

Temporary Food Service Vendor Requirements

License Requirement:

- Each participant must have a Rhode Island Department of Health (RIDOH) license and facility approval.
 - > Mobile Food Service (Truck, Temporary Event)
License number begins with FSV
 - > Retail Peddler
License number begins with MRK
 - > Nonprofit
License number begins with FSV
- No home food preparation is allowed.

Employee Health:

- Ill workers should be excluded.
- Workers with open sores, infected cuts, or burns should be excluded.

Handwashing:

- Handwashing setup must be convenient and readily available for workers. Water, hand soap, and paper towels need to be supplied.
- Each vendor is responsible for having their own handwashing setup. This can be on a truck or a temporary setup.

See handwashing station illustration on page 6.



»» Temporary Food Service Vendor Requirements

No Bare Hand Contact:

- No bare hand contact is allowed with ready-to-eat foods. Ready-to-eat foods are foods that are edible without washing, cooking, or any additional preparation by the food handler.
- Workers can wear non-latex gloves or use deli tissue, tongs, or other utensils.

Personal Hygiene:

- Workers must wear clean clothing and have a hat or hair restraint while preparing food.
- Employees must not eat or drink from open containers around exposed food.

Food Preparation:

- Cooking the food on the premises and serving it directly to the consumer is the safest preparation procedure. No advanced preparation is allowed.
- Food should be held hot ($\geq 135^{\circ}\text{F}$) or cold ($\leq 41^{\circ}\text{F}$). Use plenty of ice if a mechanical refrigerator is not used for cold items.
- Prepare food in small batches to minimize the time that the food is out of temperature.
- Food should be transferred to the site either hot ($\geq 135^{\circ}\text{F}$) or cold ($\leq 41^{\circ}\text{F}$).
- If food is cooked and cooled in advance, the food must be prepared at a licensed approved facility. Cooling records must be kept and made available to the inspector.
- Reheated prepared foods must reach an internal temperature of $\geq 165^{\circ}\text{F}$.



»» Temporary Food Service Vendor Requirements

Cross Contamination:

- Food should be stored in a way that prevents raw foods from contaminating other items. Raw foods and ready-to-eat foods should be stored separately.
- Separate utensils and cutting boards should be used for raw food. Utensils and cutting boards should be washed, rinsed, and sanitized between uses.
- Food should be covered and protected from the consumer. If self-service is allowed, a sneeze guard is required.

Equipment:

- Bring a thermometer with 0-220°F range to monitor temperatures.
- Bring extra utensils. If extra utensils are not available, you must have a way to wash, rinse, and sanitize utensils between uses.
- The minimum washing requirement includes three basins:
 - > Wash with detergent;
 - > Rinse thoroughly;
 - > Sanitize with chlorine or quaternary ammonium. Test strips must be available to ensure the correct sanitizer concentration.

Protection from the Environment

- Food, single service utensils, and cooking utensils should be stored off the ground.
- Food should have overhead protection to prevent contamination from the elements.



» Time/Temperature Control for Safety (TCS) Food

TCS food, also called potentially hazardous food, includes:

- Food of animal origin that is raw or heat-treated
- Food of plant origin that is heat-treated or includes raw seed sprouts
- Cut melons
- Garlic and oil mixtures

Cooking temperatures

All temperatures given in Fahrenheit

165°	Poultry
	Stuffed meats, poultry, fish, and pasta
	Stuffing made with meat, fish, or poultry
155°	Ground beef and other meats that have been chopped, ground, minced, and/or reformed (includes gyros and sausage)
	Unpasteurized eggs to be held for service
145°	Solid portions of fish, meat, and beef (for cooking times and temperatures for whole meat roasts, see Rhode Island Food Code 3-401)
	Unpasteurized shell eggs prepared for immediate service

Hot holding temperature

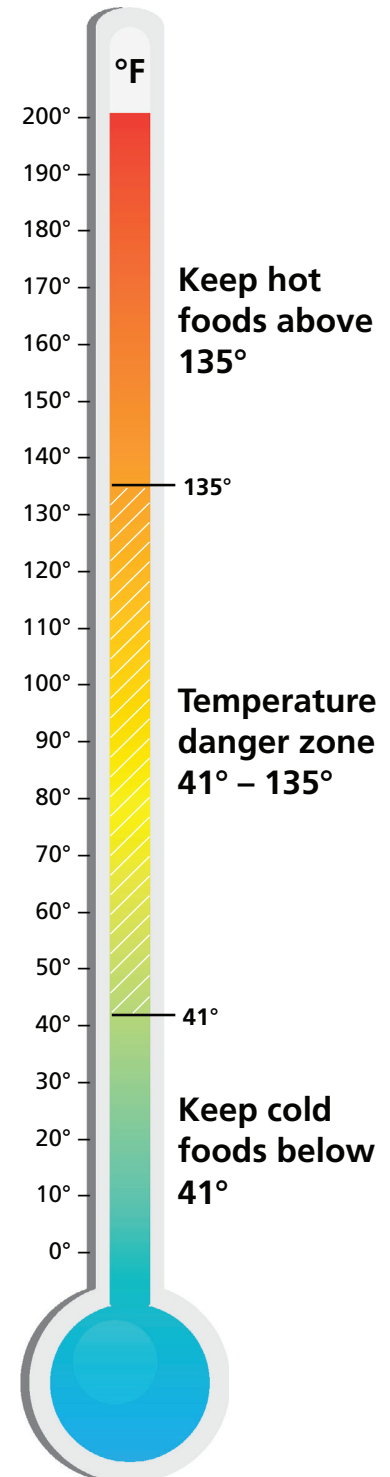
135°	All TCS foods
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Reheating temperatures (for hot holding)

165°	All foods that have been cooked and cooled
135°	Commercially processed and packaged foods and vegetables

Cold holding temperature

41°	All TCS foods
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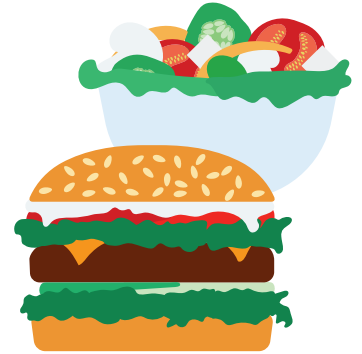


To learn more, read Chapter 3 of the [Rhode Island Food Code](#)



»» No Bare Hand Contact

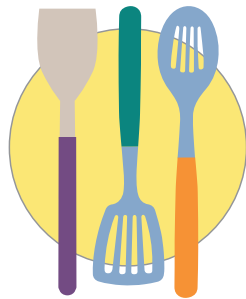
The Food Code (3-301.11) does not allow bare hand contact with ready-to-eat (RTE) food. RTE food is served without extra preparation, such as cooking to make it safe. RTE food includes sandwiches, salads and bread. By law, food service workers must use suitable utensils when handling RTE food.



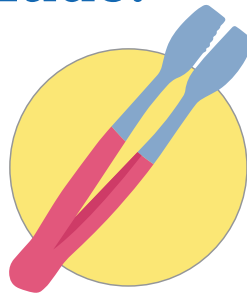
Suitable utensils include:



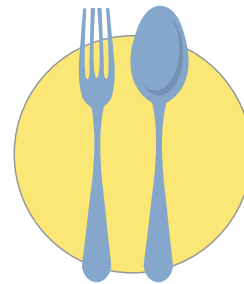
Deli tissue



Spatulas



Tongs



Forks and other serving utensils



Single-use, non-latex gloves



Single-use glove guidelines

- Do not use gloves instead of washing your hands!
- Wash hands before putting on gloves
- Use gloves for one task only, such as handling RTE foods
- Wash hands between glove changes
- Throw gloves away if they become torn or soiled
- Do not use fabric or re-usable gloves to handle RTE foods

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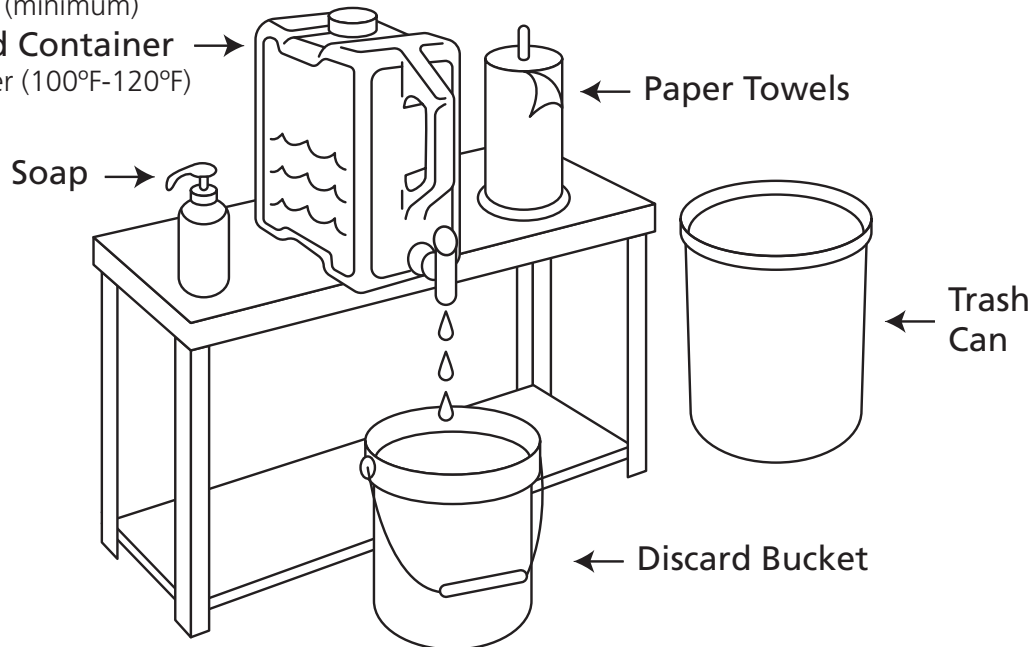
Rhode Island Department of Health, Center for Food Protection
For more information call 401-222-2750

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MAY 2017

Temporary Food Service Vendor Requirements

Temporary Handwashing Sink

2 Gallon (minimum)
Insulated Container
warm water (100°F-120°F)



Temporary 3-Bay Sink Set-up

Step 1: Scrape food into trash before washing.

Step 2: Wash with warm water and detergent to remove soil.

Step 3: Rinse with clean water to remove detergent.

Step 4: Sanitize in warm water mixed with an appropriate sanitizer.

Sanitizer Concentration: Chlorine: 50-100 ppm (parts per million). Quaternary Ammonia: Per manufacturer label (Usually 200-400 ppm.) Proper test strips are required.

Step 5: Air dry. Do not towel dry.

NOTE: Containers must be large enough for complete immersion of utensils. Empty and refill containers as often as needed to keep the water clean.

