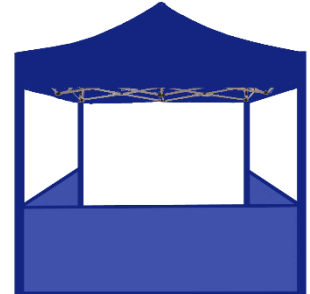


**TEMPORARY FOOD SERVICE
NOTICE OF REQUIREMENTS FOR TEMPORARY FOOD VENDING**

Each food concession **MUST** meet the following **MINIMUM REQUIREMENTS**:

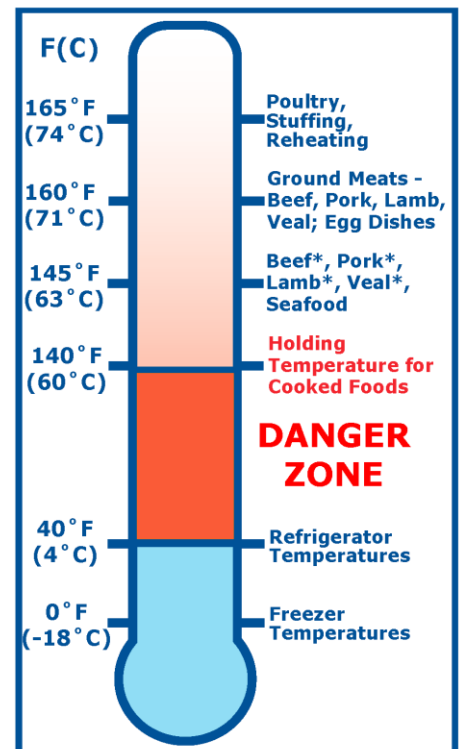
1. Temporary food stands must have a valid permit from the Nassau County Department of Health to operate.
2. All foods (including ice) must be obtained from approved sources and prepared at the booth the day of the event OR in a permitted food establishment. On-site preparations must be kept to a minimum. Receipts for food must be provided upon request. **Home-prepared foods are prohibited.**
3. Food stands must have at least three [3] sides and a roof to protect all areas of the operation (roof is not required if booth is indoors).



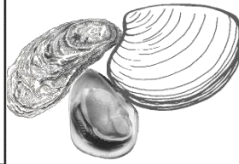
4. A hand wash station is required at each booth. The minimum requirement for hand washing is a five [5] gallon beverage dispenser with a continuous flow spigot, supplied with warm water, hand soap and disposable towels. You must provide a waste bucket for the water. *Hand sanitizer is not a substitute for hand washing.*

5. Each food stand shall provide an adequately sized closed container for wastewater collection and removal. Wastewater from each food stand shall be disposed of in a sanitary manner, approved by this Department and at a location to be provided by the sponsoring organization. *Wastewater may NOT be discharged onto the ground.*

6. All foods must be transported at safe and appropriate temperatures (below 45°F or above 140°F).
7. All foods are to be cooked and/or reheated to the minimum temperatures as outlined on the chart:
8. Cold Holding: If applicable, each food stand must provide adequate equipment to maintain all potentially hazardous foods at a temperature below 45°F during cold holding. Foods (including packaged items) may not come into contact with water or undrained ice. If kept in an ice chest, the ice must drain into an acceptable container.
9. Hot Holding: If applicable, each food stand must provide adequate equipment to maintain all potentially hazardous foods at a temperature at or above 140°F during hot holding. This includes those foods held in storage or in reserve.
10. Each vendor shall provide an accurate stem or product thermometer to monitor the temperatures of potentially hazardous foods.



DEALER NAME	CERT. NO.
Dealer Address	
City, State Zip Code	
ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN ABOVE	
HARVEST DATE	
HARVEST LOCATION	
TYPE OF SHELLFISH	
QUANTITY OF SHELLFISH	
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	



11. If you are serving shellfish (clams, mussels, and oysters), they must be obtained from a purveyor who can supply you with completed shellfish tags. These tags must be kept with the shellfish in your booth. You must save these tags for at least 90 days after the event.

12. All foods and single-service wares must be protected at all times from contamination and exposure to the public (covers, sneeze guards, etc.)
13. All food preparation and food service personnel must prevent bare-hand contact with ready-to-eat foods by wearing disposable gloves or using suitable utensils.
14. Single-service wares are to be used at all times, unless the operator has the means to adequately wash, rinse, and sanitize items on site. Any non-disposable equipment, such as utensils or cutting boards are to be cleaned and sanitized regularly. Wiping cloths must be kept clean and stored in a container of sanitizing solution. Test strips are to be available to test sanitizer concentration (Chlorine = 100 ppm; Quaternary ammonium = 200-400 ppm).
15. Foods must be stored at least 6 inches off the ground to avoid contamination.
16. All food handlers must be free from illness, boils, sores, and cuts.
17. All food preparation and service personnel must wear at least a clean apron over street clothes.
18. The food booth and its immediate vicinity is to be kept free of trash. Garbage containers are to be provided.
19. Sufficient artificial lighting should be provided if the ambient light is inadequate.
20. Floors in food preparation and service areas are to be concrete, asphalt, wood or other cleanable material. Where stands are on dirt, gravel, or sand (and graded to drain), the operator may use platforms or duckboards.
21. Convenient and adequate toilet facilities must be available (within 200 feet of food stand).
22. Each operator is to maintain their food service operation in a clean and sanitary manner.



All temporary food service establishments shall meet or exceed the above minimum requirements prior to operation and by no means, be limited to the above requirements, but shall meet the requirements of the Nassau County Public Health Ordinance, the New York State Sanitary Code, the Public Health Law of the State of New York and any other related laws.

Failure to meet and/or maintain the above minimum requirements may result in the denial or suspension of your service food establishment permit and any other further action(s) the Health Department may deem necessary. Continued or willful violations may be punishable under the Penal Law of the State of New York.