

Regulation 61-25

Retail Food Establishment

Chapter 9

9-9 COMMUNITY FESTIVALS

This standard shall apply to the service of food and the requirements of food vendors at community festivals.

(A) Definitions.

Community festivals are defined as events sponsored by a community group, city/county/state organization, as a community celebration, that are generally theme related, and have multiple food vendors recruited to provide food to the public for a time period not to exceed three (3) consecutive days or no more than seventy-two (72) continuous hours. Each community festival is unique and will not be held more frequently than annually, although a sponsoring organization or group might have multiple but differently themed community festivals in a year.

(B) General.

(1) Community festival food vendors shall comply with all applicable sections of this regulation except as outlined in this standard.

(2) The Department may prohibit the distribution of certain time/temperature control for safety food and may modify specific requirements for physical facilities when, in the opinion of the Department, no health hazard will result.

(C) Employees.

(1) Food vendor employees shall not contact exposed, ready-to-eat-food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing utensils.

(2) Personal clothing and belongings shall be stored in a designated place away from food preparation, food service, dry storage areas, utensils, single-use article storage, and utensil washing areas.

(D) Food.

(1) All food/ice shall be obtained from sources approved by the Department.

(2) All food items must be protected from contamination during transportation, storage, cooking, display, and service.

(3) All food vendors shall prepare, hold, and serve food according to all applicable sections of Chapter 3, *Food*.

(4) Time/temperature for safety foods, such as raw meat products, shall be ready to be cooked.

(5) All time/temperature for safety food fully prepared or cooked offsite shall be provided by a retail food establishment or mobile food establishment permitted under the regulation.

(6) Only quantities of meat, such as barbecue, may be pulled, chopped, or cut for same day service in the food vendor's preparation area.

(7) No mechanical chopping equipment will be allowed in unenclosed preparation areas.

(8) Time/temperature for safety foods that have been cooked or in hot holding at any point during the daily operating hours shall be discarded at the end of the day.

(9) Condiments shall be protected from contamination by being kept in dispensers that are designed to provide protection or offered in individual packages.

(10) Cakes, breads, and cookies that are not made at a permitted retail food establishment may be offered for sale only if they are not a time/temperature for safety food.

(11) Ice shall be obtained in closed single-service bags or approved covered containers and shall be protected from contamination. Ice used as a coolant for foods shall not be used for edible ice.

(12) Each community festival food vendor shall have at least one temperature measuring device for checking temperatures of food that meets the following requirements:

(a) Able to be calibrated; and

(b) Appropriate for the food density being checked.

(13) Food shall be kept covered except during times of continuous serving or display.

(14) Covers or lids may be removed only for monitoring, stirring, or adding additional ingredients.

(E) Construction.

(1) Food preparation areas shall have overhead protection and adequate barriers (e.g., tables or equipment) to prevent the access to the area by the public.

(2) Equipment shall arrive clean and ready to use.

(3) Utensils and single use articles shall be clean, protected during storage, and in sufficient quantities to conduct the activity.

(F) Handwashing Sinks.

(1) When a handwashing sink is not available, a container of water with a spigot, soap, disposable towels, and a catch bucket shall be provided.

(2) Gloves and/or hand sanitizers shall not be allowed as a substitute for handwashing facilities.

(G) Water system.

(1) Drinking water hoses shall be made from food grade materials and shall be a different color from hoses used for sewage.

(2) Drinking water hoses shall be capped or covered when not in use and shall be stored separately from sewage hoses.

(3) When attached to a drinking water system, the hose shall be equipped with an approved backflow prevention device.

(H) Sewage Retention.

(1) Sewage that is not directly discharged into an approved sewage system shall be kept in closed containers with adequate capacity or adequate in number to prevent spillage and must be discharged into an approved sewage disposal system as often as needed.

(2) All sewage lines shall be connected to sewage tanks with watertight seals.

(3) Used cooking oil shall be disposed of in an approved manner.

(4) Adequate toilet facilities shall be provided.

(5) Adequate trash cans and other sanitary facilities, as deemed necessary by the Department, shall be provided to support the community festival food vendors.

(I) Specific Exemptions.

(1) Community festival food vendors are exempt from the requirements for training certification in 2-102.20.

(2) Community festival food vendors that provide food pursuant to 8-301.12(A)(11),(12),(19) and (20) are exempt from the requirements of this standard.

(3) Hot water requirements are waived for food vendors at community festivals.

(J) Authorization.

(1) No person, retail food establishment, or mobile food unit may serve time/temperature control for safety food at a community festival unless the sponsoring entity obtains authorization from the Department.

(2) The sponsoring entity of a community festivals shall appoint an Event Coordinator as a point of contact.

(3) Any sponsoring entity that operates or proposes to operate a community festival where time/temperature for safety food will be served shall apply for authorization on the form provided by the Department prior to commencement of the festival. The following information must be submitted with the application:

(a) The Event Coordinator's name and contact information;

(b) The dates of the seventy-two (72) continuous hour period in which all food vendors will be in operation;

(c) A list of food vendors, with contact information, that will operate at the event; and

(d) The time that all food vendors are required to be ready for operation.

(4) Each community festival food vendor shall be authorized by the Department prior to serving food to the public at the festival.

(5) The Department may require a sponsoring entity or a food vendor to submit information sufficient to determine if the definition and requirements of this standard or regulation are met. This information may include, but is not limited to, information defining the community group, city/county/state organization, event schedule(s), hours of food vendor operations, vendor list and foods specific to those vendors, and vendor contact information.

(6) When the Department determines that a sponsoring entity or a food vendor has violated applicable provisions of this standard or regulation, the Department may issue a written notice directing any or all food vendors to cease operations until the violations are corrected as determined by the Department.

Community Festivals

Regulation 61-25: Retail Food Establishments



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Community Festivals are events sponsored by a community group or organization that have multiple food vendors recruited to provide food to the public for a time period not to exceed three (3) consecutive days or no more than seventy-two (72) continuous hours.

Each community festival is unique and will not be held more frequently than annually. A sponsoring organization or group may have multiple, differently themed, community festivals in a year.

Regulation 61-25, Section 9-9 should be reviewed by the Event Coordinator(s) and Vendor(s) prior to operations.

This fact sheet may be used as a preparation tool but does not contain information regarding all structural/operational requirements.

The Event Coordinator must complete the **Event Authorization (D-1717)** form and gain approval for the Food Vendors that will operate at the festival from the Department prior to food service commencing.

It is the responsibility of the Food Vendors to comply with and operate per Regulation 61-25. The Department may conduct unscheduled inspections to evaluate compliance throughout the event.

Please contact your **Local Environmental Affairs Office** for additional information.

The Department may issue a written notice directing any or all vendors to cease operations if any vendor is out of compliance.

Requirements Before Operating at a Community Festival:

Food preparation areas must have overhead protection and be provided with adequate barriers to prevent access to the food preparation area by the public (examples: tables, equipment, etc.).

Water system/source:

- ƒ Must be from approved sources.
- ƒ If a drinking water hose is attached to a water system, it must be food grade and of a different color from the sewage hose.

Backflow prevention device must be approved and installed when a hose is attached to a drinking water system.

Sewage must be retained in closed containers that are adequate in number and capacity, or directly discharged into an approved sewage system. Adequate toilet facilities must be provided.

Equipment and Utensils:

- ƒ Must arrive clean and ready to use.
- ƒ Sufficient quantities must be brought to the site to conduct the food preparation activities.
- ƒ Must be protected during storage.

Handwashing Station:

- ƒ Each handwashing station must be supplied with soap and paper towels.
- ƒ When a handwashing sink is not available, a container of water with a spigot and a catch bucket must be set up at each vendor's site.
- ƒ Gloves and/or hand sanitizers are not allowed as a substitute for handwashing or to eliminate the need for handwashing facilities.

Food must be from an approved source.

[Time/temperature control for safety \(TCS\) foods](#), such as raw meats, must be ready to cook.

TCS foods cooked or fully prepared offsite must be provided by an entity holding a retail food establishment permit.

Ice must be from an approved source. If used as a coolant for foods, it must not be used for edible ice.

Each vendor must have at least one metal probe type **food thermometer** that is scaled to check hot and cold food temperatures.

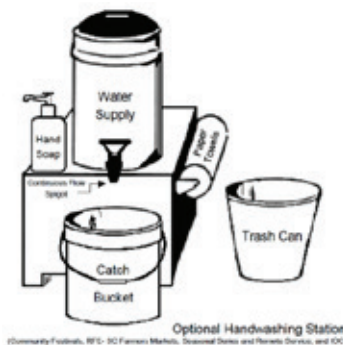
Hot Holding of TCS Foods:

- ƒ Once cooked, TCS foods must be kept at 135°F or above.
- ƒ Any remaining hot held TCS food must be discarded at the end of the day.

Cold Holding of TCS Foods:

- ƒ Stored separately to prevent cross contamination.
- ƒ TCS foods must be kept at 41°F or below.

Non-TCS cakes, breads, and cookies that are not made at a permitted retail food establishment may be offered for sale.



Proper Cooking and Reheating Temperatures

will ensure that time/temperature control for safety (TCS) foods are thoroughly cooked to reduce the risk of foodborne illnesses.



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Cook and reheat all TCS foods to minimum internal temperatures for the required times as measured with a food temperature thermometer.

Cooking



- » Fruits, vegetables, and grains (rice, pasta) for hot holding

135°F



- » Cuts of raw beef, pork, and lamb
- » Eggs for immediate service
- » Fish, including shellfish and crustacean

145°F for 15 seconds



- » Ground or tenderized meats
- » Ground, chopped or minced fish
- » Eggs for hot holding

155°F for 17 seconds



- » Raw poultry
- » Stuffed meats, fish, poultry or pasta
- » Stuffing that includes meat, fish or poultry

165°F

Reheating



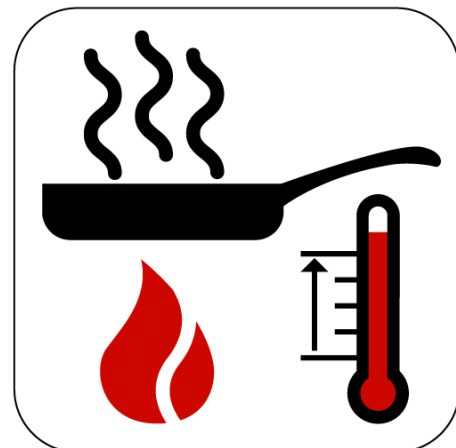
- » TCS food that is cooked, cooled and reheated for hot holding

165°F within 2 hours



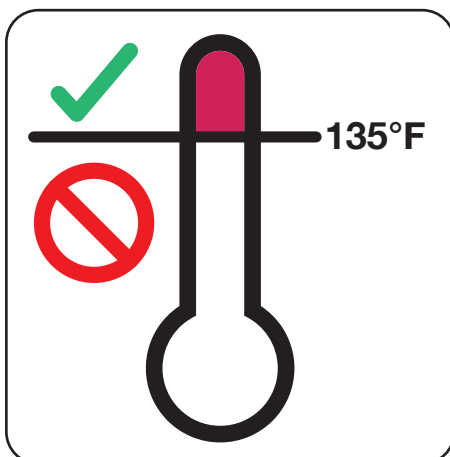
- » TCS food that is cooked, cooled and reheated for immediate service

Any temperature

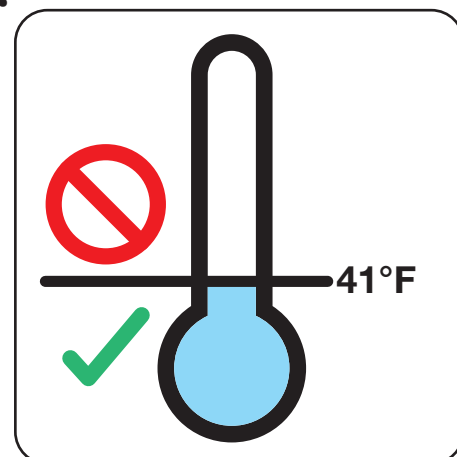


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Remember!



Hot foods must be maintained at or above 135°F.



Cold foods must be maintained at or below 41°F.

Retail Food Establishments: No Bare-Hand Contact

Regulation 61-25: Retail Food Establishments



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Five Key Risk Factors

repeatedly identified in foodborne illness outbreaks:

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment
4. Food from Unsafe Sources
5. Poor Personal Hygiene

Item 5 is addressed on this sheet.

Regulation 61-25

Citation 3-301.11

In general, Food Employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils, such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. Exceptions to this requirement are cited in 3-301.11.

Public Health Reasons

People can spread disease quickly with limited exposure and cause infections in others. Therefore, handwashing alone is not an effective means of preventing the transmission of pathogens.

Illness can spread in retail food establishments when food employee hands touch ready-to-eat food.



Regulation 61-25 does not allow bare-hand contact with ready-to-eat food.

Ready-to-eat food is food that does not require additional preparation prior to consumption. This includes raw, washed, and cut fruits and vegetables as well as foods that require no additional cooking such as sandwiches, salads, and breads.

Suitable utensils must be used when handling ready-to-eat foods.

Suitable Means of Handling Ready-to-Eat Foods Include Using:

- » Single-use gloves
- » Tongs
- » Forks and other serving utensils
- » Spatulas
- » Deli tissue



Guidelines for Single-use Gloves:

- » Always wash your hands before putting gloves on and when changing to a new pair.
- » You should change gloves:
 - As soon as they become soiled or torn;
 - Before beginning a different task;
 - After handling raw meat, fish, or poultry; and
 - Before handling ready-to-eat food.



Gloves and other barriers do not replace handwashing.

For additional guidance see, proper [Glove Use fact sheet](#).

Retail Food Establishments: Glove Use

Regulation 61-25: Retail Food Establishments



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Proper glove use can help promote safe food handling by creating a barrier between hands and foods. If not properly used, gloves can contaminate foods as easily as soiled hands.

When and How Gloves Should be Changed

Always properly wash hands before putting gloves on and when changing to a new pair. Germs on hands can be transferred to the outside of gloves as they are put on. The germs can then be transferred to food upon contact.

- To remove gloves properly, pull them down from the wrists turning them inside out.
- Dispose of used gloves in a trash receptacle. Soiled gloves placed on counters or prep surfaces could leave germs that may be transferred to food.

Never wear gloves more than once.

Gloves are not a substitute for proper hand hygiene.

Never wash and reuse disposable gloves.

It is important to be alert during food preparation activities to ensure proper glove use. The following are examples of when gloves should be changed:

- **BEFORE** beginning a different task
- **AFTER** handling raw meat, fish, or poultry and before handling ready-to-eat food
- **AFTER** coughing or sneezing
- **AFTER** touching anything that could contaminate hands (such as hair, face, trash containers, or food equipment handles)
- **WHEN** gloves become torn or ripped

If gloves are used for any of the following activities, immediately discard gloves:

- **Eating or drinking**
- **Handling money or credit cards**
- **Taking out garbage**
- **Cleaning**
- **Using a tissue**

Note: All disposable gloves are not the same. Please check with the manufacturer for recommended usage.

Required Equipment

Thermometers:

Each vendor shall have at least one metal probe type food thermometer for checking temperatures of food that meets the following requirements:

- (a) Scaled to check hot and cold food temperature,
- (b) Able to be calibrated; and
- (c) Appropriate for the food density being checked.



Handwashing Sink:

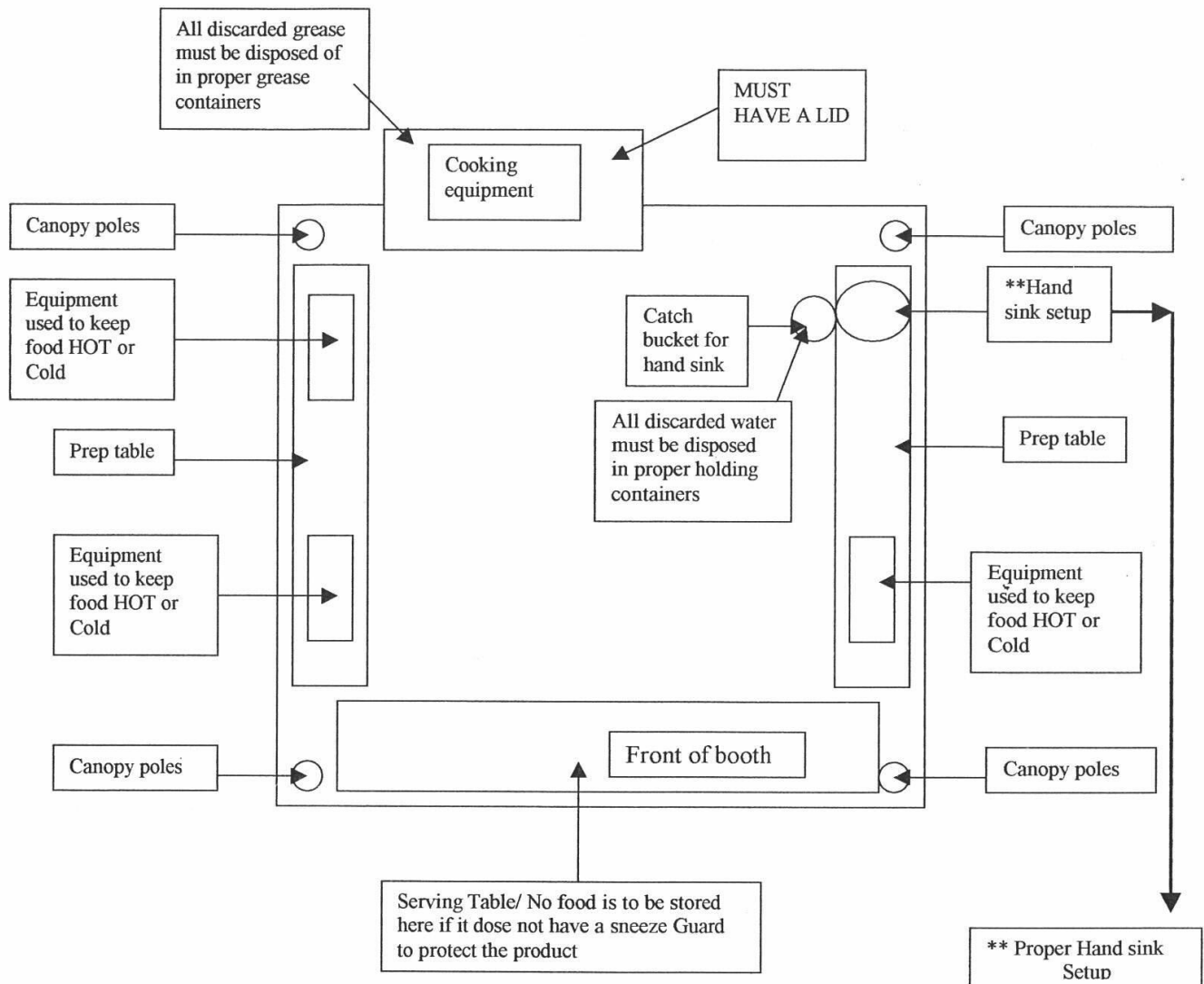
- The handwashing sink must be located so that it allows convenient use by employees.
- Each handwashing station must be supplied with soap and paper towels.
- When a handwashing sink is not available, a container of water with a spigot and a catch bucket must be set up at each vendor's site.
 - For the best results the spigot should be designed to allow a continual flow of water over the hands. A catch bucket must be provided underneath the water container to capture sewage water. Sewage water from the catch bucket must be disposed into an approved sewage system.

NOTE:

Substitution of handwashing facilities with hand sanitizers and/or gloves is not allowed.



Example of a basic booth set up.



All food is to be served from the front of the booth not from the sides

