



CITY OF LONG BEACH
DEPARTMENT OF HEALTH AND HUMAN SERVICES
BUREAU OF ENVIRONMENTAL HEALTH

Summary of Temporary Food Facility Requirements

A. FOOD BOOTH CONSTRUCTION

Prepackaged Food Booths:

- a. Overhead protection (canvas ceiling)
- b. Smooth & cleanable floor (plywood, tarp, pavement, asphalt)

Food Preparation Booths:

- a. Fully enclosed booth
 1. Overhead protection (canvas ceiling)
 2. Smooth & cleanable floor (plywood, tarp, pavement, asphalt)
 3. Pass through openings no larger than 18" x 24"
 4. Tight fitting door at booth
 5. Adequate amount of shatterproof/covered lighting (night events)

Signage: (visible to the public/can be posted at the front of booth) must include the following:

- o Facility and Operator Name at least 3" in size.
- o Facility City, State, and Zip Code at least 1" in size
In contrasting colors with the surface on which it is posted

B. FOOD TEMPERATURE CONTROL

Holding Temperature:

- a. Potentially hazardous food must be held at or below 45°F, or at or above 135°F.

Cold Holding:

- a. Potentially hazardous food may be held up to 45°F for 12 hours of each day of an event. After 12 hours the food must be discarded or held at 41°F.
- b. Adequate ice and/or refrigeration units must be present at booth.

Hot Holding:

- a. Potentially hazardous food must be held at 135°F. At the end of each, potentially hazardous food at hot holding must be discarded or can be donated to a charitable organization.

C. FOOD HANDLING

Food Preparation:

- a. Hand wash station must be set up at booth before any food preparation.
- b. All food preparation, except Barbequing, must take place inside a fully enclosed booth.

Food Protection/Storage:

- a. All food must be stored at least 6 inches off the ground.
- b. All food and self-service foods/condiments must be protected from contamination.

D. SANITATION

Utensil Washing and Sanitizing (booth w/open foods):

- a. Access to a 3-compartment sink with integrally installed stainless steel drain boards is required for booths with open foods. Four booths may share one 3-compartment sink. Booths must be within 100 feet of 3-compartment sink.
 1. 3-compartment sinks must have and adequate supply of hot water (at or >120°F) and cold running water.
- b. All booths must have soap and sanitizer available for utensil washing/sanitizing.

Note: Approved sanitizing solutions include, 100 ppm chlorine for 30 sec., 200 ppm quaternary ammonia for one minute, and 25 ppm iodine for one minute.

Booth Sanitation:

- a. Sanitizer spray bottles should be provided at booths for sanitizing food contact surfaces. See approved sanitizer concentrations above.
- b. Trash can(s) must be provided at each booth.
- c. Each booth must have access to janitorial facilities/sink for cleaning of booth and other areas of the temporary food facility.

NOTE: This summary does not include all of the Temporary Food Facility Requirements. Please consult the 20-page booklet title “*City of Long Beach Temporary Food Facility Requirements*” for a complete listing of all requirements.