



Temporary / Occasional Food Vendor Requirements: Self-Check List

1. All vendors must be on “vendor list” provided to this department 2 weeks prior to event. _____

PRIOR TO COMMENCING FOOD PREP, COOKING, OR SERVICE:

2. Vendor must provide approved enclosure. Roof and 4 walls required. _____
- Minimal openings for food service allowed.
- Solid or screen mesh walls are approved.
- Cleanable, non-absorbent flooring material (Tarps) must be provided over grass or dirt under entire enclosure and any other food storage or cooking areas / equipment.

3. Open food Prep / Cooking / Service / Storage must be done within the enclosure. _____
- Exception: Open flame BBQ units may be used outside the enclosure.
- No hot holding permitted on BBQ units
- Only cooking of product over direct flame is permitted (No pots / pans / etc)

4. Vendor must provide approved hand washing set-up to include: _____
- Minimum 5gal container with free flowing (hands free operation) valve full of warm water (100° F)
- Pump soap dispenser with soap.
- Paper towels (Napkins not permitted)
- Catch basin for waste water.

5. All food must be prepared on-site or at approved commissary / permitted food facility. _____
- Food receipts, commissary agreement letter, or copy of facility permit must be available at inspection.
- **NO HOME PREP OR HOME STORAGE OF FOOD IS ALLOWED.**

6. Vendor must provide approved 3-compartment sink set-up for utensil washing and sanitizing. _____
- Up to 4 vendors may share centrally located 3-compartment sink.
- For Occasional event, a 3 bucket or bus tub system will be allowed but may not be shared.
- Sink or buckets/tubs must be large enough to accommodate largest utensil.

7. Vendor must provide method of maintaining hot foods above 135°F and cold foods below 45°F. _____

8. Vendor must have probe thermometers, sanitation test strips, and chemical sanitizer onsite. _____

9. Must meet all other requirements of the Temporary Food Facilities Operator’s Guide _____
- Guide Available online at

www.rivcoeh.org/opencms/system/galleries/download/Environmental-Health/DEH/TempEventsFinal.pdf

VENDOR IS NOT APPROVED TO OPERATE IF ANY OF THE ABOVE REQUIREMENTS ARE NOT MET.

FAILURE TO COMPLY MAY RESULT IN CLOSURE, CITATION, OR OTHER FURTHER LEGAL ACTION BY THIS DEPARTMENT.

DEPARTMENT OF ENVIRONMENTAL HEALTH TAMALE FESTIVAL FOOD VENDOR REGULATIONS

1. All food and ingredients must be from an approved source. **NO HOME FOOD PREPARATION.** Vendors must provide a commissary agreement letter from the facility that was used to prepare the food. Also provide a copy of that facility's CURRENT HEALTH PERMIT. Note: vendors who have their own permitted facility must only bring a copy of the facility's current health permit.
2. No customer self-service of unpackaged food. Salsa or other condiments can ONLY be dispensed in approved type dispensers such as squeeze bottles, pump-type containers or individually wrapped condiments. No scooping of any drinks or other food ingredients unless it is done within the complete enclosure.
3. All potentially hazardous food must be kept in proper temperature. Hot perishable food must be stored at 135 degrees F. or hotter and cold perishable foods must be stored at 45 degrees F. or colder. All vendors must have a probe type thermometer so they can readily measure the temperature of the food throughout the day.
4. All food shall be produced, prepared, packed, stored, transported, kept for sale and served so as to be pure and free from contamination and adulteration.
5. Food and utensils must be stored properly. Do not store food, containers or utensils on the pavement or sidewalk. They must be elevated at least 6 inches above the ground, pavement or sidewalk.
6. If you are approved to sell foods other than tamales, and preparation and/or dispensing of that food is required (operational booth), then you must meet the booth enclosure regulations. This includes: **TOTAL SCREENED-IN ENCLOSURE. THE DISPENSING OF FOOD (EX. FROM CHAFFING DISHES) AND ALL FOOD PREPARATION (CHOPPING, CUTTING, MIXING, ASSEMBLING ETC...) MUST BE DONE WITHIN THE SCREENED ENCLOSURE, NO EXCEPTIONS! THIS WILL BE STRICTLY ENFORCED.**
7. Use only approved utensils for handling or storing food. No Mexican pottery (the glaze on the clay has been found to contain lead). No galvanized cooking utensils or cooking ware. All equipment must be clean and in good repair.
8. If you are preparing or dispensing food (operational booth) you must provide sanitizer and a 3 compartment utensil wash system for washing, rinsing and sanitizing utensils and equipment.
9. Provide a hand washing station. It should consist of a pump bottle of hand soap, a roll of paper towels, a thermos of warm water (100 degrees F.) and a bucket to catch the waste. Waste water must be properly disposed (do not dump it on the ground).
10. Any food that has been thawed then heated **cannot** be held over from one day to the next.
11. If you have any questions contact Riverside County, Department of Environmental Health at (760) 863-8287, Indio office.

NOTE: This event is permitted under a blanket health permit through the City of Indio. If you are a non-profit organization please provide your non-profit documentation to the City of Indio Event Coordinator.

KITCHEN AGREEMENT LETTER

Name of Food Vending Business: _____

Owner: _____ CDL: _____ DOB: _____

Home Address: _____

Business Phone: _____ Cell Phone: _____

Place that Vending Operation will Occur: _____

This section is to be completed by the owner/operator of the Riverside County permitted facility, which will be used by the above named individual to prepare foods. **This agreement is not valid until it is approved and signed by an authorized representative of Riverside County Environmental Health. This department reserves the authority to revoke this agreement for cause at any time.**

Name of Food Facility: _____

Environmental Health Permit PR#: _____

Address of facility: _____

Business Phone: _____

Business Hours: _____

Day(s) of the week when vendor will be using your kitchen: _____

Time of day the vendor will be using your kitchen: _____

The above named vendor has my permission to use my health regulated business as stated above for the purpose of storing and preparing food and for cleaning and storing utensils and equipment. I agree to provide a dedicated and clearly labeled storage space for the vendor to store his/her food and utensils until such time as they are transported directly to the vending site.

I understand this agreement is between myself and Mr./Ms. _____, and that I shall notify the Department of Environmental Health, within 10 days of severance of this agreement, or when the above named individual has not used my kitchen for a period of 30 days. I also understand that any falsification or misrepresentation pursuant to this agreement may subject me to citation or legal action.

I declare the information above to be accurate and correct.

Signature

Date

As an authorized representative of the department, I am familiar with the above facility and have verified that it meets standards for space, storage and operation. I have also verified that the permit to operate is current and that this is a food facility in good standing with this department at this time.

Signature of Environmental Health Specialist

Date