



You **must** complete the application and pay the \$65 fee at the local Health District office **before** the event. If you carry a license issued by another Health District within the State of Idaho you must present that license during the inspection. Contact your local Environmental Health Specialist (EHS) to schedule an appointment for a pre-opening inspection prior to starting operation.

Basic Requirements

- At least one hand washing facility.
- Capability of washing, rinsing, and sanitizing all utensils. Have test-strips to check sanitizer strength.
- Do NOT let foods remain between 41°F and 135°F.
- Do NOT allow anyone who is ill to work in the food booth.
- Eating, drinking, or smoking in food preparation areas is prohibited.
- Wash your hands FREQUENTLY.
- NEVER sell home-prepared foods. Only sell foods that are from an approved source.
- Do not cross-contaminate. This means keep all raw meats below and separate from other foods. Keep raw poultry below other raw meat.
- Sanitize cutting boards, equipment, and utensils between uses.
- Use equipment approved by your local EHS.
- Use scoops, utensils, or gloves to work with moist, ready-to-eat foods.
- Provide single service articles for use by the customer. (Plastic forks, paper cups, etc). Use tongs, gloves, or sneeze guards to protect foods.
- Use potable water from an approved source.
- Dump wastewater and trash only in approved places.
- Keep all utensils, foods, and other items at least six inches off the floor.
- Have floors, walls, and ceilings made of smooth, non-porous, and durable materials.

If you have questions, please contact an EHS at one of our offices listed below:

TWIN FALLS OFFICE

1020 Washington St. N.
Twin Falls, ID 83301-3156
737-5900 * FAX 734-9502

BELLEVUE OFFICE

117 E. Ash St.
Bellevue, ID 83313
788-4335 * FAX 788-0098

BURLEY OFFICE

2311 Parke Ave. Unit 4, Suite 4
Burley, ID 83318
678-8221 * FAX 678-7465

GOODING OFFICE

255 North Canyon Drive
Gooding, ID 83330
934-4477 * FAX 934-8558

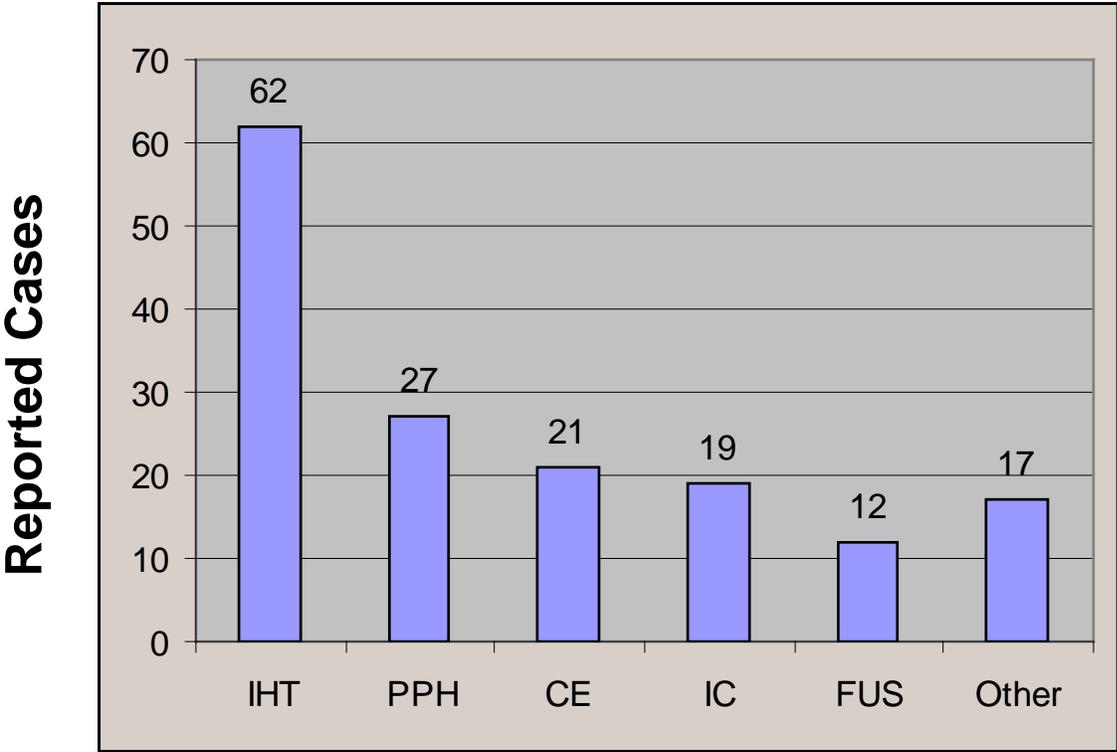
JEROME OFFICE

951 E. Ave. 'H'
Jerome, ID 83338
324-8838 * FAX 324-9554

RUPERT OFFICE

1218 9th St., Suite 15
Rupert, ID 83350
436-7185 * FAX 436-9066

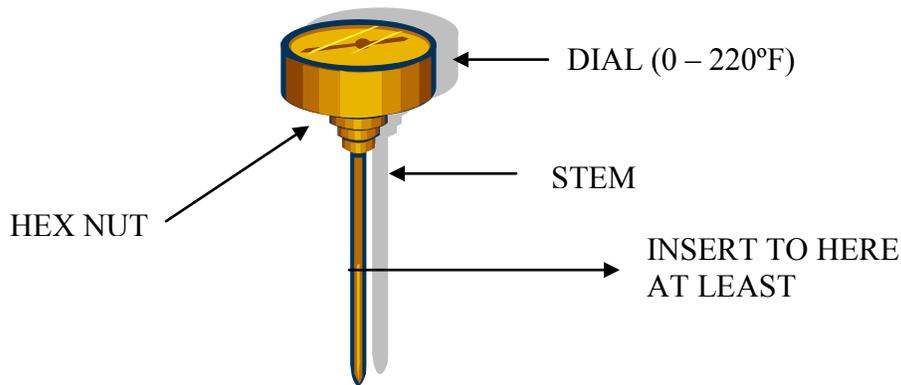
Factors that Contribute to Foodborne Illness



- Improper Holding Temperatures (IHT)
- Poor Personal Hygiene (PPH)
- Contaminated Equipment (CE)
- Inadequate Cooking (IC)
- Food from Unsafe Source (FUS)
- Other

Cooking and Holding Temperatures

A long-stem, metal thermometer must be available and used to check internal food temperatures. The thermometer should be able to display temperatures between 0°F and 220°F. In addition, all refrigerators, freezers, and cold holding units must have an accurate and visible thermometer.



Keep hot foods hot (135°F or higher) and cold foods cold (41°F or below).

Cooking temperatures

Poultry	165°F (15 seconds)
Rare roast beef*	130°F (112 minutes)
Ground beef	155°F (15 seconds)
Eggs, Fish, Lamb	145°F (15 seconds)
All other meats	145°F (15 seconds)

You may hold food out of temperature (41°F - 135°F) if you identify the food with the time it must be served or discarded. This time must not exceed four hours from when it left proper temperature holding facilities.

*slow cooked meat (250°F - e.g. BBQ)

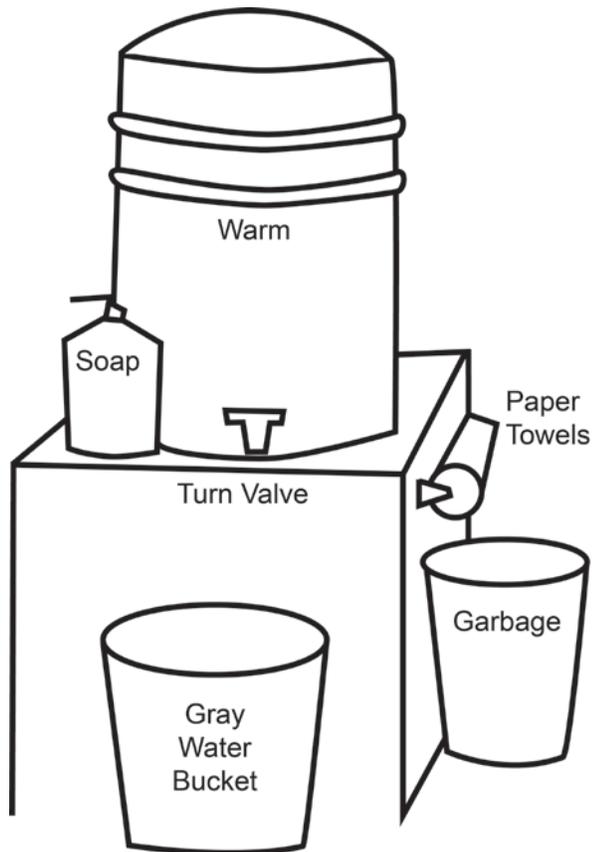
Hand Washing

Proper hand washing is one of the most simple, yet effective means available to reduce the risks of spreading a food-borne illness.

A hand washing station for a temporary food event must include the following:

- Potable hot and cold (or warm) running water
- Soap
- Paper towels
- Container for waste (gray) water

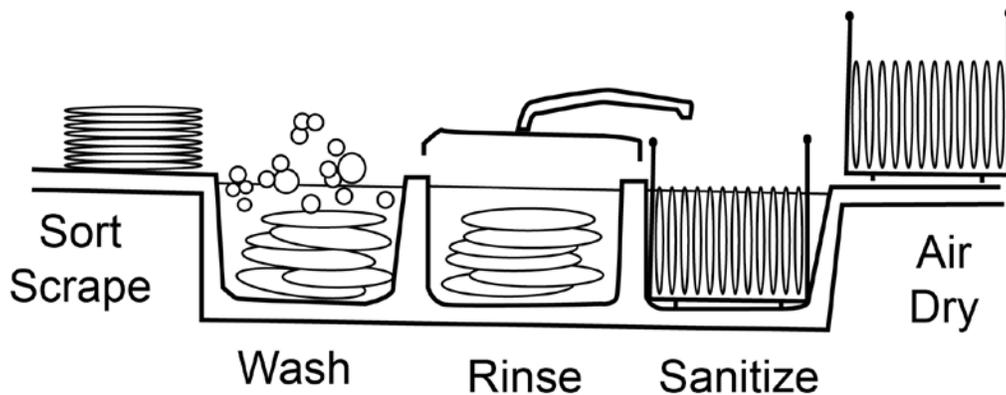
The container for potable water must be clean and equipped with a valve or spigot that remains open to allow for adequate hand washing. The picture below is an example of how these requirements could be met:



Sanitizing Methods

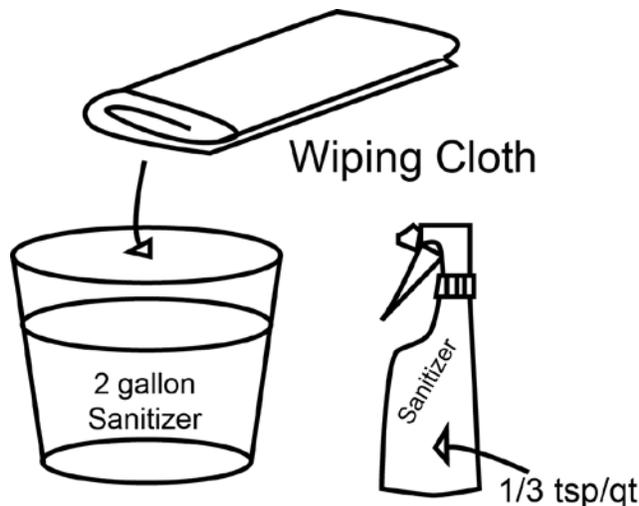
Equipment and utensils must be washed, rinsed, and sanitized.

There are several different methods that can be used. The most common is to use chlorine (bleach). If this method is used, test strips should be available to ensure the proper strength of chlorine in the water. Use approximately one tablespoon of regular bleach for each two gallons of water to achieve a 50 – 100 ppm (parts per million) concentration. Containers for washing dishes must be large enough to immerse the majority of the utensils being used. Containers must be clean and must not have been used to store any toxic items. Water in containers must be changed frequently.



- Wash: detergent and hot water
- Rinse: clean, hot water
- Sanitize: 10 seconds in 50 – 100 ppm chlorine or other approved method

Wiping cloths should be used on food contact surfaces and utensils such as cutting boards, counter tops, slicers, mixers, etc. These cloths should be stored in buckets with sanitizing solution made by using the above method.



Basic Physical Requirements

Floors, walls, and ceilings:

Must be smooth, non-porous, durable, and easy to clean. Materials that are acceptable include, aluminum, stainless steel, painted sheetrock, etc. Materials that are not acceptable include bare wood, unpainted sheetrock, etc.

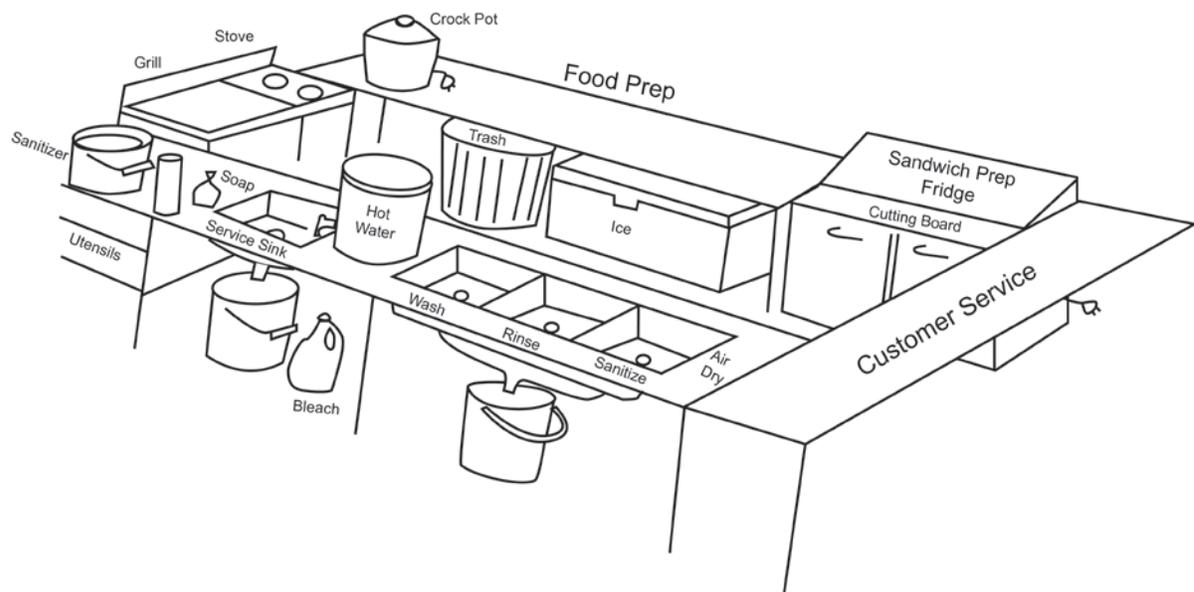
Lights:

Must be shielded in food preparation and dishwashing areas.

Separation:

There must be some type of physical separation between the food workers and the public being served. This could be as simple as a table or as complex as a self-contained food booth.

The diagram below shows an example of how temporary food booths can be arranged. It should be noted that mobile food trailers or trucks are enclosed variations of the diagram below. Mobile food units must be equipped with waste water holding tanks, potable water holding tanks, water heaters, pressurized water systems, electrical hookups, food service windows, and sometimes self-contained employee toilets.



Temporary Food Booth Check Sheet

The following items will be required for all food booths that are going to be inspected by South Central Public Health District. Please call the local Health District office (listed on first page) for more information.

- _____ Hand washing station (including warm water, soap, and paper towels)
- _____ Long stem metal thermometer
- _____ Sanitization solution for wiping cloths
- _____ Raw meats stored separate from other foods
- _____ Utensil washing station (wash, rinse, sanitize, air dry)
- _____ Thermometers – in all refrigerators and cold holding units
- _____ Utensils/gloves when working with moist, ready-to-eat foods
- _____ Drinking water approved distribution hoses
- _____ Floors, walls, ceilings are smooth and easily cleanable, if applicable
- _____ Light shields and end caps
- _____ Chlorine test strips
- _____ Back siphonage device (connected between the water supply and hoses)

Hot holding temperatures:
(Must be at or greater than 135°F)

Cold holding temperatures:
(Must be at or below 41°F)

