

Temporary Food Establishment Requirements

Canopy or other overhead cover must be used if preparing, holding, and/or serving food outside. Grills and deep fryers are allowed to extend beyond the cover of the canopy to comply with fire codes.

All surfaces must be clean and sanitary. All equipment must be clean and sanitary and in working order. Ice chests are allowed for cold storage if kept clean. Hot holding must be from direct power or propane. Chafing dishes with **sterno or other canister heat is NOT allowed** for hot holding outdoors.

A readily accessible **hand-wash station must be provided** in food preparation areas within ten (10) feet of food handlers. At minimum, the station must include a 2-gallon clean container of clean free-flowing potable water (open valve only, no push-button spigots), a catch basin large enough to catch water from hands without splash, liquid soap, and paper towels. **Mechanism(s) must also be in place to prevent bare-hand contact with ready-to-eat food (e.g., gloves, tongs, etc.).**

All food must be from an approved source. Receipts of food purchase are required. All food must be prepared at the event site OR at an approved permitted facility and then served. Foods served at a Special Event must **NOT be prepared or stored in a private residence at any time.**

Cook, cool, and reheat of food items is NOT permitted without prior approval from the Washoe County Health District and any unapproved foods will not be allowed for service to the general public. **Serving leftover hot foods to the general public on subsequent days at a Special Event is NOT allowed.**



Example of Required Hand-Wash Station

Required Cooking Temperatures:

Poultry and Stuffed Meats - Cooked to 165°F for 15 seconds
Ground Beef - Cooked to 155°F for 15 seconds
Pork Cuts and Ribs - Cooked to 155°F for 15 seconds
Beef Cuts and Ribs - Cooked to 145°F for 15 seconds
Fish - Cooked to 145°F for 15 seconds

Required Holding Temperatures:

Cold holding - 41°F or below
Hot holding - 135°F or above



Utensils and surfaces must be sanitized. Approved sanitizer may be kept in spray bottles or small sanitizer buckets properly labeled and kept at 50-100ppm chlorine or 200ppm quaternary ammonia solution with test strips on site to check. Wash, Rinse, and Sanitize basins must NOT be filled continuously with stagnant water. A 3-tub system is only allowed in lieu of a 3-compartment sink for use before or after food service or as an emergency if there is no 3-compartment sink on site and clean ware is not available.

All other applicable food regulations must be followed. Complete regulations are available at:

<https://www.washoecounty.us/health/files/regulations.php>