



## NON-PROFIT TEMPORARY FOOD FACILITIES

A “nonprofit charitable temporary food facility” is defined as a temporary food facility that is conducted and operated by a corporation incorporated pursuant to the Nonprofit Corporation Law (Div. 2 (commencing with Section 5000), Title 1, Corp. C.), that is exempt from taxation pursuant to Section 501(c) (3) of the Internal Revenue Code and Section 23701d of the Revenue and Taxation Code.

The following guidelines are intended as an overview of the food safety requirements established by the CA Retail Food Code to prevent and reduce food borne illnesses. Permits are not required but recommended to protect public health. There is no charge for non-profit temporary food facility permits. Visit <http://amadorgov.org> for application and permitting. If a permit is sought, it is requested that the application be submitted two weeks prior to the event.

- May operate no more than four times per year, for not more than 72 hours each time.
- No potentially hazardous food or beverage stored or prepared in a private home may be offered for sale, sold, or given away. Potentially hazardous foods shall be prepared in a permitted food facility or on the premises during the event.
- Hand washing and utensil washing facilities must be provided within each temporary food facility, unless all food and beverages are 100% prepackaged.
- Potentially hazardous food and beverages shall be maintained at, below 45°F, at, or above 135°F at all times.
- Employees must be healthy and have no symptoms of diarrhea, nausea, vomiting two weeks prior to the event.
- Employees preparing or handling food shall wear clean clothing and keep their hands clean at all times. Disposable plastic gloves shall be available. Hair shall be effectively restrained or under a hat.
- All food and beverage shall be protected at all times from unnecessary handling and shall be stored, displayed, and served so as to be protected from contamination.
- At least one toilet facility per 15 employees shall be located within 200 feet of each temporary food facility.
- All food contact surfaces shall be smooth, easily cleanable, and non-absorbent.
- Ice used in beverages shall be protected from contamination and shall be maintained separate from ice used for refrigeration purposes.
- All food and food containers shall be stored off the floor on shelving or pallets located within the temporary food facility.
- Smoking is prohibited inside the temporary food facility or by any outside cooking equipment.
- Live animals are not allowed inside or within 20 feet of the temporary food facility. (Service Dogs are exempt from 20 foot requirement)
- All garbage shall be disposed of in an approved manner.