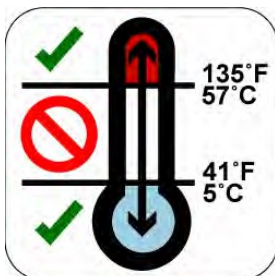
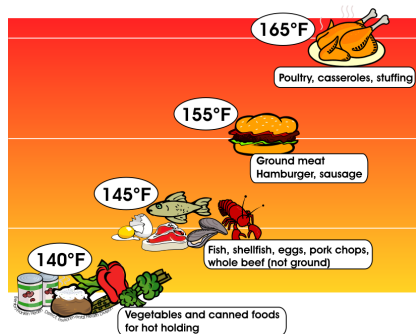


SAFE FOOD HANDLING PRACTICES (CONTINUED)

- All temporary food booths must have adequate hot holding for hot foods (135° F) and adequate cold holding for cold foods (41° F).



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PUBLIC HEALTH

ALWAYS WORKING FOR A SAFER AND HEALTHIER WASHINGTON

Food Worker Cards:

English and Spanish Kiosk available at the Othello office Monday-Friday 8.00-10.30am and 1.00-3.30pm.

English and Spanish Classes available on-line at www.foodworkercard.wa.gov

Spanish Classes available by Appointment (3 participant minimum)

*Card fee \$10.00
Picture ID required.*



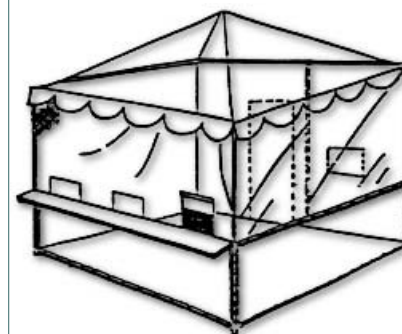
Adams County Health Department

Environmental Health
425 E Main, suite 700
Othello, WA 99344

Othello Phone; (509) 488-2031
Othello Fax: (509) 331-0030

GENERAL REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

Adams County Health Department



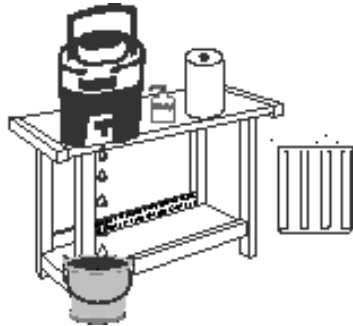
All applications and fees **MUST** be received 2 business days prior to the event or they will be considered late and **PENALTY FEES** will apply.



Telephone Othello: (509) 488-2031

HANDWASHING

- Handwashing facilities must have:
 - A 5-gallon insulated container with hot water and free flowing valve.
 - Pump soap
 - Paper towels
 - Catch bucket (to catch dirty water)
 - Garbage can

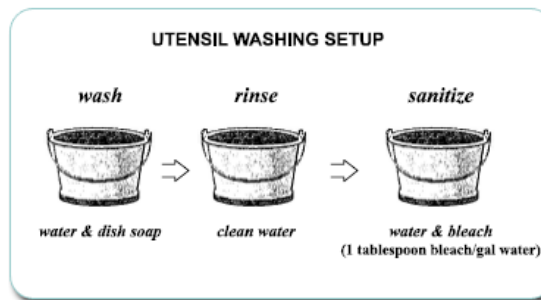


- Single-use gloves, tongs, deli tissues or some other kind of barrier are required for handling ready to eat food items such as condiments for hamburgers, hamburger buns, salad items, fruits and vegetables.



UTENSIL WASHING AND SANITATION

- Utensil washing station with dish soap, bleach and remember to air dry.



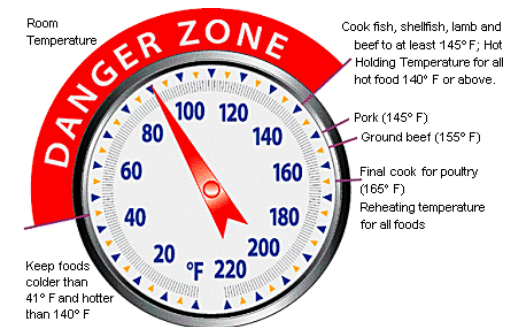
- A bucket with bleach/water solution and a wipe down rag (Remember: 1 capful of bleach to 1 gallon of water.)



- Do not add soap to the sanitizing solution because soap will tie up the sanitizer making the sanitizing solution ineffective.

SAFE FOOD HANDLING PRACTICES

- Food must be from an approved source. There can be no uninspected meat or home canned food items used; food for the event cannot be made at home and brought to the food booth.
- Metal stem thermometers must be present for taking temperatures and should read between 0°–220° F.



- No storage of foods, utensils and disposable tableware should be on the ground. These items must be stored in containers or on pallets.