



Health Requirements for Temporary Food Service Booths
SC Department of Health & Environmental Control
Division of Food Protection, Columbia, SC

All food vendors must adhere to the following DHEC requirements or vendor will not be able to provide food.

1. A container with water is required for hand washing. Station must include: hand soap, paper towels, dirty water bucket, and a spigot with turn valve (for continuous flow).
2. A thermometer is required for the purpose of measuring food temperatures.
3. All food preparation/cooking areas must be covered. (See Festival Fire Regulations for additional information.)
4. No wild game (deer, quail, etc.) may be served.
5. Hot food must be kept hot (130°F or higher) and cold food must be kept cold (45°F or less).

Food preparation and service may be permitted for a period of time not to exceed three (3) consecutive days at community celebrations, festivals, special promotions or similar events. Food preparation and service units shall comply with all applicable sections of Regulations 61-25 except as outlined in Chapter XII. The health authority may augment such requirements when needed to ensure the service of safe food, may prohibit the sale of certain potentially hazardous food, and may modify specific requirements of physical facilities when in the opinion of the health authority no health hazard may result. Establishments engaging in the dispensing of non-potentially hazardous beverages or non-potentially hazardous prepackaged food are exempt from this regulation.

Food Samples: All food shall be from sources approved or considered satisfactory by the health authority. All food shall be properly labeled, free from spoilage and other contamination; and shall be safe for human consumption.

Food Protection: All food items must be protected from contamination during storage, cooking, display, and service.

Food Storage, Display, Service and Transportation: Potentially hazardous food shall be held at 45°F / 7.2°C or below, or 130°F / 54°C or above at all times. Food not subject to further washing or cooking before serving shall be stored in a way that protects it against cross-contamination from food requiring further preparation. Packaged food, except for pressurized containers, shall not be stored in contact with water or undrained ice.

Food Preparation:

General: All food must arrive ready to be served or ready to be cooked, and when cooked, must require minimal preparation to be served, unless the food service activity is conducted in an approved, enclosed facility.

Raw Fruits and Raw Vegetables: Raw fruits and raw vegetable shall be thoroughly washed with potable water before being cooked or served.

Cooking Potentially Hazardous Food: Potentially hazardous food requiring cooking shall be cooked to heat all parts of the food to a temperature of at least 145°F. (63°C.), except that:

- a) Poultry, poultry stuffing, stuffed meats, stuffed pasta, and stuffing containing meat shall be cooked to heat all parts of the food to at least 165°F / 74°C with no interruptions of the cooking process
- b) Ground beef and any food containing ground beef shall be cooked to heat all parts of the food to at least 155°F.
- c) Pork and any food containing pork, game animals, fish and meat shall be cooked to heat all parts of the food to at least 155°F / 68°C.
- d) Roast beef shall be cooked to a surface temperature of at least 155°F / 68°C.
- e) Beef steak shall be cooked to a surface temperature of 155°F / 68°C.
- f) Raw animal products cooked in a microwave oven shall be rotated during cooking to compensate for uneven heat distribution.

Food Dispensing:

Ice: Ice shall be obtained from an approved source in closed single service bags or approved covered containers and shall be protected from contamination. Styrofoam containers are prohibited. Ice for consumer use shall be dispensed with scoops, tongs, or other ice-dispensing utensils, or through automatic self-service, ice-dispensing equipment. Ice-dispensing utensils shall be stored on a clean surface, in the ice with the handle extended out of the ice, or by other approved methods. Between uses, ice transfer receptacles shall be stored in a way that protects them from contamination.

Dispensing Utensils: Utensils and single service articles shall be clean, protected during storage, and in sufficient quantities to conduct this activity. To avoid unnecessary manual contact with food, dispensing utensils with handles shall be used by employees or provided to consumers who serve themselves.

Re-Service: Once served to a consumer, portions of leftover food shall not be served again, except that packaged food, other than potentially hazardous food, that is still packaged and is still in sound condition, may be re-served.

Display Equipment: Adequate hot or cold food facilities shall be provided to maintain potentially hazardous food on display at 45°F / 7.2°C or below or 130°F / 54°C. or above.
Personnel:

Employee Health: Persons with boils, infected wounds, respiratory infections accompanied by fever, or other communicable disease shall not handle food or be employed in an area where food is prepared. Persons coughing or sneezing without fever shall be restricted from food preparation activities.

Personal Cleanliness: Employees shall thoroughly wash their hands and the exposed portions of their arms with soap and warm water at an approved hand washing facility before starting work, during work as often as is necessary to keep them clean, and after coughing, sneezing, handling soiled utensils or equipment, smoking, eating, drinking or using the toilet. Disposable gloves and hand sanitizers may be used in addition to proper hand washing. Disposable gloves must be discarded after any possible contamination. Employees shall maintain a high degree of cleanliness.

Clothing: The clothing of all employees shall be clean.

Employee Practices: Employees shall use tobacco only in approved designated areas. Employees shall conform to good hygienic practices during all working periods in the food service unit. Employees shall not eat or drink in food preparation, or service area; except that an employee may drink from a covered beverage container; provided the container is handled in a manner that prevents contamination.

Environment and Utensils:

General: Multi-use equipment and utensils shall be constructed and repaired with safe materials, including finishing materials; shall be corrosion resistant and nonabsorbent; and shall be smooth, easily cleanable, and durable under conditions of normal use. Single-service and single-use articles shall be made from clean, sanitary, safe materials. Equipment, utensils, single-service, and single-use articles shall not impact odor, color, taste, or contribute to the contamination of food.

Single-Service and Single Use Articles: Single-service and single-use articles shall be handled and dispensed in a manner that prevents contamination of surfaces which may come in contact with food or with the mouth of the user. Unless single-service knives, forks and spoons are pre-wrapped or prepackaged, holders shall be provided to protect these items from contamination and present the handle of the utensil to the employee or consumer. Re-use of single-service and single-use articles is prohibited.

Design and Fabrication:

General: All equipment and utensils, including plastic ware, shall be designed and fabricated for durability under conditions of normal use and shall be resistant to denting, buckling, pitting, chipping, and crazing. Plastic, rubber, and rubber-like utensils used for heating or cooking food shall be designed specifically for that purpose. All equipment and utensils shall be maintained in good repair.

Thermometers: Indicating thermometers required for immersion into food shall be of metal stem-type construction, numerically scaled, - accurate to 3°F / 1.7°C, capable of measuring from 45°F / 7.2°C to 165°F / 74°C, shall be provided and used if the menu includes potentially hazardous food.

Equipment and Utensil Handling and Storage: Cleaned and sanitized equipment and utensils shall be handled in a way that protects them from contamination. Spoons, knives, and forks shall be touched only by the utensil handle.

Water Supply: The water supply shall be adequate, safe and from a source approved by the health authority. Water supply hoses shall be clearly identified, kept clean, and used for no other purpose. Hot water requirements are waived from special events.

Sewage: Liquid waste which is not directly discharged into an approved sewage system shall be kept in a closed container and discharged into an approved sewage disposal system. Used cooking oil shall be disposed of in an approved manner.

Lavatory Facilities: Adequate methods must be taken to ensure clean hands. When a hand-washing lavatory is not available, a container of water with a spigot, soap and disposable towels shall be provided. Use of disposable food-handling gloves, moist-type single service towels, and hand sanitizers is encouraged in addition to hand washing.

Garbage and Refuse: Garbage and refuse shall be kept in durable, easily cleanable, insect-proof, and rodent proof containers that do not leak and do not absorb liquids. Plastic bags and wet-strength paper bags may be used to line these containers. There shall be a sufficient number of containers to hold all the garbage and refuse that accumulates.

Insect and Rodent Control: The presence of rodents, flies, cockroaches, and other insects on the premises shall be effectively controlled. The premises shall be kept in such condition as to prevent the harborage or feeding of insects or rodents.

Construction and Maintenance of Physical Facilities: Floors, walls, ceilings, screening, or other structural requirements to control insects and blowing contamination may be waived or modified only when adequate measure for food protection are provided.

Poisonous or Toxic Materials:

Materials Permitted: Only those poisonous or toxic materials that are required for operation and maintenance shall be allowed in a food service unit.

Labeling: Containers of poisonous or toxic materials shall be prominently and distinctly marked or labeled for easy identification of contents.

Storage: Poisonous or toxic materials shall be stored so that they shall not contaminate food, equipment, utensils, linens, single-service and single-use articles.

Use: Poisonous and toxic materials shall not be used in a way that contaminates food, equipment, utensils, linens, single-service and single-use articles, or in a way that constitutes a hazard to employees or other persons, or in a way other than in full compliance with the manufacturer's labeling.

Containers: A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food.

Premises: Food service unites and all parts of the property used in connection with their operations shall be kept free of litter.