

9-9 Community Festivals

This standard shall apply to the service of food and the requirements of food vendors at community festivals.

(A) Definition

Community festivals are defined as events sponsored by a community group, city/county/state organization, as a community celebration, that are generally theme related, and have multiple food vendors recruited to provide food to the public for a time period not to exceed three (3) consecutive days or no more than seventy-two (72) continuous hours. Each community festival is unique and will not be held more frequently than annually, although a sponsoring organization or group might have multiple but differently themed community festivals in a year.

(B) General

- (1) Community festival food vendors shall comply with all applicable sections of this regulation except as outlined in this standard.
- (2) The Department may prohibit the distribution of certain time/temperature control for safety food, and may modify specific requirements for physical facilities when, in the opinion of the Department, no health hazard will result.

(C) Employees

- (1) Food vendor employees shall not contact exposed, ready-to-eat-food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing utensils.
- (2) Personal clothing and belongings shall be stored in a designated place away from food preparation, food service, dry storage areas, utensils and single-use article storage, and utensil washing areas.

(D) Food

- (1) All food/ice shall be obtained from sources approved by the Department.
- (2) All food items must be protected from contamination during transportation, storage, cooking, display, and service.
- (3) All food vendors shall prepare, hold and serve food according to all applicable sections of Chapter 3, *Food*.
- (4) Time/temperature for safety foods, such as raw meat products, shall be ready to be cooked.
- (5) All time/temperature for safety food fully prepared or cooked offsite shall be provided by a retail food establishment or mobile food establishment permitted under the regulation.
- (6) Only quantities of meat, such as barbecue, may be pulled, chopped or cut for same day service in the food vendor's preparation area.

- (7) No mechanical chopping equipment will be allowed in unenclosed preparation areas.
- (8) Time/temperature for safety foods that have been cooked or in hot holding at any point during the daily operating hours shall be discarded at the end of the day.
- (9) Condiments shall be protected from contamination by being kept in dispensers that are designed to provide protection or offered in individual packages.
- (10) Cakes, breads, cookies that are not made at a permitted retail food establishment may be offered for sale only if they are not a time/temperature for safety food.
- (11) Ice shall be obtained in closed single-service bags or approved covered containers and shall be protected from contamination. Ice used as a coolant for foods shall not be used for edible ice.
- (12) Each community festival food vendor shall have at least one temperature measuring device for checking temperatures of food that meets the following requirements:
 - (a) Scaled 0 to 220 degrees F (-18 to 104 degrees C); and
 - (b) Able to be calibrated; and
 - (c) Appropriate for the food density being checked.

(E) Construction

- (1) Food preparation areas shall have overhead protection and adequate barriers (e.g., tables or equipment) to prevent the access to the area by the public.
- (2) Equipment shall arrive clean and ready to use.
- (3) Utensils and single use articles shall be clean, protected during storage, and in sufficient quantities to conduct the activity.

(F) Handwashing Sinks

- (1) When a handwashing sink is not available, a container of water with a spigot, soap, disposable towels and a catch bucket shall be provided.
- (2) Gloves and/or hand sanitizers shall not be allowed as a substitute for handwashing facilities.

(G) Water system

- (1) Drinking water hoses shall be made from food grade materials and shall be a different color from hoses used for sewage.
- (2) Drinking water hoses shall be capped or covered when not in use and shall be stored separately from sewage hoses.
- (3) When attached to a drinking water system, the hose shall be equipped with an approved backsiphonage prevention device.

(H) Sewage Retention

- (1) Sewage that is not directly discharged into an approved sewage system shall be kept in closed containers with adequate capacity or adequate in number to prevent spillage and must be discharged into an approved sewage disposal system as often as needed.
- (2) All sewage lines shall be connected to sewage tanks with watertight seals.
- (3) Used cooking oil shall be disposed of in an approved manner.
- (4) Adequate toilet facilities shall be provided.
- (5) Adequate trash cans, and other sanitary facilities as deemed necessary by the Department shall be provided to support the community festival food vendors.

(I) Specific Exemptions

- (1) Community festival food vendors are exempt from the requirements for training certification in 2-102.20.
- (2) Community festival food vendors that provide food pursuant to 8-301.12(A)(11),(12),(19) and (20) are exempt from the requirements of this standard.
- (3) Hot water requirements are waived for food vendors at community festivals.
- (4) Mechanical ventilation of cooking equipment is not required.

(J) Authorization

- (1) No person, retail food establishment, or mobile food unit may serve time/temperature control for safety food at a community festival unless the sponsoring entity obtains authorization from the Department.
- (2) The sponsoring entity of a community festivals shall appoint an Event Coordinator as a point of contact.
- (3) Any sponsoring entity that operates or proposes to operate a community festival where time/temperature for safety food will be served shall apply for authorization on the form provided by the Department prior to commencement of the festival. The following information must be submitted with the application:
 - (a) The Event Coordinator name and contact information; and
 - (b) The dates of the seventy-two (72) continuous hour period in which all food vendors will be in operation; and
 - (c) A list of food vendors, with contact information, that will operate at the event; and
 - (d) The time that all food vendors are required to be ready for operation.
- (4) Each community festival food vendor shall be authorized by the Department prior to serving food to the public at the festival.

- (5) The Department may require a sponsoring entity or a food vendor to submit information sufficient to determine if the definition and requirements of this standard or regulation are met. This information may include, but is not limited to, information defining the community group, city/county/state organization, event schedule(s), hours of food vendor operations, vendor list and foods specific to those vendors, and vendor contact information.
- (6) When the Department determines that a sponsoring entity or a food vendor has violated applicable provisions of this standard or regulation, the Department may issue a written notice directing any or all food vendors to cease operations until the violations are corrected as determined by the Department.

9-10 Special Promotions

This standard shall apply to the service of food and the requirements of food vendors at special promotions.

- (A) **Special promotions** are defined as events sponsored by businesses or city/county organizations that may be authorized by the Department to prepare and dispense food for the purpose of promoting a product or service. Preparation and dispensing food at special promotions are limited to one (1) day in duration at four (4) separate times per year. Special promotions do not include regularly occurring sporting events, such as, but not limited to, school ballgames.
- (B) **General**
 - (1) Food preparation and service areas shall comply with all applicable sections of this regulation except as outlined in this standard.
 - (2) The Department may prohibit the distribution of certain time/temperature control for safety foods, and may modify specific requirements for physical facilities when, in the opinion of the Department, no health hazard will result.
- (C) **Employees**
 - (1) Food vendor employees shall not contact exposed, ready-to-eat-food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing utensils.
 - (2) Personal clothing and belongings shall be stored in a designated place away from food preparation, food service, dry storage areas, utensil and single-use article storage, and utensil washing areas.
- (D) **Food**
 - (1) All food/ice shall be obtained from sources approved by the Department.
 - (2) All food items must be protected from contamination during transportation, storage, cooking, display, and service.