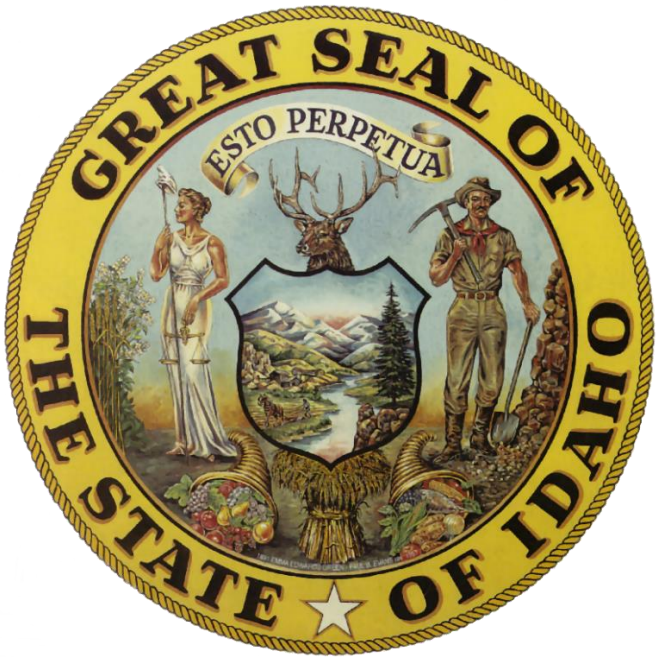
Manual for Temporary Food Establishments



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IDAHO DEPARTMENT OF HEALTH & WELFARE
DIVISION OF PUBLIC HEALTH

Introduction

A Temporary Food Establishment is defined as *a food establishment that operates for a period of no more than fourteen (14) consecutive days in conjunction with a single event or celebration.* The operator is expected to set up their food establishment at a fixed location during the event and remove the establishment at its conclusion. Possible events include festivals, farmer's markets, street fairs, parades, and other community gatherings. This manual is intended for use as a training tool and preparatory guide for completing the **Temporary Food Exam**.

The exam is intended for the **exclusive** use of temporary food establishment operators that are offering a limited menu. Limited in terms of the complexity of preparation and number of foods, these menus may include items such as hamburgers, hot dogs, sausages, or pizza. Based on the menu of the food establishment, the local Public Health District may require successful completion of a nationally accredited exam.

Applying for a License

Idaho Code §39-1604: License requirements for food establishments. No person, firm or corporation shall operate a food establishment, for which no other state or federal food safety inspection or license is required, without a license approved by the director of the Department of Health and Welfare or his designee. Food establishment licenses shall not be transferable and the type of license and any restrictions will be specified on the license.

Exemptions

Fraternal, benevolent, or nonprofit charitable organizations that do not prepare or serve food on a regular basis are exempted in Section 39-1602 of Idaho Code. Food is not considered to be served on a regular basis if it is not served for more than five (5) consecutive days on no more than three (3) occasions per year for foods which are not time/temperature control for safety (TCS) foods. All other foods must not be served more than one (1) occasion per week.

Applications and Deadlines

Operators that intend to sell or give away food or beverages at events are required to submit a written application to their local Public Health District (PHD). The application is provided by that PHD upon request. Applications for temporary food establishments may also be available on the websites of local PHDs for downloading and printing.

You must submit an application at least 14 calendar days before the date planned for opening the food establishment. Submission deadlines for applications vary by PHDs throughout the state. Be sure to check requirements as early in the process as possible. Applications are reviewed by an Environmental Health Specialist (EHS) to determine if a temporary food establishment is licensed.

Food Sources and Protection

Food safety starts when food supplies are received at the door of the food establishment.
Do not accept foods from unapproved sources or are unsafe, adulterated, or out of temperature.

Give special attention to the following:

Wholesomeness Check. Check all incoming foods for damaged containers, leaks, off-odors, filth, and other signs that suggest food might not be wholesome.

Packaged Foods. Generally, foods commercially packaged and properly labeled are from approved food processing establishments. Approved establishments are regulated by federal or state agencies to ensure the safety of the product. ***Do not receive or use packaged food without labels***. Salvaged packaged foods must be marked "Salvage."
Milk and Milk Products. Only pasteurized milk and milk products can be received and used, with the exception of the retail sale of packaged raw milk products direct to consumers.
Eggs. Eggs and egg products must be from a regulated egg producing or processing establishment.
Do not accept or use cracked, checked or dirty eggs. Ungraded eggs can be sold at retail to the consumer only.
Shellfish. Shellfish must be obtained in containers bearing proper labeling with a certification number. Shellstock tags must remain with the container holding the shellfish until it is empty; tags are then retained for 90 calendar days.
Meat. All meat and meat products must be from regulated meat processing establishments and inspected for wholesomeness (unless exempted by law). For example, beef must be USDA inspected.
Produce. Most produce from warehouses is from approved sources. Occasionally, produce from a local source is obtained. Care should be taken to ensure that produce from a local grower has not been mishandled or contaminated.
Other Foods. Crustaceans, wild mushrooms, wildlife, and other foods not mentioned above must also be from approved sources.
Home-canned and Home-prepared Food. Foods canned or prepared in a private home or unregulated food establishment are not considered approved sources. ***Do not accept or use these foods***. Such foods could present a risk to public health.
Water Supply. Temporary food establishments without a permanent water supply may use commercially bottled drinking water; one or more closed portable water containers; an enclosed vehicular water tank; an on-premises water storage tank; or piping, tubing, or hoses connected to an adjacent approved source.

Protection from Cross-contamination

All food must be protected against cross-contamination, whether it is being stored, prepared, displayed, transported, served or sold in food establishments. Cross-contamination is the process through which raw foods can contact other raw foods of a different species or foods that are already cooked. Examples of cross-contamination include the following:

- Raw hamburger being thawed on the same plate with raw chicken.
- Raw chicken being stored over a salad, allowing for the raw chicken juices to drip into the salad.
- Raw beef being trimmed on a cutting board, then using the same cutting board to slice tomatoes without washing, rinsing, and sanitizing the cutting board.
- Placing a raw steak on the grill and then touching other foods without washing hands or utensils first.

The following considerations are important for preventing cross-contamination:

Separation of Animal Species. Raw meat of all types of animal products (beef, fish, lamb, pork, poultry, etc.) must be physically separated during transportation, storage, and processing.
Separation of Ready-To-Eat Foods. Ready-to-eat food, including cooked food, must be physically separated from unwashed produce and uncooked food during storage, preparation, holding, transportation, and service.
Separate Storage Areas for Unusable Foods. Separate storage areas must be provided for spoiled, returned, damaged, or unwholesome food.
Ice Protection. Ice intended for human consumption cannot be used for other purposes.
Re-serving Food Prohibited. Food, once served to the consumer, must not be served again. Some exceptions include crackers sealed in plastic, individual ketchup packets, and similar items.

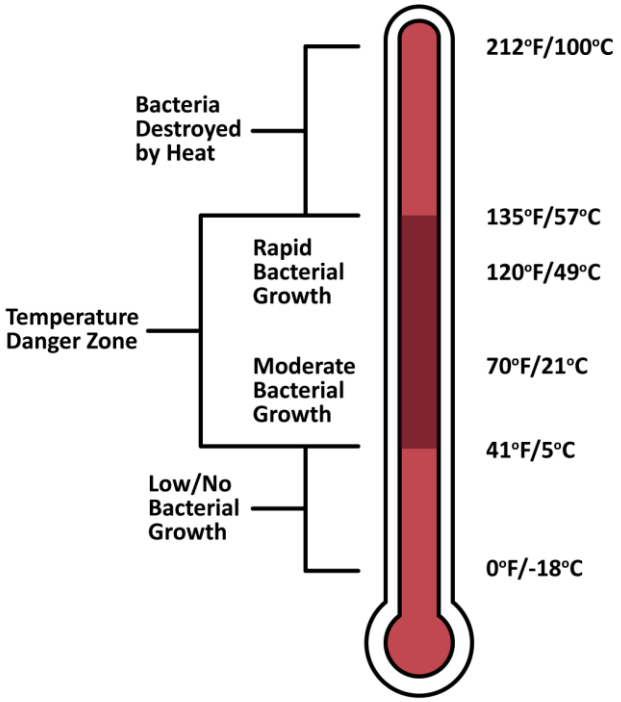
Preparation of Ready-To-Eat Foods. Ready-to-eat foods must not be prepared in areas where raw meat is processed or stored unless there is proper cleaning between operations.
Avoiding Unsafe Additives. Foods must be protected against contamination from unsafe or unapproved food, color additives, steam, gases, and air.
Avoid Egg Pooling and Contamination. Fresh eggs should not be cracked in quantity and pooled. Use of pasteurized eggs is strongly recommended. Do not use raw eggs in ready-to-eat food products.
Protection of Bulk Foods. Prepared food, once removed from the original package or container, regardless of the amount, must not be returned. This applies to consumer self-service displays, salad bars, and similar bulk foods.
Avoiding Contamination from Gloves. ***Gloves provide no special protection against cross-contamination.*** When using gloves, always handle ready-to-eat products, such as salad, before non-ready-to-eat products, such as raw meat. Then handle, if necessary, raw foods in descending order of potential contamination as specified in the *Idaho Food Code*. Never reverse the food handling procedure.

Effects of Temperature on Bacteria
Because of the unique survival capability of bacteria, it is important to limit their growth in food. The following diagram can be helpful to visualize the effect of **temperature.**

Limiting bacterial growth is achieved through a time-temperature control process. This process is critical during thawing, holding, preparation, cooling, and transporting of foods. Time-temperature control is a combination of both time and temperature to control bacterial growth.

Foods maintained at unsafe temperatures for more than four (4) hours MUST be discarded. This time frame is **cumulative and includes** the time receiving, storing, preparation, cooking, cooling, holding, and reheating food.

TEMPERATURE AND BACTERIA GROWTH



Time and Temperature Control

Foods can be placed in two general classes depending upon their ability to cause foodborne illness. Those that require controls to prevent harmful bacterial growth are called **time/temperature control for safety (TCS) foods**. Foods that do not require controls for time or temperature are known as **non-TCS foods**.

These categories are sometimes referred to as potentially hazardous foods (PHFs) and non-potentially hazardous foods (non-PHFs), respectively. It is very important to know which foods need to be controlled for time and/or temperature.

Time/Temperature Control for Safety (TCS) Foods
A TCS food is any food or ingredient that will support the rapid growth of harmful bacteria.

- Any food of animal origin - all meats (red meat, poultry, fish, shellfish, crustaceans, etc.), eggs, and dairy products.
- Any food of plant origin that has been heat-treated and has a history of causing foodborne illness - potatoes, squash, pumpkin, rice, refried beans, mushrooms, onions, tofu and any un-heat-treated food of plant origin with a history of causing foodborne illness - seed sprouts, cut melons, cut tomatoes, and tightly wrapped produce such as mushrooms and coleslaw.
- Synthetic foods (unless laboratory evidence proves otherwise) - artificial cream filling.

Exceptions are:

- Air-dried hard-boiled eggs with shells intact.
- Food with low water activity (0.85 or less) - jerky, powdered milk, hard cheeses.
- Food with a pH of 4.6 or less - some commercially prepared dressings, pickled meats, and vegetables.
- Unopened containers of food which have been processed to maintain commercial sterility, such as unopened pasteurized milk products.

Thermometers

Proper cooking temperatures are essential for food safety. The thermometer used for checking temperatures must be an approved type. A metal or plastic stem type thermometer which is numerically scaled and accurate to plus or minus 2°F must be used and should be capable of measuring 0° to 220°F.

The thermometer should be located adjacent to operations requiring frequent temperature monitoring.
To check cooking temperatures, place the thermometer in the center of the food or the portion of the food that has the greatest density. Avoid placing the thermometer next to a bone or fatty area in meat as this will lead to an inaccurate temperature reading.

It is important to know where the temperature sensing portion of the thermometer is located. Do not assume all thermometers are the same. If unsure, check with the manufacturer. For most dial type thermometers, the temperature measuring area is the lower 2 ½ inches of the stem. Digital thermometers tend to have the temperature measuring area located on the lower ½ inch of the stem.

Calibration Procedure for Thermometers:

It is important the thermometer used for checking food temperatures is properly constructed and has been recently checked for accuracy (Idaho Food Code 4-203.11). A thermometer's accuracy can be checked by using the ice point calibration method.

For ice point calibration, fill a container with crushed ice and enough water to make slush for maintaining the ice point temperature. Stir continuously and do not let the thermometer stem or sensing element touch the bottom or sides of the container. Allow the thermometer to reach equilibrium, and then read the temperature. The temperature should read 32°F.

Receiving Temperature

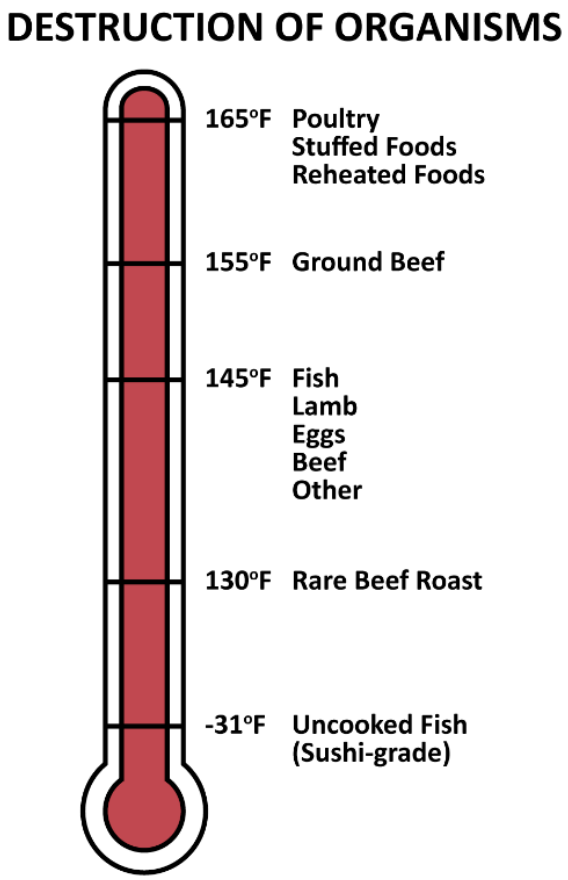
Food safety starts when foods are received. Frozen foods must be received frozen with no signs of previous thawing. TCS foods must be received at 41°F or less if intended to be kept refrigerated or 135°F or greater if kept hot. Shell eggs, milk, and molluscan shellfish may be received at 45°F or below, per Idaho Food code 3-202.11.

Cooking
Food is cooked to increase palatability, tenderize, change the character of the food, or make it hot. However, another important reason to cook some foods is to destroy organisms that can cause illness. Proper cooking is often the "critical control point" in preventing foodborne illnesses and disease outbreaks.

Undercooked foods, especially undercooked meats, poultry, eggs, and fish can increase the risk for developing foodborne disease as the dangerous organisms in the raw foods might not have been adequately destroyed.

The following cooking temperatures for specified food will either kill dangerous organisms outright or injure them sufficiently to reduce risk, provided the food is eaten promptly after cooking. To properly destroy dangerous organisms, these temperatures should be met for at least 15 seconds:

- Poultry and stuffed foods - 165°F or above.
- Ground meats, ratites (e.g., ostrich, emu), or injected meats - at least 155°F.
- Fish, lamb, eggs, beef (other than ground beef), and unspecified meats - 145°F or above.
- Rare beef roasts - at least 130°F. Must meet the definition of whole-muscle, intact beef per Idaho Food Code 3-201.11 (E).



Reheating
TCS foods that have been cooked and then refrigerated and are to be reheated for hot holding must be reheated so all parts of the food reach **165°F within two hours** (unsliced beef roast - 130°F). Proper reheating is very important in destroying the increased number of dangerous organisms in the food from when it was first cooked.
NOTE: Steam tables, bain-maries, warmers, and similar facilities are intended for hot holding and cannot be used for cooking or reheating purposes.

Thawing
TCS foods must be thawed as fast as possible to limit bacterial growth during the process. ***Thawing at ambient room temperature is not acceptable.*** The following methods of thawing TCS foods are acceptable:

- Under refrigeration.
- Under running water 70°F or less with sufficient water flow.
- As part of a continuous cooking process.

Cold Holding
TCS foods to be refrigerated must be held at 41°F or less. Mechanical refrigeration is recommended. An ice chest may be used as an alternative or as a contingency in the event of a power outage. Ice used for cold holding must be from an approved source: bagged ice purchased from a store is optimal. Frozen food must be held in the frozen state to prevent thawing.

Hot Holding
TCS foods that have been cooked and are ready to be served must be held at 135°F or above. Cooking equipment and hot holding equipment must be capable of consistently holding food at the required temperature.

Cooling
Cooling food properly is very important as improper cooling is one of the most frequent causes of foodborne disease outbreaks. The main consideration is cooling food fast enough to reduce bacterial growth.

TCS food must be cooled **135°F to 70°F or less within two (2) hours and 70°F or less to 41°F or less within four (4) hours, for a total of six (6) hours.** The following cooling procedures may be used:

- Stirring food in a container placed in an ice water bath.
- Using ice wands to stir hot foods and get them to cool quickly.
- Using rapid chilling equipment. ***Home-style equipment is not suitable for this purpose***.
- Arranging containers in refrigeration equipment for maximum heat transfer. Do not stack cooling containers or put them close together.
- Loosely covering during the cooling period to allow air circulation in the container.
- Some foods, such as large roasts, must be cut into smaller portions (generally 4 inches thick) to allow for proper cooling.
- Placing food in shallow pans or containers (maximum depth of 2 inches) to reduce the volume and increase the surface area, and breaking the food down into smaller or thinner portions.

The following example of water cooling gives importance to this requirement:

HOW LONG TO COOL WATER
from 140°F to 45°F
under refrigeration*

2" Deep 2 Hours **VS** **8" Deep 32 Hours**

* Actual test results using Hazard Analysis and Critical Control Points (HACCP)

Time as a Public Health Control
Idaho Food Code 3-501.19 includes a provision for using time (instead of temperature) as a method of controlling risk in TCS foods. Food must be properly prepared, cooked, and refrigerated before Time as a Public Health Control (TPHC) can be used.

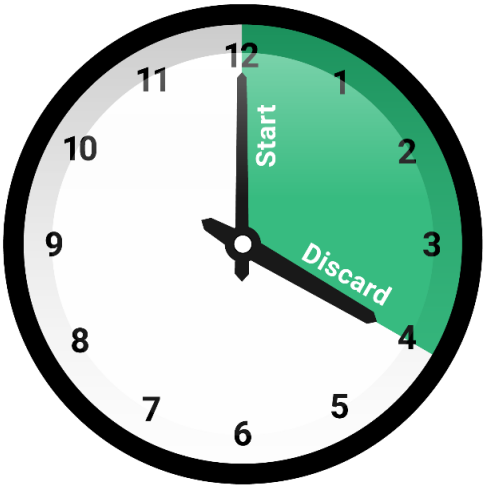
Using time as a public health control is a **contingency** intended to help operators that can't reasonably maintain consistent temperatures during active service, and **only** for foods that will be consumed or discarded before becoming a risk for foodborne illness. Temporary food operations are a good example of a food establishment that can benefit from using Time as a Public Health Control, but only if all of these rules are followed:

(1) The food has an initial temperature of 41°F or less when removed from cold holding temperature control, or 135°F or greater when removed from hot holding temperature control.

(2) The food is marked to indicate the time when the food was removed from temperature control plus four (4) hours.

(3) The food is cooked and served or discarded within four (4) hours from the point in time when the food is removed from temperature control.

(4) The food in unmarked containers or packages, or marked to exceed a four (4)-hour limit is discarded.



Once an operator removes food from temperature control, with the intent to use time as a public health control, the rules for time control apply. If placed back in the refrigerator or placed into hot-holding, it cannot be kept beyond the four (4)-hour mark, even if the food is used as an ingredient in another dish. This four (4)-hour time frame is **cumulative and includes** any additional time necessary for receiving, storing, preparation, cooking, cooling, holding, and reheating. After four (4) hours, the food and any dishes prepared or stored with it must be discarded.

If time alone is used to control bacterial growth for TCS foods, the operator must create and maintain a written procedure available to all employees. The operator is not required to have the written procedure approved in advance by the PHD, but must provide it upon demand.

Employee Health and Hygiene

Employee health and hygiene plays a major role in food safety and sanitation. Sick employees and poor hygienic practices are a significant cause of foodborne illness and outbreaks. Employees can be the source of harmful bacteria and must practice proper health and hygiene rules.

Sick Employees
Individuals are subject to several communicable diseases that contribute to food contamination. These are listed in **Idaho Reportable Diseases**, a regulation of the Idaho Department of Health and Welfare. Specifically, the diseases and conditions of concern are:

- Amebiasis
- Campylobacteriosis
- Cholera
- Diarrhea (until common communicable causes have been ruled out)
- Diphtheria

- *E. coli* O157:H7*
- Giardiasis
- Hepatitis A*
- Norovirus*
- Salmonellosis*
- Shigellosis*
- Staphylococcal skin infections
- Streptococcal skin infections
- Taeniasis
- Active tuberculosis
- Vomiting (until non-infectious cause is identified)

* These diseases are commonly called *The Big 5*. A food worker diagnosed with any of *The Big 5* is not allowed to work in the food establishment until clearance is provided by a physician or PHD. Because of the potential communicability of these diseases and conditions, this requirement ***must be strictly followed*** at all times:

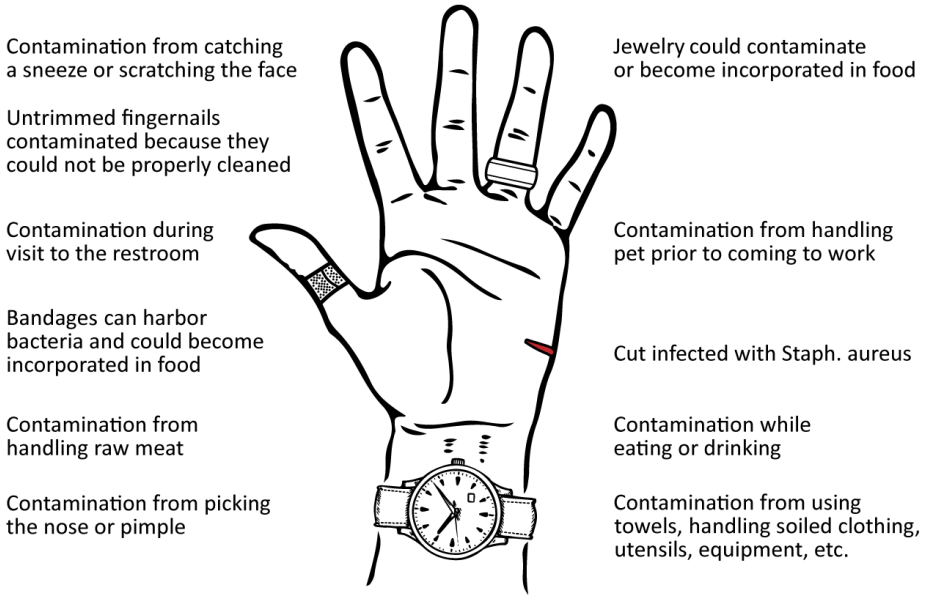
IDAHO HEALTH RULES AND REGULATIONS *PROHIBIT* ANY PERSON WHO HAS AN ILLNESS THAT CAN BE TRANSMITTED BY FOOD TO WORK AS A FOOD HANDLER THROUGHOUT THE COMMUNICABLE STAGE FOR THAT DISEASE OR CONDITION.

It is the responsibility of the employee to inform the license holder, or person in charge, of such illness. In turn, the license holder or person-in-charge is responsible for ensuring compliance with this requirement and to notify health officials if an employee is ill. The person-in-charge is also responsible for reporting suspected outbreaks in the event of receiving consumer complaints.

Symptoms of communicable diseases can include **nausea, vomiting, diarrhea, fever, jaundice, sore throat with fever, and abdominal pain.** Workers with any of these symptoms must not be allowed to work with food as the worker can easily transmit the disease through contact with food. It is the responsibility of the person-in-charge to exclude food workers with any of these symptoms. For guidance, the person-in-charge should contact the local Public Health District.

Handwashing

Hands play an essential role in the prevention of foodborne illnesses. **One of the simplest, most important things that can be done in a food establishment is for employees to wash hands often.** The following illustration demonstrates some of the ways hands can become contaminated.



Handwashing
Because hands are a critical factor in the transmission of organisms, they must be properly washed and washed often. Effective washing can only be accomplished when jewelry is not worn, fingernails are trimmed, and adequate handwashing facilities are provided and used.

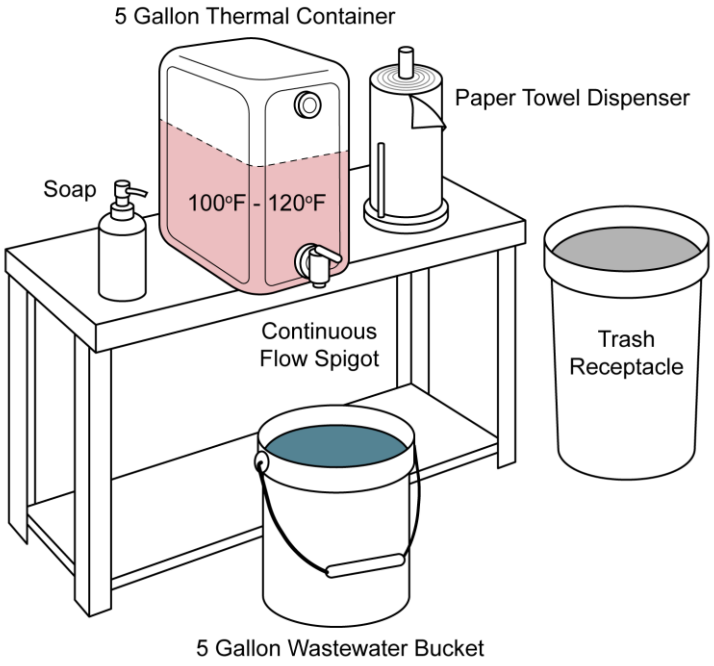
Handwashing is not effective unless a good lather is built up and all portions of the hands and lower arms are vigorously friction-rubbed for **20 to 30 seconds**.

Handwashing includes the following steps: Turn on warm water, apply soap and rub vigorously for at least 20 seconds, rinse with warm water, dry hands with a paper towel, and turn off water with paper towel.

When to Wash Hands
The following list can serve as a guide for when to wash hands:

- Immediately prior to engaging in food establishment operations;
- After using the restroom;
- Before handling food, food-contact surfaces, equipment, or utensils;
- Before putting on gloves to work with food;
- After eating, drinking, using tobacco, coughing, sneezing, or touching the face or head;
- After handling raw meat, poultry, and seafood when cross-contamination can occur;
- After handling garbage, dirty dishes, or soiled equipment;
- After handling personal belongings (e.g., street clothing, purses, wallets, cosmetics); and
- At any other time during work hours as necessary to keep hands clean.

Handwashing Setup
Temporary food establishments are required to have a handwashing station for their employees throughout the event. The station must have either a handwashing sink or a thermal container that will hold at least five (5) gallons of warm water. If a thermal container is used, it must have a spigot or valve that allows for continuous flow and not a push-button type.



Soap, paper towels, a trash receptacle, and a wastewater bucket or basin must be provided. The wastewater bucket should have at least the same capacity as the thermal container; the bucket should be sufficient to catch the water without overflowing. The wastewater can only be emptied in an approved sink or other location specified by the PHD, and not on the ground or in a dumpster.

Proper handwashing requires working up a lather with soap on the hands prior to rinsing, which is made easier with warm water. Employees are more likely to wash frequently when warm water is provided, as it is more comfortable. A water temperature of 110°F is recommended for handwashing.

Injuries
Injuries on the hands and lower portions of the arms such as cuts, abrasions, burns, and even a hangnail must be cleaned and treated immediately. These injuries can become infected and contribute to the contamination of food and equipment with disease-causing organisms.

Finger and surface bandages contribute to contamination. Bandages can be lost and become incorporated into food. To prevent food and surface contamination from an infected injury or bandage, wear a plastic or rubber glove over the injured hand until the injury is healed.

Other Hygienic Practices
The following additional hygienic practices must be followed:

- Employees working with food should wear clothing and accessories that cover body hair (e.g., hats, hair covering or nets, beard restraints). Clothing and accessories should keep body hair from contacting exposed food and equipment.
- Do not smoke, drink, or eat in food preparation and dishwashing areas. Contamination of hands, food, and food-contact surfaces with saliva that can harbor disease-causing organisms can occur. Employees must take breaks to smoke, drink, and eat in designated areas.
- Do not wash hands in sinks designated for food preparation or equipment and utensil washing to avoid food, equipment, and utensil contamination.
- Do not dry hands on towels used repeatedly or by other employees, wiping cloths, aprons, or clothing.

Bare Hand Contact

Handwashing alone might not prevent pathogenic organisms from getting into food. Therefore, once hands have been thoroughly washed, avoid bare hand contact with ready-to-eat foods. These are foods that will not be cooked before they are served. Examples are salads, garnishes, bread products, deli meats, cheese, fruits, vegetables, desserts, candies, and ice.

Utensils can be used to avoid bare hand contact, including single-use gloves, deli tissue, forks, spoons, spatulas, tongs, or other equipment appropriate to the situation. Utensils must be cleaned and sanitized frequently. Single-use gloves should be discarded when changing tasks (e.g., handling money versus food preparation) and not reused. New gloves should be worn after each handwashing. Chemical hand-sanitizers or glove-use alone cannot replace handwashing.

Food employees should also minimize bare hand contact with food before it is prepared.

Equipment and Utensil Cleaning and Sanitization

Contaminated equipment is another major cause of foodborne illnesses and outbreaks. Cleaning comprises many operations in the food establishment and the process is usually specific to the type of cleaning necessary. No cleaning task in the food establishment is as important as the cleaning and sanitization of ***food contact surfaces*** of equipment and utensils.

Cleaning Food Contact Surfaces
Surfaces that food normally comes into contact with are considered food contact surfaces (e.g., cutting boards). These surfaces also include surfaces not normally in contact with food, but could become contaminated when food drains, drips, or splashes onto it (e.g., sides of microwave).

Effective cleaning and sanitization of food contact surfaces serves two primary purposes:

- Reduces chances for contamination by physically removing soil, bacteria, and other microorganisms.
- Minimizes the chances of transmitting pathogenic organisms to the consumer.

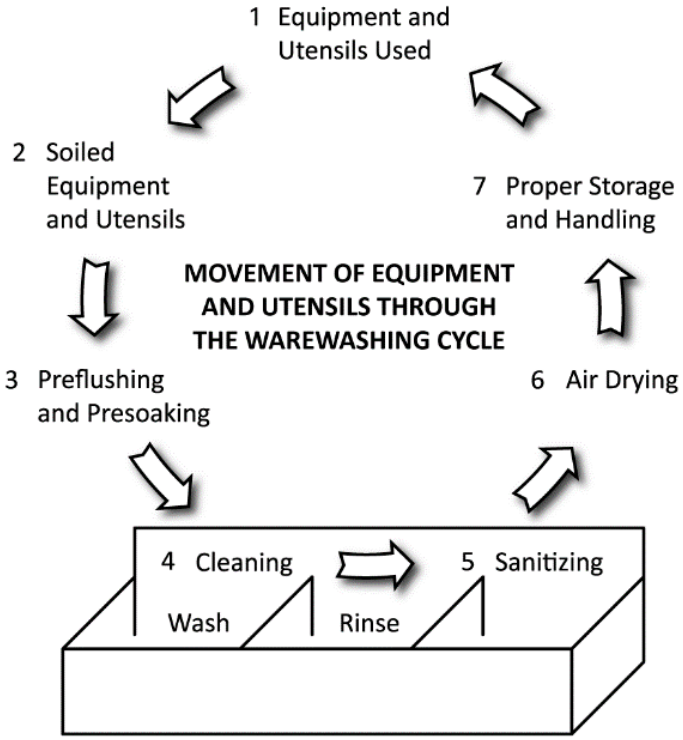
Warewashing Cycle

(1) **Equipment and Utensils Clean Prior to Use.** If contamination is suspected, equipment and utensils must not be used and re-cleaned and sanitized.

(2) **Soiled Equipment and Utensils.** During use, equipment and utensils become soiled and contaminated with bacteria.

(3) **Scraping, Preflushing, and Presoaking.** Scraping, preflushing and presoaking are methods to remove stubborn soil from equipment and utensils.

(4) **Cleaning.** There are four steps in the cleaning process – washing, rinsing, sanitizing, and air drying:



- **Washing** removes the remaining soil from equipment and utensils when proper detergents, cleaners, chemicals, and abrasives are used. Washing is a physical and a chemical process where soil and bacteria, as well as cleaning compounds, are suspended in the wash water.

- **Rinsing** removes most of the suspended soil, bacteria, and cleaning compounds from the equipment and utensils. ***Although the equipment and utensils look visibly clean after rinsing, they are still contaminated with bacteria***.

- **Sanitizing** kills the remaining pathogenic organisms on equipment and utensils when chemical concentrations are correct, temperature and time requirements are met, and water conditions are appropriate. ***No rinsing or any other cleaning process should take place after sanitizing*.** Sanitizing using heat methods are not practical for temporary food establishments.

Manual Sanitization

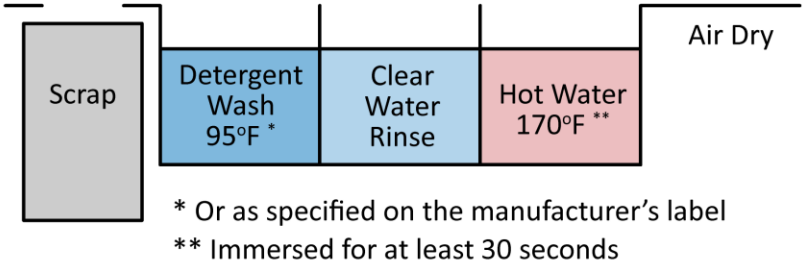
Temporary Food Establishments will typically use bleach (sodium hypochlorite) or quaternary ammonium (quats) as a sanitizing agent. The proper range for bleach is 50 – 100 parts per million (ppm). The proper range for quats is specific to the individual formula, but it is generally 200 – 400 ppm. The following table provides information pertaining to how much bleach is necessary to make a concentration of 50 – 100 ppm.

Concentration	Amount of bleach/gallon(s) water
25 ppm	3/4 teaspoon/2 gallons 1 1/2 teaspoons/4 gallons 1 tablespoon/8 gallons
50 ppm	3/4 teaspoon/1 gallon 1 1/2 teaspoons/2 gallons 1 tablespoon/4 gallons 1/4 cup/16 gallons
100 ppm	1 1/2 teaspoons/1 gallon 1 tablespoon/2 gallons 1/2 cup/16 gallons
200 ppm	1 tablespoon/1 gallon 1 cup/16 gallons

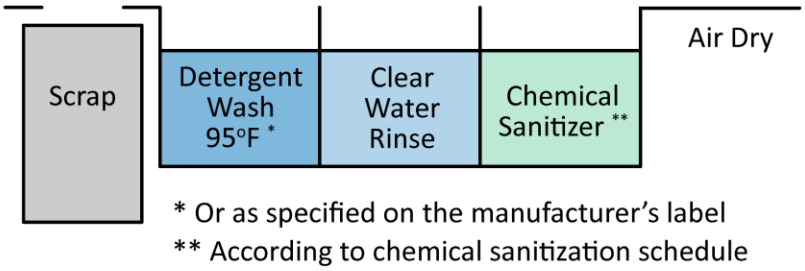
Household bleach is often used as a sanitizer. When used, only pure bleach without additives is acceptable. ***"Ultra" or "Extra Strength" bleach is not acceptable***. Mixing bleach with detergent will result in the bleach not effectively sanitizing surfaces.

Manual Warewashing Methods

3 Compartment Sink Method: **Hot Water Sanitization**



3 Compartment Sink Method: **Chemical Sanitization**



(6) **Air Drying.** This is only acceptable method of drying equipment and utensils. Using towels for drying, polishing, or any other purpose re-contaminates equipment and utensils with bacteria.

(7) **Proper Storage and Handling.** Proper storage and handling of cleaned and sanitized equipment and utensils is important to prevent recontamination prior to use. Cleaned and sanitized equipment and utensils must be stored on clean surfaces and handled as to minimize contamination.

Pest Control

All rodents and many insects found in food establishments are considered ***vectors*** because they can transmit diseases to people by coming into contact with food and food contact surfaces. These animals must be given serious consideration when they are found in food establishments and every action must be taken to eliminate them.

Mice and Other Rodents

The House Mouse is the most important rodent vector in Idaho. It can be found in almost any food establishment without a good rodent control program. Some characteristics of mice include:

- Can squeeze through a 2-inch diameter hole or 3/8-inch crack.
- Has a home range of 10' to 30'.
- Is a nibbler, eating a little bit here and a little bit there until satisfied.
- Contaminates foods, food contact surfaces, single-service and single-use articles, and other supplies in food establishments with its feces and urine.
- A prolific breeder, having six or more litters of 6 to 8 young per year.
- Does not need drinking water to survive.

Rodent Signs

Food establishment operators should continually look for the following signs of rodents:

- **Droppings**. Mouse droppings are very small (3/16 to 3/8 inch) and pointed at each end.
- **Gnawing**. Mice gnaw holes in packaged food and elsewhere.

Rodent Control

Food establishment operators must have an effective rodent control program consisting of the following:

- **Sanitation** consists of eliminating unwanted or unused equipment and materials from the establishment, proper storage of food waste and refuse, and keeping packaged food off the floor and away from the walls.
- **Mouse-proofing** includes tight-fitting doors and sealed openings around pipes, wires, and other areas.
- **Trapping** using snap traps and cage traps are effective in eliminating mice. Check traps regularly to remove dead mice and to reset or to change baits.
- **Poisoning** mice with commercially prepared anticoagulants (poisons with low toxicity) is allowed when used according to the label. Licensed pest control operators should be consulted for large poisoning campaigns.

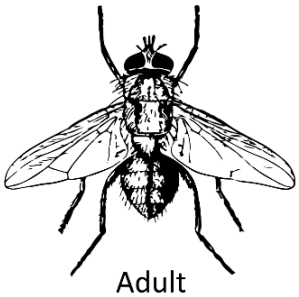
Flies

Flies breed in decomposing animal and plant waste and feed on a variety of filth including feces, vomitus, and garbage. Flies transmit disease in the following ways:

- **Vomits on food**. To make solid foods liquid, the fly must regurgitate (vomit) a portion of its previous meal on the food to liquefy it.
- **Defecates on food**. Fly feces on food and food contact surfaces contribute to contamination.
- **Carries bacteria on body**. The fly is profusely covered with bristles and hairs that carry bacteria.

Fly Control

Food establishments must have an effective fly control program. The following methods are effective:



Adult

Maggot

- **Exclusion**. Where possible, all openings to the outside must be equipped with self-closing doors, closed windows, proper screening, and controlled air currents.
- **Proper Cleaning**. All equipment used in the food operation and all areas of the establishment, especially under and behind equipment, must be properly cleaned of food scraps.
- **Proper Waste Disposal**. Dispose of garbage and liquid waste properly and frequently.
- **Chemical Control**. Chemicals can be used in food establishments for fly control provided they are used according to manufacturers' instructions **as stated on the label**. Be especially careful to not contaminate food or food contact surfaces of utensils and equipment.
  NOTE: Automatic spray systems and chemical pest strips can be used provided they are not used in food preparation areas. Pest strips are specifically *prohibited* in kitchens.
- **Other Control Methods**. For special fly problems, other control methods such as electrocution screens, fly traps, and sticky fly paper can be used. ***These devices cannot be located over or close to food, food preparation areas, or equipment storage areas***.

Booth Construction

Water sources must be protected from contamination when food establishments connect to them. Any hoses connected to faucets or other outlets must have an appropriate backflow prevention device installed. Consult with the event coordinator or the Public Health District Environmental Health Specialist about backflow prevention.

Temporary food establishments are required to have an overhead covering in addition to walls and floors that protect food from dust, mud, and windblown debris. Weatherproof tents and canopies are typically used as overhead coverings and should be flame-resistant if cooking equipment is used. If graded to drain, the flooring may be constructed of concrete, machine-laid asphalt, or dirt or gravel that has been covered with mats, removable platforms, duckboards, or other approved materials that control dust and mud. Walls and screens may be constructed of any material that protects the interior from dust, windblown debris, and other contaminants.

All storage spaces within the booth must be at least six (6) inches off the ground, whether they are used for storing food, single-use items, utensils, or other dry goods.