

SEMINOLE TRIBE OF FLORIDA

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HEALTH ADMINISTRATION
ENVIRONMENTAL HEALTH PROGRAM
6365 Taft Street
HOLLYWOOD, FLORIDA 33024

TEMPORARY FOOD SERVICE VENDOR APPLICATION

Event Name: _____
Establishment Name: _____
Owner Name: _____
Owners Address: _____
Phone and Email Address: _____
Type's of Food To Be Sold: _____

Names of people that will work in the Temporary Food Service Facility: (NO MINORS ALLOWED)

- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____
- 6. _____

Name of Individuals who are food certified:

Date of Training: _____ Agency offering Training: _____

Date of Training: _____ Agency offering Training: _____

Date of Training: _____ Agency offering Training: _____

(If more space is needed please complete on back of form)

IF THERE IS NO ONE CERTIFIED ON BASIC FOOD SAFETY, ONE PERSON FOR EVERY THREE INDIVIDUALS IN BOOTH
WILL NEED TO TAKE TRAINING

Class will be offered by STOF on: _____

Period of Food Service Operation:

Start Date: _____ End Date: _____

As the owner/operator of this Temporary Food Service Facility, I hereby apply for a permit from the Seminole Tribe of Florida to operate my business on the Reservation. I have reviewed the requirements of the TEMPORARY FOOD SERVICE GUIDELINES of the Seminole Tribe of Florida and agree to comply with said guidelines.

I understand that failure to comply with any of the requirements of these Guidelines will result in the revocation of my Temporary Food Service Permit.

Owner/Operator

Date

SEMINOLE TRIBE OF FLORIDA HEALTH DEPT. TEMPORARY FOOD SERVICE GUIDELINES

A temporary food service means a facility that operates at a fixed location in conjunction with a single event such as a pow wow, fair, carnival, or other celebration.

I. LOCATION

- (A) Temporary food stands must be at least 100 feet away from buildings housing animals or other sources of odors, flies or insect infestations.
- (B) Toilet facilities must be located within 400 feet.

II. CONSTRUCTION

- (A) Each facility must have a roof made of wood, canvas, or other approved material that protects the interior of the establishment from splash, dust, and inclement weather.
- (B) Barrels and other containers which have been used for the storage of toxic products shall not be used as a cooking or food storage device.
- (C) All means of cooking at counters, grills, barbecue pits and other types of cooking must be in an enclosed area effectively separated, so as not to be accessible to the public, by using fence, rope or similar means.

III. WATER SUPPLY

- (A) A potable water supply from an approved source must be provided on the premises for use in food preparation, utensil-washing and food worker hand washing.
- (B) Temporary restaurants which do not have water under pressure are required to provide food grade water containers which are smooth, easily cleanable and have a tight fitting cover. Containers must be cleaned and sanitized in an approved manner each day prior to commencement of operations.
- (C) An electric or gas heating device is required to heat water for hand washing and utensil washing.
- (D) Water hoses must be of food grade material, i.e., clear plastic or of nontoxic materials approved by the USDA, FDA and NSF. An approved backflow prevention device shall protect water supplies that are connected to hoses.

IV. UTENSILS

- (A) Only single-service cups, dishes, and implements shall be used for serving food and drink. These utensils shall be fully protected from contamination, and shall be used only once.
- (B) All single-service utensils shall be stored in the original closed container or effectively protected from dust, insects and other contamination and be stored a minimum of 6 inches off the floor. Single-service straws, knives, forks, spoons and toothpicks that are stored in a container which is self-service to the customer, shall be individually wrapped unless served through an approved dispenser or dispensed individually by a food service employee to the customer.
- (C) Dishes and utensils must be washed after each use in the following manner: 1) pre-wash (scrape and soak), 2) wash in a good detergent, 3) rinse in clean water, 4) immerse in a 100 ppm bleach solution or other approved sanitizer for two minutes, and 5) air dry. (100 ppm bleach solution = 1/4 ounce bleach per gallon of water; an approved test kit must be used for measuring the level of sanitizer in solution)

V. WASTEWATER DISPOSAL

- (A) Liquid waste should be emptied into an approved sewage collection system when such system is available. When not available, liquid waste must be stored in a sealed container. This waste shall be disposed of at a location that will not create a fly, odor, or nuisance problem.

VI. HAND WASHING

- (A) Hot water or tempered water must be provided for hand washing. If potable water is under pressure at the facility, a single compartment stainless steel or porcelain handwash sink with proper liquid waste disposal must be used.
- (B) Where potable water is not under pressure, a minimum of two pans or basins for hand washing and rinsing is required (a single basin with two compartments is acceptable). Hand washing basins shall be kept in a clean and sanitary condition.
- (C) An alternative method for hand washing when potable water is not under pressure is as follows: Hot or tempered water in a suitable clean container with a spigot is encouraged for washing and rinsing hands. Water from the spigot will run over the hands while they are being washed and rinsed and the wastewater collected for proper disposal such as in a bucket or pan.
- (D) Disposable towels, soap and a waste receptacle shall be provided in the area of the hand washing basins.
- (E) All food service workers shall wash their hands frequently while preparing and serving food. Food workers must wash their hands immediately after using the toilet.

VII. PERSONAL HYGIENE

- (A) All persons working in concessions will wear clean clothing and caps or hair nets.
- (B) No person who has any disease, in a communicable form or is a carrier of such disease shall work in any temporary food service, and no facility shall employ any such person or persons suspected of having any communicable disease or being a carrier of such disease.
- (C) Tobacco products, in any form, shall not be used in the food preparation or serving areas. Employees of the facility shall wash their hands immediately after using any tobacco products.
- (D) Unauthorized access to the food preparation area should be prohibited. Only food service workers should be present in the facility.
- (E) No children under the age of 15 years shall work in a temporary food service facility.

VIII. FOOD PROTECTION

- (A) Potentially hazardous food, such as cream-filled pastries, custards, and similar products, and meat, poultry and fish in the form of salads shall not be served, e.g., potato, chicken and egg salads. No home canned products shall be served. Foods must be from approved sources.
- (B) Potentially hazardous foods such as hamburger, salads, eggs, milk, etc., shall be kept refrigerated at a temperature of less than 41 degrees F when not being served. Potentially hazardous hot foods, such as Indian Taco meat or soup, shall be kept hot at 135 degrees F or higher. Frozen foods shall be thawed out at temperatures below 41 degrees F or during the cooking process. No thawing of frozen foods at outdoor temperatures will be allowed.
- (C) An accurate and visible thermometer must be located in each refrigeration unit.
- (D) An accurate metal stem thermometer must be provided for checking internal temperatures of cold and hot potentially hazardous foods.

- (E) All foods and drinks are to be covered at all times to prevent contamination from flies, dust, sneezing, etc. If cloth coverings are used, they shall be used for no other purpose and shall be replaced by clean cloths daily.
- (F) Ice, which will be consumed or will come in contact with food, shall be obtained from an approved source in chipped, crushed or cubed form. Such ice shall be obtained in single service closed containers, and shall be held therein or in sanitary covered containers until used. Dippers or scoops shall be used for dispensing ice.
- (G) All nonperishable food must be stored in its original container a minimum of 6 inches above the floor of the temporary restaurant.
- (H) Nonperishable food which is not stored in its original container must be stored in an approved food grade covered container, and if the food item is not readily recognizable, must be labeled for content.
- (I) Sugar, cream, mustard, ketchup and similar products shall be served from individual packages or approved dispensers unless they are served by food service employees.
- (J) Items such as pickles, onions and relish shall be served by food service employees unless individually packaged.
- (K) Plastic squeeze bottles, pumps and similar types of dispensers must be fabricated so as to be smooth, easily cleanable and capable of being completely disassembled for washing, rinsing and sanitizing.
- (L) Live animals shall be excluded from the operational area of the food service facility.

IX. REFUSE

- (A) Garbage and refuse shall be routinely removed from the immediate area around the facility to prevent the attraction of flies and the creation of odor and nuisance problems.
- (B) Durable waste containers of sufficient size and number, lined with plastic bags and provided with tight-fitting lids, will be provided by the operator of the facility. These containers must be covered at all times. The containers will be emptied as often as necessary to avoid creating a nuisance. When dumpsters are used for daily storage, plastic bags shall be used and tightly closed prior to storage in dumpsters.

X. WASHING AND CLEANING AIDS

- (A) All washing aids such as brushes, dish mops and dish cloths used in dishwashing shall be maintained in a clean and sanitary condition. Counter cloths must be stored in an approved sanitizing solution, i.e., 100-ppm chlorine bleach solution (1/4 ounce bleach per gallon of water).
- (B) An approved test kit must be used for measuring the level of sanitizer in solution.
- (C) Floor cleaning aids such as mops, brooms and buckets should not be stored in food preparation areas.

XI. TOXIC PRODUCT USE

- (A) Toxic products must not be used in a way that contaminates food, equipment or utensils or in a way that constitutes a hazard to employees or other persons, or in a way other than in full compliance with the manufacturer's label.
- (B) Toxic products shall not be stored above food, food equipment, utensils or single-service articles.