

Obtain food only from an approved source. Food for the event must be prepared in a commercial kitchen or on-site. No food may be prepared in a residential kitchen.

PERSONNEL

Person in Charge

There must be one designated person in charge at all times responsible for compliance with the regulations. Check with the Danbury Department of Health for food protection management certification requirements.

Handwashing

A minimum two-gallon insulated container with a spigot, catch basin, soap and disposable towels shall be provided for handwashing. The container shall be filled with warm water 100° to 120°F. A handwashing sign must be posted.

Ill Food Workers

The person-in-charge must tell food employees that if they are experiencing vomiting and/or diarrhea, or have been diagnosed with a disease transmissible through food, they cannot work with food or clean equipment and utensils.

Infected cuts and lesions on fingers or hands must be covered and protected with waterproof materials.

Event Log

An event log of employees and/or volunteers must be kept for all days of operation during the event. Contact information, event tasks, and hours must be recorded.

Hygiene

Food service employees/volunteers must have clean outer garments and effective hair restraints.

Tobacco usage and eating are not permitted by food employees/volunteers in food preparation or service areas.

CLEANING AND SANITIZING

Ware-Washing

A minimum of three basins, large enough for complete immersion of utensils and a means to heat water are required to wash, rinse, and sanitize food preparation equipment that will be used on a production basis.

Additional sets of utensils and/or sets of disposable utensils are required if ware-washing sinks are not easily accessible.

Sanitizing Use chlorine bleach or other approved sanitizers for sanitizing food contact surfaces, equipment and wiping clothes. Sanitizer tests strips must be available and used based on sanitizer type.

Wiping Cloths Store wet wiping cloths in a clean sanitizing solution at appropriate concentration. Change wiping cloths when soiled and discharge sanitizer solution when dirty.

WATER

Water Supply An adequate supply of potable water shall be on site and obtained from an approved source. Water storage at the booth shall be in approved storage containers.

Wastewater Disposal Dispose of wastewater in an approved wastewater disposal system. An adequate number of covered containers, labeled “Wastewater” shall be provided in the booth.

PREMISES

Floors Unless otherwise approved, floors shall be constructed of tight wood, asphalt, or other cleanable material. Floors must be easily cleanable.

Walls & Ceilings Walls and ceilings are to be of tight and sound construction to protect from entrance of elements, dust, debris, insects, and other contaminants. Walls shall be easily cleanable. Overhead protection is required at outdoor events.

Lighting Provide adequate lighting by natural or artificial means if necessary. Bulbs shall be shatterproof or shielded.

Counters & Shelving All food preparation surfaces shall be approved for food contact and must be smooth, easy to clean, durable, in good repair. All other surfaces shall be easily cleanable.

Trash Provide an adequate number of cleanable, covered containers inside and outside the booth for disposal of trash.

Restrooms Provide an adequate number of approved toilet and handwashing facilities. These facilities shall be accessible for employee/volunteer use.

Clothing Store personal clothing and belongings in a designated place in the booth, away from food preparation, food service and ware-washing areas.