



TEMPORARY FOOD ESTABLISHMENTS

CONSTRUCTION, EQUIPMENT AND OPERATION GUIDANCE

Temporary food establishments shall comply with all applicable requirements. This document is a quick reference tool and may not include all requirements set forth in Oklahoma Administrative Code [\(OAC\) 310:257](#). Local ordinances may impose additional limitations. For a full copy of the Chapter 257 Food Service Regulations visit your local Health Department or <http://food/health.ok.gov> and click on Temporary Event.

A TEMPORARY FOOD ESTABLISHMENT IS: a food establishment where food is offered for sale or sold at retail from a fixed, temporary facility in conjunction with a single event or celebration not to exceed the duration of the event or celebration.

AN EVENT IS: a social gathering open to the general public that has been organized for a special occasion or purpose, having a limited time or serves a specific function.

A FEE EXEMPT FOOD ESTABLISHMENT IS: a food establishment operated by a nonprofit, civic, charitable, or religious organization, which utilizes non-paid persons. Fee exempt licensees shall comply with the applicable sections of these rules. *An example of this would be a booth at an event.* 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.

AN OCCASIONAL FUND-RAISING EVENT IS: defined as an event that occurs four times a year or less. [O.S. §, 63-1-1118](#)

STRUCTURE	OAC 310: 257
Indoor areas, surface characteristics: Floor may be concrete, machine-laid asphalt, or ground if it is covered by suitable approved materials that effectively control dust and mud. Walls and ceilings may be constructed to protect the interior from the weather and windblown dust and debris.	11-1
Outer openings, protected: Outer openings shall be protected against the entry of insects and rodents by 16/1 mesh screens, properly designed and installed air curtains, or other effective means.	11-15
Food preparation: During preparation, unpackaged food shall be protected from environmental sources of contamination.	5-40
WATER/WASTE	
Water Supply: At least 5 gallons of water via gravity or under pressure from an approved source shall be made available for a temporary food establishment without a permanent water supply through commercial bottled drinking water, closed portable water containers, an enclosed vehicular water tank, an on-premises storage tank, or through food grade piping or hoses.	9-1 thru 9-11
Hand Washing: Establishments can use a container (recommend no less than 5 gallons) of hot water equipped with a hands free operation spigot, soap, and Individual, disposable towels. For establishments where no food preparation will occur, chemically treated towelettes may be used.	9-18 , 11-24 & 11-25
Warewashing: Receptacles that substitute for the compartments of a multi-compartment sink are allowed. <i>Three (3) required.</i>	7-51(c)(6)
Single-use equipment: Single-service articles provided for use by consumers.	7-79
Restroom Facilities Chemical portable toilets can be used.	9-19
Liquid Waste Disposal: Wastewater shall be conveyed to the point of disposal through an approved sanitary sewage system and shall be disposed through a public sewage treatment plant or an individual sewage disposal system.	9-49 thru 9-52
FOOD PREPARATION	
Gloves: Gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.	5-34
Wiping Cloths: Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution.	5-33
Condiments, protection: Condiments shall be protected from contamination by being kept in dispensers, protected food displays provided with the proper utensils, original containers designed for dispensing, or individual packages or portions.	5-42
Reheating for hot holding: TCS food that is cooked, cooled, and reheated for hot holding shall be rapidly (less than 2 hours) reheated so that all parts of the food reach a temperature of at least 74°C (165°F) for 15 seconds.	5-52

Frozen food: Stored frozen foods shall be maintained frozen.	5-54
Cooling: Cooked TCS food shall be cooled within 2 hrs. from 135°F-70°F and within 4 hours from 70°F -41°F or less: a maximum 6 hour total. <i>It is recommended that food prepared at a temporary event be discarded rather than cooled.</i>	5-57
Compliance with food law: Food shall be obtained from sources that comply with law. Food prepared in a private home <u>may not</u> be used or offered for human consumption with the exception of charitable bake sales.	5-2 , 1-4
Temperature: TCS food shall be maintained at a temperature of 5°C (41°F) or below when held cold and 57°C (135°F) or above when hot held.	5-59
Washing fruits and vegetables: Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption.	5-27
STORAGE	
Ice used coolant, prohibited as ingredient: After used for cooling the exterior surfaces of food or cooling coils and tubes of equipment, ice may not be used as food.	5-28
Storage or display of food: Packaged food may not be stored in direct contact with undrained ice or water.	5-29
Food storage: Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination and at least 15 cm (6 inches) above the floor.	5-37

Prior to attending a scheduled event, you should contact the event organizer to determine if adequate power, water and waste disposal facilities are provided onsite. In some cases, you may be required to provide those needs yourself.

License Fee: All temporary food establishments are required to obtain an Oklahoma State Department of Health License. Fee payment of \$100 for 3 days and \$40 for each additional day is required at time of inspection. The license is good only for one vendor, at the event and address at which the license is issued. OAC 310:250

SUPPLY CHECKLIST

<p>Screened in enclosure with non-permeable roof, and flooring for food prep and service area</p> <p>Hot water in container (recommend no less than 5 gallons) with hands free spigot, for hand washing for each area</p> <p>Bucket to catch hand washing water</p> <p>Chemical Test Strips for sanitizer</p> <p>Stem type thermometer with sensor in the tip</p> <p>Adequate hot and cold holding equipment</p> <p>Adequate water Supply</p> <p>Hand soap</p>	<p>Dish soap</p> <p>Paper towels</p> <p>Disposable gloves</p> <p>Sanitizer</p> <p>Non-profit ID (if Applicable)</p>
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