

## Comanche County Health Department

### Requirements for Temporary Food Establishments

1. Entire food booth must be fly proof. Walls and ceilings may be made of wood, canvas, screens or other material that protects the establishment from weather and insects.
2. Service openings only as large as necessary for service of food products (closed except when in use).
3. Ground cover: concrete, asphalt or plywood.
4. Four tubs: three for dishwashing (one with hot soapy wash water, one with warm clear rinse, and one with cool clear rinse with sanitizer).
5. Household bleach, soap and paper towels (1/2 capful bleach/two gallons water).
6. Ten gallons of potable water and at least 11 ½ gallons waste water retention. Waste water must be disposed of into the sanitary sewer. The 10 gallon container or two 5 gallon containers must have a hands free water valve for hand washing.
7. Facility to heat water such as coffee pot, hot plate, etc. – warm water for hand washing in 10 gallon or 5 gallon container.
8. Facility to keep food above 140 degrees or below 41 degrees (no direct food to ice contact).
9. Food must be from an approved food source (no home canned food or meat stamped “NOT FOR SALE”).
10. All temporary food establishments are required to buy an O.S.D.H. (Oklahoma State Department of Health) license. If claiming exemptions, must have written proof of non-profit organization status from Oklahoma Tax Commission or IRS.
11. Toilet facilities must be available within the area of operation (soap, paper towels, hot and cold water).
12. Health Department may impose additional requirements to protect the public’s health.
13. All food must be prepared in booth or in a facility licensed and inspected by Oklahoma State Department of Health.