

NATIONAL PARK SERVICE

**NATIONAL CAPITAL REGION
OFFICE OF PUBLIC HEALTH**

STANDARD PUBLIC HEALTH REQUIREMENTS

FOR

TEMPORARY FOOD ESTABLISHMENTS

**OPERATING IN CONJUNCTION WITH
A SPECIAL EVENT HELD ON PARKLAND
IN THE NATIONAL CAPITAL REGION**

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AUTHORITY

National Park Service (NPS) Director's Order #83: Public Health, Food Sanitation Policy. It is the policy of the NPS to protect the health of Park visitors through the elimination or control of disease agents and the various modes of their transmission to people. Furthermore, it is the policy of the NPS that temporary food establishments (stationary and non-stationary) meet the same general requirements as permanent facilities by complying with the Food and Drug Administration's (FDA) Food Code and any additional recommendations and/or alternative compliance options to the Food Code as required by the National Capital Region (NCR) Public Health Service (PHS) Consultant, Office of Public Health. Pursuant to 36 CFR 7.96(g)(2), (4)(vi), Special Events may occur on parkland of the National Capital Region only with a permit.

PURPOSE

The NPS/NCR/OPH Standard Public Health Requirements for Temporary Food Establishments Operating Under a Special Event Permit Held on Parkland in the National Capital Region (hereinafter referred to as Requirements) was created to insure that food and beverages that are served or sold to the general public in conjunction with a special event held on Parkland do not become a vehicle in the transmission of a communicable disease or a disease outbreak. These Requirements were created in accordance with NPS Director's Order # 83, Public Health; the Food and Drug Administration's (FDA) Food Code; the FDA Pre-Operational Guide for Temporary Food Establishments, and the recommendations of the NCR PHS Consultant.

COVERAGE

Public Temporary Food Event: These Requirements apply to Special Events held on Parkland that provide or sell food to the general public visitor within the Park, also known as Temporary Food Establishments.

Private Temporary Food Event: These Requirements do not apply to Special Events held on Parkland that: (1) do not provide food to the general public visitor within the Park; and (2) only provide food to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. As it relates to food service, such an event is considered a "Private" Temporary Food Event. However, the NPS recommends that the organizer/sponsor of a Private Temporary Food Event review these Requirements to insure that any food obtained, stored, handled, prepared and ultimately served on Parkland be provided in a safe and sanitary manner. As such, these Requirements can serve as a valuable tool and reference to address food sanitation issues and reduce the risk of foodborne disease or a disease outbreak at a Private Temporary Food Event. The NPS recommends that a licensed caterer or food establishment is used to provide food to the private group and these Requirements are used to determine their capabilities relative to basic food sanitation issues.

PERMIT TO OPERATE

A person or business may not operate a temporary food establishment on Parkland without a valid TEMPORARY FOOD ESTABLISHMENT (TFE) - PERMIT TO OPERATE (hereinafter referred to as a TFE-PERMIT) issued by the NCR Permit Office or Park Representative. This TFE-PERMIT must be posted at the Temporary Food Establishment's on-site operation in a location where it will be conspicuous to public visitors. This TFE-PERMIT may not be transferred from one person to another person, from one temporary food establishment to another, or from one type of operation to another if the food operation changes. This TFE-PERMIT may only be used for the Special Event for which it was issued, and only for the days and times covered by the TFE-PERMIT.

INTRODUCTION

These Requirements have been written to help you plan your temporary food establishment at the Park, and to help you prepare for pre-opening and/or operational inspections on site. It is provided to help you understand the National Capital Region's Standard Public Health Requirements that must be met and to help you determine if you and/or your vendor/caterer are capable of meeting these Requirements. According to the FDA and the Centers for Disease Control and Prevention, temporary food establishments have been responsible for causing major foodborne disease outbreaks due to improper temperature control, poor hygienic practices, and inadequate facilities. Preparing

food without access to commercial facilities and equipment for storage, preparation, cooking, display and service complicates food sanitation and increases the risk of contamination of food at each critical control point.

Preventing a foodborne disease outbreak at a temporary food establishment begins with the menu selection. A menu that includes many potentially hazardous foods is risky. These foods are more likely, if handled improperly, to be the cause of a foodborne disease outbreak. Selecting pre-packaged, ready-to-eat, non-potentially hazardous foods reduces both your risk of a foodborne disease outbreak and the NPS Public Health Requirements you must comply with. Keep in mind that you may not sell commercially prepared foods, and furthermore, if you want to provide such foods to the public at no charge, the Park must still approve any and all commercially prepared/pre-packaged food items before you can give such items away for free.

The NCR PHS Consultant recommends that if you chose potentially hazardous foods on your menu, that you hire a licensed caterer or food establishment to prepare these foods off-site in a licensed food establishment and then insure that these foods can be properly protected from the time the food leaves the facility until it is offered for sale or service at the Park (the entire operation preferably completed by the same establishment, such as a food catering establishment). A licensed food establishment, such as a caterer, should be able to comply with these Requirements and with the FDA Food Code. Please note that each food establishment that provides food for sale or service at your Special Event must submit a separate and completed application for a TFE-PERMIT, to include all attachments.

For public health reasons, on-site food preparation is not recommended. Preparing food without access to commercial facilities and equipment for storage, preparation, cooking, display and service complicates food sanitation and increases the risk of contamination of food at each critical control point. Moreover, most of the sites available for use on Parkland do not have access to permanent structures, electricity, potable water supplies, and/or public wastewater disposal facilities, complicating further the sanitary operation of these temporary operations.

DEFINITIONS

“Accredited program” means a food protection manager certification program that has been evaluated and listed by an accrediting agency as conforming to national standards for organizations that certify individuals (this does not refer to training or educational programs).

“Beverage” means a liquid for drinking, including water.

“Bottled drinking water” means water that is sealed in bottles, packages, or other containers and offered for sale for human consumption, including bottled mineral water.

“Drinking water” means water that meets 40 CFR 141 National Primary Drinking Water Regulations and is traditionally known as “potable water.”

“Food” means a raw, cooked, or processed edible substance, ice, beverage, or ingredient used or intended for use or for sale in whole or in part for human consumption, or chewing gum.

“Food employee” means an individual working with food, food equipment or utensils, or food-contact surfaces.

“Food establishment” means an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption (such as a restaurant; satellite or catered feeding location; catering operation if the operation provides food directly to a consumer; a market, vending location; institution or food bank); and that relinquishes possession of food to a consumer directly or indirectly through a delivery service. A food establishment includes an operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the premises; and regardless of whether there is a charge for the food. A food establishment does not include an establishment that offers only prepackaged foods that are not potentially hazardous or a produce stand that only offers whole, uncut fresh fruits and vegetables.

“Interpretative ethnic food” means a food or beverage approved by the Park that illustrates or represents the common ethnic heritage, cultural traditions, and ideologies of a specific group, geographic region, society or

nationality and that are prepared using traditional recipes, ingredients and methods of preparation and that are obtained, stored, handled, prepared and served to comply with these Requirements.

“Non-potentially hazardous food” (Non-PHF) means a food that is natural or synthetic and that does not require temperature control because it is in a form that will not support the rapid and progressive growth of infectious or toxigenic microorganisms. A Non-PHF has a pH level of 4.6 or below when measured at 75°F and a water activity value of 0.85 or less.

“Packaged” means bottled, canned, cartoned, securely bagged, or securely wrapped, whether packaged in a food establishment or a food processing plant. "Packaged" does not include a wrapper, carryout box, or other nondurable container used to containerize food with the purpose of facilitating food protection during service and receipt of the food by the consumer.

“TFE-Permit” means the Temporary Food Establishment– Permit to Operate document issued by the National Capital Region to the Temporary Food Establishment that authorizes food to be served or sold to the general public Park visitor in conjunction with a specific Special Event.

“Person in charge” means the individual present at a food establishment who is responsible for the operation at the time of inspection.

“Potentially hazardous food” means a food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms. A PHF is generally high in protein, have a pH above 4.6 and a water activity above 0.85. Common examples are red meats, poultry, raw eggs, fish and shellfish, dairy products, raw seed sprouts, and cut melons

“Ready-to-eat food” means food that is in a form that is edible without washing, cooking, or additional preparation by the food establishment or the consumer and that is reasonably expected to be consumed in that form.

“Single-service articles” means tableware, carryout utensils, and other items such as bags, containers, placemats, stirrers, straws, toothpicks, and wrappers that are designed and constructed for one time, one person use after which they are intended for discard.

“Single-use articles” means utensils and bulk food containers designed and constructed to be used once and discarded; and include items such as wax paper, butcher paper, plastic wrap, formed aluminum food containers, jars, plastic tubs or buckets, bread wrappers, pickle barrels, ketchup bottles, and number 10 cans which do not meet the FDA Code.

“Temperature measuring device” means a thermometer, thermocouple, thermistor, or other device that indicates the temperature of food, air, or water.

“Temporary food establishment” means a food establishment operating under a National Capital Region Special Event Permit that provides or sells food to the general public and that operates for a period of no more than 14 consecutive days under said Permit.

“Utensil” means a food-contact implement or container used in the storage, preparation, transportation, dispensing, sale, or service of food, such as kitchenware or tableware that is multiuse, single-service, or single-use; gloves used in contact with food, food temperature measuring devices; and probe-type price or identification tags used in contact with food.

NOTE:

Please refer to the current edition of the USPHS Food and Drug Administration’s (FDA) *Food Code* for additional food sanitation definitions that you and/or your vendor/caterer should be familiar with.

STANDARD PUBLIC HEALTH REQUIREMENTS

PERSONNEL AND HYGIENE

CERTIFIED FOOD SERVICE MANAGER OR SUPERVISOR: There must be at least one staff member present at all times who is certified as a Food Service Manager or Supervisor. This certification must be obtained by passing a test that is part of an accredited program. The original or a copy of the employee's valid and current certification must be available on site, and a photocopy of each certification must be submitted with your Permit Application.

PERSON-IN-CHARGE: You must designate a staff member who will be on site and accessible during all hours of operation and who shall be responsible for compliance with both the NPS Public Health Requirements and the FDA Food Code. The Person-In-Charge must immediately contact a NPS representative to report an employee illness or injury, and must immediately discontinue operations and notify a NPS representative if an imminent health hazard exists.

HEALTH: Employees with communicable diseases which can be transmitted through food or who are experiencing vomiting and/or diarrhea must be excluded from food activities. Food service workers must not have any open cuts or sores. Food service workers experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food, clean equipment/utensils, or unwrapped single-service/use articles.

PERSONAL CLEANLINESS AND HYGIENE: Food service workers shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods. Food service workers shall have clean outer garments, aprons, and an effective hair restraint. Smoking, eating, and drinking are not allowed by food service workers in the food preparation and service areas. Food service workers shall wash their hands prior to entering the food service operation or food preparation and service areas, immediately before engaging in food preparation, after using the toilet room, and as often as necessary to remove soil and contamination and to prevent cross contamination. Fingernails should be short, unpolished and clean and with no artificial nails attached.

HANDLING MONEY: Persons designated to handle money from customers may not handle or serve food. If those persons move to the direct handling or preparation of food, they must first wash their hands and/or put on a clean pair of single-use-gloves.

SINGLE-USE GLOVES: If used, single-use gloves shall be used only for one task such as working with ready-to-eat food or with raw food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.

HANDWASH FACILITIES: Handwash facilities must be located in all food service operations where there is direct handling and/or preparation of food. Potable hot and cold running water under pressure with suitable hand cleaner, dispensed paper towels, and waste receptacle is recommended. Minimum requirements include: a 5 gallon insulated container with a spigot which can be turned on to allow clean, potable warm (110°F) water to flow over an employee's hands into a waste receiving container of equal or larger volume; suitable hand cleanser (such as liquid hand soap provided in a pump dispenser); disposable paper towels; and a waste receptacle. Instant hand sanitizers are not permitted for use in place of proper hand washing facilities. Hand wash facilities are not required if the only food items offered are commercially pre-packaged, ready-to-eat foods that are dispensed in their original containers/packages and are therefore not subject to contamination by employees hands.

TOILET FACILITIES: An adequate number of properly designed, operated, and maintained toilet facilities must be provided for food service workers at each event. Toilets should be provided at the ratio of at least one toilet for each 5 food service operations or one toilet per each 25 food service employees. The toilet facilities, preferably permanently established, should be conveniently located to the food preparation areas. Toilets may consist of portable toilet facilities. If portable toilets are used, each unit must be maintained in a sanitary manner and provided with an adequate supply of toilet paper and other supplies as needed. (NOTE: An adequate number of toilet facilities should also be provided for patrons at special events lasting longer than 2 to 3 hours - the Park Maintenance Office can help you determine the number of patron facilities to provide.)

CHILDREN AND UNAUTHORIZED PERSONS: Children under the age of 16 are not permitted within the food operation area nor allowed to be a part of the operation on site. All non-working, unauthorized persons should be restricted from food preparation and service areas.

FOOD AND RELATED EQUIPMENT

UNSAFE OR CONTAMINATED FOOD: Food that is contaminated, adulterated or otherwise deemed unsafe must be immediately discarded on the premises.

OFF-SITE PREPARATION: All potentially hazardous food which is prepared off site, to include pre-cooked and pre-cooled food, to be served on site must be prepared at an approved, permanently established, licensed food service establishment.

APPROVED FOOD SOURCES: All food should be obtained from sources that comply with law. All meat and poultry should come from USDA or other acceptable government regulated approved sources. All sources must comply with the requirements of the current FDA Food Code. Raw foods (such as meat, poultry, eggs, fish, fluid milk and milk products) should be accompanied by a receipt indicating both the location and date of purchase (such as the grocery store/market where these items were purchased). When possible, these foods should remain in the original container and/or package to preserve the original label/dating. The use of shellfish requires additional safeguards relative to sources, labeling and record keeping and is therefore not recommended as a menu item unless the provisions of the FDA Food Code can be satisfactorily met.

FOODS FROM HOME: Home canned foods, home-cooked foods and home-prepared foods can not be used and/or offered at a temporary food establishment.

ICE: Ice used as a food or which will come in contact with food must come from a licensed commercial source in closed single service bags. This ice may not be used to store other food items such as meats dairy products or drinks. Bulk ice may only be used to cool containers of food where the ice does not come in direct contact with the food and the ice is continually drained. Ice used as a food and for dispensing in drinks should be kept in the original bag to prevent contamination of the ice.

SOURCE - RECORDS AND VERIFICATION: A purchase receipt should be available on site to identify the source and date of purchase for all potentially hazardous foods that will be prepared on site and/or served without further preparation on site and for all pre-prepared potentially hazardous food in a ready-to-eat form that will be served on site. The sales receipt should identify the food item and show the date of purchase and the approved source such as a licensed grocery store, supermarket, market or wholesale food distributor.

PREVENTING CONTAMINATION FROM HANDS: Employees preparing food may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli paper, spatulas, tongs, single-use gloves or dispensing equipment.

CROSS CONTAMINATION: Food shall be protected from cross contamination by separating raw animal foods from ready-to-eat foods during storage, preparation, holding, and display. Equipment and utensils (including knives, cutting boards, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready-to-eat food.

STORAGE OF FOOD IN CONTACT WITH ICE: Raw meat, poultry and fish may not be stored in direct contact with undrained ice. Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water. It is further recommended that raw meat, poultry and fish be placed in such packaging.

WASHING FRUITS AND VEGETABLES: Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

THERMOMETERS: A thermocouple or metal stem thermometer shall be provided to check the internal temperatures of potentially hazardous hot and cold food items. If meat patties are prepared, the use of a small-diameter probe for temperature measurement of thin foods is required. Food temperature measuring devices shall be accurate to $\pm 2^{\circ}\text{F}$, and should have a range of 0°F to 220°F . Each refrigeration unit (including ice cooler/chests) should have a numerically scaled thermometer accurate to $\pm 3^{\circ}\text{F}$ to measure the internal air temperature.

THAWING: Potentially hazardous food shall be thawed either under refrigeration that maintains the food temperature at 41°F or less; completely submerged under running water at a temperature of 70°F or below; or as part of a cooking process.

COLD HOLDING: Commercial refrigeration units, boxes or trucks should be provided to keep potentially hazardous foods at 41°F or below. As a minimum, an effectively insulated, hard sided, cleanable container/cooler box supplied with sufficient ice or other means to maintain potentially hazardous foods at 41°F or below may be approved for the storage of small quantities of potentially hazardous foods on site. Unpackaged food may not be stored in direct contact with undrained ice. Wastewater from these units may not be drained onto Parklands; the wastewater must be collected in suitable containers and disposed of in a sanitary manner off site.

HOT HOLDING: Hot food storage units shall be used to keep potentially hazardous foods at 135°F or above. Electrical equipment, propane stoves, grills, or other hot holding units (to include sterno as a heat source) must be capable of holding foods at 135°F or above. (Sterno is usually not capable of reheating food to 165°F and should only be used for hot holding of food.) Temperature of foods held hot should be taken at least every 2 hours. If the temperature falls below 135°F , the food should be reheated to 165°F and returned to the unit; such food may be reheated to 165°F only once. Food should be heated to 165°F prior to being placed in a hot storage unit.

COOKING: Food must be cooked to the minimum temperatures and times specified below:

- 165°F for 15 seconds—poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed ratites, or stuffing containing fish, meat, poultry or ratites.
- 155°F for 15 seconds--comminuted fish or comminuted meat (hamburgers);
- 145°F for 15 seconds--raw shell eggs that are broken and prepared in response to a consumer's order and for immediate service; fish; meat and pork.

COOLING: Cooked potentially hazardous food shall be cooled from 135°F to 70°F within 2 hours or less; and from 70°F to 41°F within 4 hours or less at a permanently established approved food service facility.

REHEATING FOR HOT HOLDING: Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds. Re-heating shall be done rapidly so that the food is between 41°F and 165°F for less than 2 hours.

DRY STORAGE: All food, equipment, utensils, and single service items shall be stored at least 6" off the ground or floor on pallets, tables, or shelving protected from contamination and shall have effective overhead protection.

WET STORAGE: Wet storage of all canned or bottled beverages is acceptable when the water contains at least 10 ppm of available chlorine and the water is changed frequently to keep it clean. Liquid waste water must be disposed of properly into a sanitary sewer or approved holding tank and cannot be dumped into streets, storm drains, waterways or onto the ground surface.

BEVERAGES: Beverages must be dispensed via covered, spout type dispensing containers or offered via individual containers. The pouring of beverages from open pitchers or dipping from tubs/containers is not acceptable. Pouring milk from bulk containers is prohibited.

FOOD PREPARATION AREAS: All cooking and serving areas shall be protected from contamination. Patrons must be prevented from accessing areas of the food service operation where food, food-contact surfaces, and equipment are located.

FOOD DISPLAY: All food shall be protected from customer handling, coughing, sneezing or other contamination by the use of: wrapping/packaging/containerizing of food; counter, service or buffet line use with salad bar food guards or sneeze guards; display cases; or other effective means. The public is not allowed to serve themselves from opened containers of food or to take uncovered food items unless protected as above. Open or uncovered containers of food shall not be allowed, except as working containers for food service staff.

FROZEN DESERTS: Frozen deserts must be dispensed in individual servings packaged at the manufacturing plant. Dispensing bulk ice cream is usually prohibited.

CONDIMENTS: Condiments (mustard, ketchup, relish, cream sugar, etc.) must be served in individual packages or from approved pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food items by food workers, patrons, insects, or other sources. Open bowls or containers are prohibited.

DISPENSING UTENSILS: Food dispensing utensils must be stored in the food with their handles above the top of the food and container; in running water of sufficient velocity to flush particulates to the drain; on a clean portion of the food preparation table or cooking equipment; or in a container of water if the water is maintained at a temperature of at least 135°F and the water is changed at least every 4 hours.

SINGLE SERVICE/USE ITEMS: Food should be served with single service and/or single use articles. These articles should be handled, displayed, and dispensed so that contamination of food/lip contact surfaces is prevented. Knives, forks, and spoons should be individually wrapped or presented so that only the handles are touched by employees and by consumers if self-service is provided. Single service articles that are intended for food/lip contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser. (Straws, if allowed, must be individually wrapped.)

LEFTOVERS: Leftovers may not be used, sold or given away. Hot held foods, which have not been used by the end of the day, must be discarded on site at the end of the day.

RETURNED AND RESERVICE OF FOOD: After being served or sold and in the possession of a consumer, food that is unused or returned by the consumer may not be offered as food.

CLEANING AND SANITIZING OPERATIONS

WAREWASHING: A commercial dishwasher or 3-compartment sink set-up should be utilized to wash, rinse, and sanitize equipment and utensils coming into contact with food. In the absence of a commercial dishwasher or 3-compartment sink, the minimum requirements for a manual utensil-washing set-up (to wash/rinse/sanitize) should consist of 3 basins, large enough for complete immersion of utensils, a potable hot water supply (maintained to be at least 110°F for the wash solution and from 55°F to 110°F for the sanitizing compartment based on the concentration and type of sanitizer used), and an adequate disposal system for the wastewater. Equipment and utensils must be cleaned and sanitized at least every 4 hours during the operation. The wash, rinse, and sanitize solutions must be maintained clean. All wastewater must be disposed of in accordance with these Requirements

SANITIZING: Unscented chlorine bleach or another approved sanitizing agent should be provided for sanitizing food contact surfaces, equipment, and wiping cloths. Sanitizing solutions must be maintained at appropriate strengths. A solution strength of 100 ppm available chlorine should be used (approximately ½ oz. of 5.25 percent bleach per gallon of water). Dishes and utensils should be totally immersed for at least one minute in a warm sanitizing solution (see above).

SANITIZING SOLUTIONS - TESTING DEVICES: A test kit or other device that accurately measures the concentration in mg/L of sanitizing solution should be provided and used to frequently measure the concentration of the sanitizing solutions used.

WIPING CLOTHS: Wiping cloths that are in use for wiping food spills shall be used for no other purpose and shall be stored clean and dry or in a clean chlorine sanitizing solution at a concentration of 100 ppm of available chlorine.

PREMISES

STRUCTURE: An adequate structure for food service operations must be provided. The type of structure will depend on conditions at the site. The entire structure must be covered. All food operations, except open fire cooking, must be completed under the covered area.

FLOORS: Unless otherwise approved, floors of an outdoor food service operation should be constructed of concrete; asphalt; non-absorbent matting; tight wood; or removable platforms or duckboards which minimize dust and mud. The floor area should be graded to drain away from the food service operation.

WALLS: Walls, if required, are to be of tight and sound construction to protect against the elements, windblown dust and debris, insects, or other sources that may contaminate food, food contact surfaces, equipment, utensils, or employees.

CEILINGS: The food service operation must be covered with a canopy or other type of overhead protection, unless the food items offered are commercially pre-packaged food items dispensed in their original containers.

COUNTERS/SHELVES: All food contact surfaces shall be smooth, easily cleanable, durable and free of seams and difficult to clean areas. All other surfaces shall be finished so that they are easily cleanable.

LIGHTING: Adequate lighting by natural or artificial means must be provided. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where exposed to food; clean equipment and utensils; or unwrapped single-service and single-use articles.

CLOTHING STORAGE: Personal clothing and belongings should be stored at a designated place away from food preparation, food service and warewashing areas.

WATER SUPPLY

WATER: An adequate supply of potable water shall be available on site for cooking and drinking purposes; for cleaning and sanitizing equipment, utensils, and food contact surfaces; and for handwashing. On your Permit Application, identify the name(s) of the Park's Maintenance Office employee(s) you talked to and indicate if the NPS will provide a public water supply to you on site or if you will be responsible for providing potable water on site.

PUBLIC WATER SUPPLY AVAILABLE ON SITE:

- DIRECT CONNECTION PROVIDED:** If the NPS will provide a direct connection for your operation, please indicate this on your Permit Application.
- DIRECT CONNECTION NOT PROVIDED:** If a direct connection will not be provided for your operation, and you will need to haul water from an approved NPS source to your operation, please indicate this on your Permit Application and verify that you can comply with the "Potable Water Hauling" requirements listed below.

PUBLIC WATER SUPPLY NOT AVAILABLE. If a public water supply is not available, you may use commercially bottled water from an approved source or water provided via a commercially operated potable water storage tank or tanker truck. You may not bring water from your home or business in your own container(s) to be used on site for any purpose.

- You may use a supply of containers of commercially bottled drinking water obtained from an approved source. Bottled drinking water used or sold must be obtained from approved sources in accordance with 21 CFR 129 – Processing and Bottling of Bottled Drinking Water. The water must be transported and stored on site in the original container, and the original cover/lid must remain affixed to the container unless the container has been opened on site and is in use. Only containers arriving on site unopened may be used on site; containers arriving on site that are open or have the seal broken may not be used and must be removed from the site. You may not reuse or refill open or used containers.

- ❑ You may use a licensed commercial water supplier to provide sanitary potable water storage tanks or tanker trucks if the NCR PHS Consultant or Park approves the commercial supplier. Commercial water haulers must comply with the “Portable Water Hauling” requirements listed below and must submit documentation indicating that the source meets the requirements of the Safe Drinking Water Act and that bacteriological testing and monitoring are being conducted as required.

POTABLE COMMERCIAL WATER HAULING: Licensed commercial water suppliers that haul water to the Park must comply with the following requirements: (1) water shall be hauled from an approved source that meets the requirements listed above; (2) water containers must be (a) constructed of non-toxic materials, (b) be non-porous, (c) have never been used for storing anything but potable water, (d) used only for hauling potable water, (e) be labeled "potable water only", and (f) have a sanitary lid/cap that is secured to the container during transport to prevent contamination of the contents; (3) before the container is filled, sufficient chlorine shall be added to achieve a free chlorine residual of 1.0 ppm, in the water hauled; (4) a free chlorine residual shall be taken, and recorded; (5) the container shall be flushed prior to the first use for that day; (6) at no time during the water filling operation shall there be potential for backflow; (7) hoses used to fill and empty tanks shall be properly identified, and used only for potable water; (8) the ends of the hoses should be capped, when not in use, and the caps should be attached to the hoses; (9) hoses shall be stored in such a manner that they are not subject to contamination from surface run-off, birds, rodents, and so on; and (10) all valves and fire hydrants shall be flushed before the connection of any hoses.

WASTEWATER DISPOSAL

PUBLIC WASTEWATER DISPOSAL SYSTEM AVAILABLE: If you are planning to use an NPS approved wastewater disposal system, you will need to confirm the availability of this wastewater system with the Park’s Maintenance Office. On your Permit Application, identify the name(s) of the NPS employee(s) you talked to and indicate that the NPS will be providing a temporary connection for your operation to this municipal system.

PUBLIC WASTEWATER DISPOSAL SYSTEM NOT AVAILABLE: Wastewater, grease, and other liquid wastes shall not be dumped onto the ground surface, into waterways, or into storm drains. An adequate number of covered wastewater containers must be provided on site. Each container must be labeled “WASTEWATER” and must be disposed of off-site in a sanitary manner or via approved NPS bulk storage containers provided on site. If NPS containers are provided, separate containers should be provided by NPS for grease and cooking oils.

SOLID WASTE DISPOSAL

GARBAGE AND REFUSE: An adequate number of leak-proof, easily cleanable, pest-proof, and durable garbage/refuse containers should be provided at each temporary food establishment. If provided, dumpsters and other large containerized units must be covered, rodent-proof, leak-proof, and non-absorbent. These containers must be dumped on a daily basis or as often as necessary to maintain the premises in a clean and sanitary manner.

CARDBOARD: Cardboard or other packaging material that does not contain food residues and that is awaiting regularly scheduled delivery to a recycling or disposal site may be stored outside without being in a covered receptacle if it is contained in a sanitary manner and if it does not create a rodent harborage problem.

GARBAGE AND REFUSE REMOVAL: Refuse should be removed from the premises at the conclusion of the event and at a frequency that will minimize the development of objectionable odors or other conditions that attract or harbor pests or create a public health nuisance or hazard.

SAFETY ISSUES AND FIRE PREVENTION

FOOD ADDITIVES: Consumers must be notified if additives that may cause illness or allergic reactions (such as monosodium glutamate or sulfites) have been added as an ingredient to food.

TOXIC MATERIALS: Poisonous or toxic materials shall be properly labeled and stored so they cannot contaminate food, equipment, utensils, and single-service and single-use articles. Only those chemicals necessary for the food service operation shall be provided.

REFRIGERATED MEDICINES: Medicines belonging to employees that require refrigeration and are stored in a food refrigerator or cooler must be stored in a package or container and kept inside a covered, leakproof container that is identified as a container for the storage of medicines.

FIRE EXTINGUISHERS: Each temporary food establishment using a cooking device must have a working fire extinguisher (2A10BC) on site and located to be clearly visible and within close proximity to the cooking area. All extinguishers must bear a current inspection tag and be fully charged.

PROPANE COOKING DEVICES: Propane stoves or grills are recommended as cooking devices. (Charcoal and wood cooking devices are not recommended.) Cooking equipment, such as BBQs, propane stoves, and grills, should be roped off or otherwise segregated from the public. All cooking of foods must be done towards the rear of the food operation/booth. When using a grill/stove, the equipment must be separated from the public by at least 4 feet by roping the area off or by other means to protect the public from injury.

DESIGN OF PROPANE COOKING DEVICES: Propane stoves and grills must meet the following design and use requirements: (1) Any casters supplied with the cooker/stove must be removed to provide stability; (2) a “floor” plate must be welded below the propane bottle to reduce strain on the attaching strap(s); (3) a steel stake must be driven into the ground at least 30” deep next to one of the legs of the cooker/stove, and attached to the leg with a steel strap, to prevent accidental upset; (4) each cooker must also have an individual cut-off valve; and (5) all persons operating the cookers will be thoroughly trained in safe operating procedures, fuel tank replacement, location of cut-offs, and location and use of extinguishers.

REMOVAL OF ASHES, COALS, and OR HOT OILS: Charcoal ashes or coals and cooking oils used in temporary food establishments must be removed from the site by your operation in a safe and proper manner. Cost of repair or damage to turf or premises caused by dumping live coals, ashes, or cooking oil will be deducted in full from the posted bond.

NOTHING FOLLOWS

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