



Oklahoma State Department of Health, Consumer Protection Division

## Temporary Food Establishment Requirements

**All temporary food establishments that are not exempt are required to buy an Oklahoma State Department of Health temporary license, and follow the requirements below.** Temporary Licenses are \$30.00 for the first three (3) days and \$15.00 per day after three (3) days for the duration of the event. If claiming exemptions, written proof of non-profit status from the Oklahoma Tax Commission or IRS must be provided.

A license is not required for a non-profit civic, charitable or religious organization, using non-paid persons to prepare or serve food on its behalf, for occasional fund-raising events sponsored and conducted by the organization primarily for benevolent purposes. A license shall not be required if a similar organization, using non-paid persons, sells packaged non-potentially hazardous foods from an approved source at events sponsored or conducted by other organizations. If a similar organization sells potentially hazardous foods, a fee exempt license and compliance with these requirements will be required.

### 1. **Surface Characteristics, Indoor [310:257-11-1]**

Floors, if graded to drain, shall be concrete, machine-laid asphalt, or dirt or gravel if covered with mats, removable platforms, duck boards, or other suitable materials (such as, plywood) approved by the Department and are effectively treated to control dust and mud.

Walls and ceilings shall be constructed of a material that protects the interior from the weather and windblown dust and debris. If screening is used, drop canvas or quickly installed siding shall be readily accessible for installation for protection against the elements of weather.

### 2. **Outer Openings, Protected [310:257-11-15]**

Openings shall be protected against the entry of insects and rodents by:

- (1) Screens (16 mesh to the inch)
- (2) Properly designed and installed air curtains
- (3) Other effective means, (window fans)

Entire food service area must be protected from flying insects (including grill or smoker area). Counter service openings shall be only as large as necessary for service of food products and kept closed except when in use. These openings shall be provided with tight-fitting closures or shall be provided with fans installed and operated in a manner to restrict the entrance of insects.

**Stands serving only fountain drinks that require no additional preparation are exempt from screening.**

### 3. **Water System [310:257-9-9; 9-11].**

A temporary food service establishment must have running water from an approved source or provide a potable water system under pressure by pump or gravity. The water supply may consist of commercially bottled drinking water, portable water containers, vehicular water tanks, or hoses connected to an adjacent approved supply. The establishment shall provide a heating facility capable of providing enough hot water for cleaning and sanitizing of equipment and utensils and hand washing, such as coffee pot, hot plate, or propane stove.

Wastewater must be disposed of into the sanitary sewer.

4. **Handwashing Lavatory – Number and Capacity [310:257-9-18]**

A convenient and accessible handwashing facility shall be available for employee handwashing. The facility shall consist of warm running water, soap, and individual paper towels or other approved hand-drying devices. The hand sink shall be available at all times during concession operations and shall be used for no other purpose.

Temporary establishments can meet the handwashing lavatory requirement by containing hot water in a not less than 5 gallon container equipped with a hands free operation spigot.

When food exposure is limited to prepackaged products, no food preparation takes place, and handwashing lavatories are not conveniently available, chemically treated towelettes for handwashing is permitted.

5. **Warewashing equipment [310:257-7-51(c)(6)]**

Receptacles may substitute for the compartments of a multi-compartment sink.

Three containers of adequate size to accommodate the largest utensils to be cleaned:

1. Hot soapy wash water
2. Warm clear rinse
3. Rinse with sanitizer (2 teaspoons of 5% bleach per gallon of water)

6. **Toilets [310:257-9-19]**

Toilet facilities need not be provided within the establishment, but must be conveniently located to the establishment. Portable toilets are acceptable, if approved by the regulatory authority.

7. **Food preparation and storage [310:257-5-1thru 5-71]**

All food items shall come from approved sources. **NO HOME PREPARED FOODS OR MEAT STAMPED NOT FOR SALE.**

All food must be prepared in booth or a licensed food facility inspected by the department. Facilities must have proper equipment to maintain the temperature of potentially hazardous foods at 41F or below or 135F or above at all times. (No direct food contact to ice). Hot food items carried from one day to the next must be chilled from 135°F to 70°F within two hours and from 70 ° F to 41°F within another four hours. Leftover food items must be reheated rapidly to an internal temperature of 165°F. A numerical reading thermometer is required at the facility to monitor food temperatures.

Food Handler cards will be required in jurisdictions that require food handler permits.

8. **ICE**

Ice which will be consumed or which will come into contact with food shall be obtained from an approved source. Ice shall be dispensed from a clean and sanitized bin that is self-draining, non-absorbent and easily cleanable construction. A proper cover shall protect the ice. An approved ice scoop shall be provided and used.

While this sheet is designed to serve as a guide only, it is **NOT** all inclusive of the Oklahoma Food Service Establishment Regulation. Additional requirements may be imposed according to licensing jurisdiction and type of facility to protect the public health.