



COUNTY OF RIVERSIDE • COMMUNITY HEALTH AGENCY  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**

INFORMATIONAL BULLETIN NO. 33-06-DES

DISTRICT ENVIRONMENTAL SERVICES DIVISION

## **REQUIREMENTS FOR TEMPORARY FOOD FACILITIES OPERATING AT COMMUNITY OR OCCASIONAL EVENTS**

A temporary food facility operates at a fixed location for more than 3 days but less than 25 days in a 90-day period. The 25 days can be consecutive or nonconsecutive. These facilities must operate in conjunction with a “community event”. A “community event” is defined as an event that is of a civic, political, public, or educational nature, including state and county fairs, city festivals, circuses, and other similar events as determined by the local enforcement agency.

The following guidelines should help you in setting up temporary food facility in a manner that is both safe and within the guidelines of the California Health and Safety Code. Please contact our office nearest your event at least 2 weeks prior to the event for approval and permits.

### **TEMPORARY FOOD FACILITY CONSTRUCTION:**

Temporary food facilities shall be fully enclosed, with the exception of temporary food facilities handling only 100% prepackaged, non-potentially hazardous foods or as determined by your local Environmental Health Specialist

- Floors shall be durable and easily cleanable. Examples of approved flooring are: tarps, sealed plywood or clean pavement. Dirt and grass are not considered approved flooring.
- Walls shall be smooth, durable and easily cleanable. Screening of at least 16 mesh is acceptable. Foodservice openings shall be constructed so as they are able to close when not in use, to minimize the entrance of insects.
- Ceilings shall be smooth, durable, and easily cleanable. Screening is allowed as a ceiling when used above cooking equipment and needed for ventilation.
- Each food vendor shall have signage that is clearly visible to patrons. The DBA and the name of the operator shall be in minimum 3” letters. The city, state and zip code shall be a minimum of 1” letters and numbers.

### **OPERATIONAL REQUIREMENTS:**

- The event organizer must obtain an “organizers permit” at least 10 business days prior to the event. To obtain this permit, the organizer must submit a site plan, which includes locations of all food vendors, restrooms, hand washing stations, janitorial facilities, and any shared utensil washing areas. The event organizer assumes responsibility in ensuring that all food vendors are following health codes.

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OFFICES IN: RIVERSIDE, BLYTHE, CORONA, HEMET, INDIO, MURRIETA AND PALM SPRINGS  
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- All food must be from an approved source. All food must be prepared at the temporary food facility or at an approved facility. No food prepared in a private home is allowed.
- Potentially Hazardous foods must be held at or below 45°F or at or above 135°F during the event.
- Cold potentially hazardous foods must be maintained at 45°F and may be held for periods up to 12 hours, then either placed into refrigeration at 41°F overnight or destroyed.
- At the end of the operating day potentially hazardous food that is held at or above 135°F shall either be destroyed or donated, but may not be reserved or cooled and stored.
- All customer self-service condiments must be served in single-service packets, pump, squeeze or crank type dispensers.
- Animals are not to be kept inside or allowed within 20 feet of any temporary food facility. (Guide dogs, Hearing dogs, and Service dogs are exempt from the 20 foot requirement).
- One toilet facility per 15 employees must be located within 200 feet of each temporary food facility. Each toilet facility must have a hand washing station with hot and cold running water. Liquid soap and paper towels must be provided in permanently installed dispensers.
- Janitorial facilities must be provided with hot and cold running water.
- Potable water for drinking, used as an ingredient, used for hand washing, and used for washing and sanitizing food contact surfaces and utensils must be provided and must be from an approved source. The source must be protected from backflow siphonage.
- Each temporary food facility, which requires water for utensil and hand washing, shall provide at least 20 gallons of water per day in a holding tank designed solely for that purpose. The holding tank must be equipped with a backflow prevention device.
- Liquid waste holding facilities must be provided. Waste tanks must be at least 50% greater than potable water supply. Additional size will be required when ice drainage will occur. Waste tanks shall have a connection that eliminates the possibility of contaminating any food, utensils or food contact surface.
- A stainless steel utensil-washing sink with at least three compartments and two drain boards shall be provided and shared by no more than 5 temporary food facilities. The sink must have a mixing faucet that provides hot and cold water to all compartments.
- Each temporary food facility must have a hand wash sink. This sink must have a mixing faucet that provides both hot and cold running water. Liquid soap and paper towels must be provided in dispensers. Temporary food facilities serving only 100%

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- prepackaged, non-potentially hazardous foods may substitute cold water, anti-microbial soap, and shall also have paper towels.
- Food must be protected from contamination. All food and utensils must be stored at least 6" from the ground.
- All food contact surfaces shall be smooth, durable and easily cleanable. Storage for personal items must be separate from food and utensils.
- Ice used for refrigeration of food cannot be served in food or beverage.
- Smoking is not allowed inside the temporary food facilities or around barbecues.

BARBEQUE REQUIREMENTS:

- Barbecuing is permitted outside of the temporary food facility. All other cooking equipment shall be installed and operated in compliance with all applicable local building and fire codes.
- All food preparation must be conducted inside the temporary food facility.
- Contact the fire department before placing any cooking equipment outside the temporary food facility.

The barbecue must be roped off or otherwise segregated from the public.

\*Document available in an alternate format upon request

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