



COUNTY OF RIVERSIDE • COMMUNITY HEALTH AGENCY
DEPARTMENT OF ENVIRONMENTAL HEALTH

INFORMATIONAL BULLETIN NO. 00-02A

DISTRICT ENVIRONMENTAL SERVICES DIVISION

REQUIREMENTS FOR NON-PROFIT TEMPORARY FOOD FACILITY

A “nonprofit charitable temporary food facility” is defined as a temporary food facility that is conducted and operated by a corporation incorporated pursuant to the Nonprofit Corporation Law (Div. 2 (commencing with Section 5000), Title 1, Corp. C.), that is exempt from taxation pursuant to Section 501(c)(3) of the Internal Revenue Code and Section 23701d of the Revenue and Taxation Code.

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

- May operate no more than four times per year, for not more than 72 hours each time.
- No potentially hazardous food or beverage stored or prepared in a private home may be offered for sale, sold, or given away. Potentially hazardous foods shall be prepared in a previously approved food establishment or on the premises during the event.
- Hand washing and utensil washing facilities must be provided within each temporary food facility, unless all food and beverages are 100% prepackaged and non-potentially hazardous. The Health Officer must approve washing facilities prior to the event.
- At least one toilet facility per 15 employees shall be located within 200 feet of each temporary food facility.
- All food contact surfaces shall be smooth, easily cleanable, and non-absorbent.
- All food and beverage shall be protected at all times from unnecessary handling and shall be stored, displayed, and served so as to be protected from contamination.
- Potentially hazardous food and beverages shall be maintained at or below 45°F or at or above 135°F at all times.
- Ice used in beverages shall be protected from contamination and shall be maintained separate from ice used for refrigeration purposes.
- All food and food containers shall be stored off the floor on shelving or pallets located within the temporary food facility.
- Smoking is prohibited inside the temporary food facility or by any outside cooking equipment.
- Live animals are not allowed inside or within 20 feet of the temporary food facility. (Service Dogs are exempt from 20 foot requirement)
- All garbage shall be disposed of in an approved manner.
- Employees preparing or handling food shall wear clean clothing and keep their hands clean at all times. Disposable plastic gloves shall be available. Hair shall be kept up or under a hat.

These guidelines are intended to give you an overview of the requirements. Your inspector can provide detailed instructions specific to your temporary food facility.

*Document available in an alternate format upon request

OFFICES IN: RIVERSIDE, BLYTHE, CORONA, HEMET, INDIO, MURRIETA AND PALM SPRINGS

For more information call (888) 722-4234

Department Web Site – www.rivcoeh.org