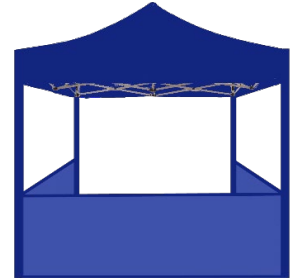


NOTICE OF REQUIREMENTS FOR TEMPORARY FOOD SERVICE

Each food concession **MUST** meet the following **MINIMUM REQUIREMENTS**:

1. Temporary food stands must obtain a valid permit from the Nassau County Department of Health to operate. Each operator is to maintain their food and beverage service operation in a clean and sanitary manner.
2. All foods and beverages, including ice, must be obtained from approved sources and prepared at the booth the day of the event OR in a licensed food establishment. On-site preparations must be kept to a minimum. Receipts for purchased/donated foods and beverages must be provided upon request.
NOTE: Home-prepared or home-stored foods are prohibited.
3. Food stands must be constructed in a manner to prevent entry by the public. Overhead coverings are required outdoors.



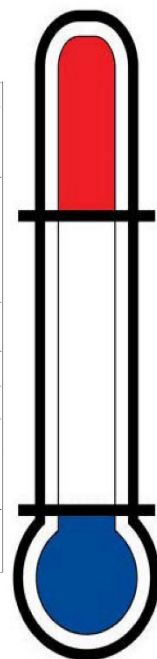
4. A hand wash station meeting the minimum requirements is required at each food stand: a five [5] gallon beverage dispenser with a continuous flow spigot, supplied with warm water, hand soap and disposable towels. A catch-bucket for wastewater is required. *Hand sanitizer is not a substitute for hand washing.*

Each food stand must provide an adequately sized closed container for wastewater collection and removal. Wastewater must be disposed of in an approved, sanitary manner. *Wastewater may NOT be discharged onto the ground.*

5. All food preparation and food service personnel must prevent bare-hand contact with ready-to-eat foods by wearing disposable gloves or using suitable utensils.
6. All foods are to be cooked and/or reheated to the minimum temperatures required. Foods must be kept at proper temperatures at all times, including during transportation (below 41°F or above 140°F):

- **Cold Holding**: Provide adequate equipment to maintain all potentially hazardous foods/beverages at a temperature below 41°F during cold holding. Foods (including packaged items) may not come into contact with water or undrained ice. If kept in an ice chest, the ice must drain into an acceptable container.
 - **Hot Holding**: Provide adequate equipment to maintain all potentially hazardous foods at a temperature at or above 140°F during hot holding. This includes those foods held in storage or in reserve.
7. Each vendor must have an accurate food thermometer to monitor the temperatures of their foods.

Minimum Internal Cooking Temperatures	
165°F	Poultry, Reheating, Stuffing, Stuffed Meats
158°F	Ground Beef
150°F	Pork
145°F	Eggs
140°F	Fish, Lamb, pre-cooked foods
130°F	Rare Roast Beef



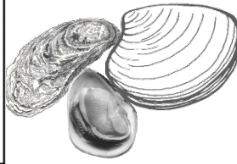
Hot holding
140°F or above

Temperature
Danger Zone
41-140°F

Cold holding
41°F or below

(continued)

DEALER NAME:	CERT. NO.:
Dealer Address	
City, State Zip Code	
ORIGINAL SHIPPER'S CERT. NO. IF OTHER THAN ABOVE:	
HARVEST DATE:	
HARVEST LOCATION:	
TYPE OF SHELLFISH:	
QUANTITY OF SHELLFISH:	
THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS.	



8. If you are serving fresh shellfish (clams, mussels, and oysters), they must be obtained from a supplier who can provide you with completed shellfish tags. These tags must be kept with the shellfish in your booth. You must save these tags for at least 90 days after the event.

9. All foods and single-service wares (plates, cups, utensils, etc.) must be protected at all times from potential contamination and exposure to the public, the environment, and the elements (covers, sneeze guards, etc.). Foods must be stored at least 6 inches off the ground to avoid contamination.
10. Only single-service wares may be used at the event, unless the operator has the means to adequately wash, rinse, and sanitize items on site. Any non-disposable equipment, such as utensils or cutting boards are to be cleaned and sanitized regularly. Wiping cloths must be kept clean and stored in a container of sanitizing solution. Test strips are to be available to test sanitizer concentration (Chlorine = 100 ppm; Quaternary ammonium = 200-400 ppm).
11. Employee health and hygiene: All food and beverage handlers must be free from illness, or infected cuts or lesions. A clean apron over street clothes should be worn and hair must be restrained.
12. The food booth and its immediate vicinity is to be kept free of trash. Garbage containers are to be provided.
13. Sufficient artificial lighting should be provided if the ambient light is inadequate.
14. Floors in food preparation and service areas are to be concrete, asphalt, wood or other cleanable material. Where stands are on dirt, gravel, or sand (and graded to drain), the operator may use platforms or duckboards.
15. Convenient and adequate toilet facilities must be available (within 200 feet of food stand).



All temporary food service establishments shall meet or exceed the above minimum requirements prior to operation and by no means, be limited to the above requirements, but shall meet the requirements of the Nassau County Public Health Ordinance, the New York State Sanitary Code, the Public Health Law of the State of New York and any other related laws.

Failure to meet and/or maintain the above minimum requirements may result in the denial or suspension of your service food establishment permit and any other further action(s) the Health Department may deem necessary. Continued or willful violations may be punishable under the Penal Law of the State of New York.