shall be flame retardant.