

VIRGINIA BEACH DEPARTMENT OF PUBLIC HEALTH
VIRGINIA BEACH HEALTH DISTRICT

TEMPORARY FOOD SERVICE
REQUIREMENTS AND APPLICATION



Virginia Beach Department of Public Health
Pembroke Corporate Center III
4452 Corporation Lane
Virginia Beach, VA 23462
757 518-2646 / fax 757 518-2642

Cross Contamination

Introduction Cross contamination of food is a common factor in the cause of food borne illness. Foods can become contaminated by microorganisms (bacteria and viruses) from many different sources during the food preparation and storage process. Preventing cross contamination is one step to help eliminate food borne illness.

What is Cross Contamination Cross contamination is the contamination of a food product from another source. There are three (3) main ways cross contamination can occur:

- Food to food
- Equipment/Utensil to food
- People to food

Food to food Food can become contaminated by bacteria from other foods. This type of cross contamination is especially dangerous if raw foods come into contact with cooked foods. Here are some examples of food to food cross contamination:

- In a refrigerator, meat drippings from raw meat stored on a top shelf might drip onto cooked vegetables placed on a lower shelf.
- Raw chicken placed on a grill touching a steak that is being cooked.

People to food People can also be a source of cross contamination to foods. Some examples are:

- Handling foods after using the toilet without properly washing your hands.
- Touching raw meats and then preparing vegetables without washing hands between tasks.
- Using an apron to wipe your hands between handling different foods, or wiping a counter with a towel then using the towel to dry hands.

Equipment to food Contamination can also be passed from kitchen equipment and utensils to food. This type of contamination occurs because the equipment or utensils were not properly cleaned and sanitized between each use. Some examples are:

- Never use the same utensils for preparing raw and cooked foods. This might be easily overlooked when preparing a barbecue. Use separate utensils and plates for raw and cooked meat. Clean all utensils thoroughly with hot water after use
- Using unclean equipment such as slicers, can openers and utensils to prepare food.
- Using cutting boards and the same knife when cutting different types of foods, such as cutting raw chicken followed by salad preparation.
- Storing a cooked product, such as a sauce, in an unsanitized container that previously stored raw meat.

Preventing cross Contamination Follow these steps to prevent cross contamination and reduce hazards to food:

1. Wash your hands between handling different foods.
2. Wash and sanitize all equipment and utensils that come in contact with food.
3. Avoid touching your face, skin, and hair or wiping your hands on cleaning cloths.
4. Store foods properly by separating washed or prepared foods from unwashed or raw foods.
5. Try preparing each type of food at different times and then clean and sanitize food contact surfaces between each task.

Virginia Beach Department of Public Health

VIRGINIA BEACH DEPARTMENT OF PUBLIC HEALTH, 4452 CORPORATION LANE,
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CHECKLIST TEMPORARY FOOD ESTABLISHMENT



- 1. All foods must be obtained from a commercially approved source (no home prepared foods)
- 2. Metal stem food thermometer (0-220 degrees F) not a meat roasting or glass thermometer
- 3. Thermometer for each refrigerator unit and insulated cooler
- 4. Hot water handwashing station (see diagram in the requirements section)
Include: paper towels, hand soap, 90°F water supply
(hand sanitizer cannot be substituted for soap)
- 5. Chlorine bleach - unscented (or approved sanitizer)
- 6. Three compartment utensil & dishwashing station (see diagram in the requirements section)
Include: liquid dish detergent, hot wash water (110°F), and washing cloths
- 7. Sanitizer test kit (make sure your sanitizer test kit is designed for the sanitizer you use)
- 8. Condiments provided to customers in single service packets or squeeze bottles
- 9. Smooth and easily cleanable tables, counters and food contact surfaces
- 10. Platforms or racks for elevating food at least 6 inches off the ground
- 11. Ice chests with drain, ice, and pans to catch water runoff
- 12. Extra utensils (spoons, spatulas, tongs, and ice scoop)
- 13. Hair restraint and clean clothes
- 14. Overhead protection for entire operation including: all food being stored, handled, prepared, served to the public and, handwashing and ware washing areas
- 15. Groundcover under entire operation (roofing paper is the only approved groundcover at this time)
- 16. Completed Virginia Beach Department of Public Health application for a special event food service permit received by the Virginia Beach Department of Public Health 10 days or more prior to the event.

IMPORTANT CONCERNS FOR TEMPORARY FOOD SERVICE

All food **MUST** be obtained from an approved commercial source and shall be stored 6 inches or more off the ground or floor. Condiments should be pre-packaged or served by the vendor. All food items should be covered and otherwise protected when not in direct service.

Water **MUST** be from an approved, potable source. Wastewater from handwashing station and 3 compartment wash, rinse, sanitize station **SHALL** not be dumped onto the ground. All ice storage must be drained continuously into catch containers.

All cold foods must be maintained at 41° F or less. All hot foods must be maintained at a minimum of 140° F.

Thermometers **MUST** be available to record both hot and cold holding temperatures, as well as proper cooking temperatures. Metal stemmed, bayonet thermometers (0-220 degree F.) are required. These must be cleaned and sanitized before and after each use.

Internal potentially hazardous food cooking temperatures shall be no less than the following: Cooking poultry—165°F; Cooking ground beef and ground pork—155°F; Cooking pork—145°F; Reheating a PHF—rapidly to 165°F.

Any foods not cooked to these temperatures, or foods not held at 140° F. may be subject to bacterial contamination/growth, and their service may be prohibited. All portions of the food-service and preparation areas (including hand and dishwashing areas) **MUST** have overhead protection. There will be **NO** eating, drinking, or tobacco use in this area. The only approved drinking method allowed will be a cup with lid and straw - not stored on food preparation surface.

All employees shall have effective hair restraints and clean clothes. Aprons and plastic gloves can be effectively used. The use of plastic gloves is not a substitute to handwashing. Gloves should be changed between each separate activity, and when soiled or torn.

A handwashing station shall be provided with soap, hot water, and paper towels. A three compartment wash, rinse, sanitize station shall be available for cleaning and sanitizing equipment and utensils as needed. A test kit for the sanitizer you are using **MUST** be available to test the concentration of the sanitizer strength periodically. Chlorine (bleach) - 100 ppm, Quaternary ammonium—200 ppm, iodine—12.5 ppm.

Wiping cloths should be kept in a chemical sanitizer solution at the proper strength when not in use.



Virginia Beach Department of Public Health

TEMPORARY FOOD SERVICE GUIDELINES

The following guidelines are requirements of the Virginia Beach Department of Public Health. The purpose of these guidelines is to properly prepare temporary food vendors for opening inspections, Commonwealth food code compliance, Virginia Beach City code compliance, to ensure safe food handling practices to protect the health of Virginia Beach residents and visiting guests, and to protect the interests of the City of Virginia Beach. Carefully read the following definitions, rules, and guidelines. By signing the temporary food service application you agree that you understand and will abide by the information provided in this document.

DEFINITIONS

"Approved water supply" means a waterworks which has a valid waterworks operation permit from the department or a water supply which is evaluated, tested and if found in reasonable compliance with the Private Well Regulations (12 VAC 5-630), accepted and approved by the director or the director's designee.

"Beverage" means a liquid for drinking, including water.

"Catering" food served at a temporary event when the food is prepared fully in a kitchen or commissary permitted by the Virginia Department of Health, transported to the location of the event and served to the public without further preparation.

"Commissary" a catering establishment, restaurant, or other place in which food, food containers or supplies are kept, handled, prepared, cleaned or stored for distribution to satellite operations. This facility must be approved and inspected routinely by a regulatory authority. *A domestic kitchen may not serve as a commissary.*

"Consumer" means a person who is a member of the public, takes possession of food, is not functioning in the capacity of an operator of a food establishment or food processing plant, and does not offer the food for resale.

"Depot" an approved site or station where potable water is replenished and sewage is properly disposed.

"Food" means a raw, cooked, or processed edible substance, ice, beverage, or ingredient used or intended for use or for sale in whole or in part for human consumption.

"Food establishment" means an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption (i) such as a restaurant; satellite or catered feeding location; catering operation if the operation provides food directly to a consumer or to a conveyance used to transport people; market; vending location; conveyance used to transport people; institution; or food bank; and (ii) that relinquishes possession of food to a consumer directly, or indirectly through a delivery service such as home delivery of grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers.

"Food establishment" includes (a) an element of the operation such as a transportation vehicle or a central preparation facility that supplies a vending location or satellite feeding location; (b) an operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the premises and regardless of whether there is a charge for the food; (c) a bed and breakfast operation that does not meet the exemption criteria identified in subdivision 6 of this definition or a bed and breakfast operation that meets the exemption requirements but chooses to be regulated under these regulations.

"Food establishment" does not include:

1. An establishment that offers only prepackaged foods that are not potentially hazardous;
2. A produce stand that only offers whole, uncut fresh fruits and vegetables;
3. A food processing plant;
4. A kitchen in a private home if only food that is not potentially hazardous is prepared for sale or service at a function such as a religious or charitable organization's bake sale if allowed by law and if the consumer is informed by a clearly visible placard at the sales or service location that the food is prepared in a kitchen that is not subject to regulation and inspection by the regulatory authority;
5. An area where food that is prepared as specified in subdivision (4.) above is sold or offered for human consumption;
6. A kitchen in a private home, such as a family day-care provider serving 12 or fewer recipients; or a bed-and-breakfast operation that prepares and offers food only to guests if the home is owner occupied, the number of available guest bedrooms does not exceed six, breakfast is the only meal offered, the number of guests served does not exceed 18, and the consumer is informed by statements contained in published advertisements, mailed brochures, and placards posted at the registration area that the food is prepared in a kitchen that is, by these regulations, exempt from this chapter; or
7. A private home that receives catered or home-delivered food.

"Groundcover" artificial flooring provided under entire working area at a temporary food event to insure protection of the ground surface from contamination by food, food debris, grease, wastewater, etc. (only groundcover approved by the Virginia Beach Department of Public Health and the Virginia Beach Fire Department is felt roofing paper).

"Hand washing station" set-up for approved method of cleaning hands before, during, and after food handling.

"Organization" means any one of the following:

1. A volunteer fire department or rescue squad or auxiliary unit thereof which has been recognized in accordance with § 15.2-955 of the Code of Virginia by an ordinance or resolution of the political subdivision where the volunteer fire department or rescue squad is located as being a part of the safety program of such political subdivision;
2. An organization operated exclusively for religious, charitable, community or educational purposes;
3. An association of war veterans or auxiliary units thereof organized in the United States;
4. A fraternal association or corporation operating under the lodge system;
5. A local chamber of commerce; or
6. A nonprofit organization that raises funds by conducting raffles which generate annual gross receipts of less than \$75,000, provided such gross receipts from the raffle, less expenses and prizes, are used exclusively for charitable, educational, religious or community purposes.

"Packaged" means bottled, canned, cartoned, securely bagged, or securely wrapped, whether packaged in a food establishment or a food processing plant.

"Plumbing fixture" means a receptacle or device that is permanently or temporarily connected to the water distribution system of the premises and demands a supply of water from the system or discharges used water, waste materials, or sewage directly or indirectly to the drainage system of the premises.

"Plumbing system" means the water supply and distribution pipes; plumbing fixtures and traps; soil, waste, and vent pipes; sanitary and storm sewers and building drains, including their respective connections, devices, and appurtenances within the premises; and water-treating equipment.

"Potentially hazardous food" means a food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting:

1. The rapid and progressive growth of infectious or toxigenic microorganisms;
2. The growth and toxin production of *Clostridium botulinum*; or
3. In raw shell eggs, the growth of *Salmonella enteritidis*. "Potentially hazardous food" includes an animal food (a food of animal origin) that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; and garlic-in-oil mixtures that are not acidified or otherwise modified at a food processing plant in a way that results in mixtures that do not support growth as specified above in this definition. Potentially hazardous food does not include:
 4. An air-cooled hard-boiled egg with shell intact;
 5. A food with an aw value of 0.85 or less;
 6. A food with a pH level of 4.6 or below when measured at 24°C (75°F);
 7. A food, in an unopened hermetically sealed container, that is commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution;
 8. A food for which a laboratory evidence demonstrates that the rapid and progressive growth of infectious and toxigenic microorganisms or the growth of *Salmonella enteritidis* in eggs or *Clostridium botulinum* cannot occur, such as a food that has an aw and a pH that are above the levels specified in this definition and that may contain a preservative, other barrier to the growth of microorganism, or a combination of barriers that inhibit the growth of microorganisms; and
 9. A food that does not support the growth of microorganisms as specified above in this definition even though the food may contain an infectious or toxigenic microorganism or chemical or physical contaminant at a level sufficient to cause illness.

"Pushcart" A non-self propelled vehicle without utilities that serves a restricted menu and returns in its entirety to a commissary each operational day.

"Ready-to-eat food" means food that is in a form that is edible without washing, cooking, or additional preparation by the food establishment or the consumer and that is reasonably expected to be consumed in that form. Ready-to-eat food includes:

1. Potentially hazardous food that is unpackaged and cooked to the temperature and time required for the specific food under 12 VAC 5-421-700;
2. Raw, washed, cut fruits and vegetables;
3. Whole, raw, fruits and vegetables that are presented for consumption without the need for further washing, such as at a buffet; and
4. Other food presented for consumption for which further washing or cooking is not required and from which rinds, peels, husks, or shells are removed.

"Refuse" means solid waste not carried by water through the sewage system.

"Restricted menu" consist of the following for service only:

- Non-potentially hazardous foods that require minimal hand contact
- Condiments commercially prepared and packaged
- Individually packaged or pre-wrapped foods prepared commercially or in a commissary
- Pizzas commercially prepared, delivered and pre-cut
- Nachos, Popcorn or Pretzels

Any additional food items which are approved and documented by the regulatory authority.

"Restricted mobile" A non self-contained unit with some required equipment, reports to a commissary, is not hard connected to water or sewage and serves a restricted menu.

"Sanitization" means the application of cumulative heat or chemicals on cleaned food contact surfaces that, when evaluated for efficacy, yield a reduction of five logs, which is equal to a 99.999% reduction, of representative disease microorganisms of public health importance.

"Self-contained mobile unit" A unit that retains all required utensils/equipment and meets all food establishment regulations including a mobile water supply and approved sewage disposal capability.

"Stand" a non-restaurant, non-mobile structure which may or may not be hard connected to water or sewage, returns food contact utensils/equipment to a commissary, with the exception of work surfaces and equipment that must be cleaned in place, and serves a restricted menu. This excludes stands temporarily erected for special events. These operations must obtain a special events permit.

"Servicing area" means an operating base location to which a mobile food establishment or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food.

"Sewage" means liquid waste containing animal or vegetable matter in suspension or solution and may include liquids containing chemicals in solution.

"Single-service articles" means tableware, carry-out utensils, and other items such as bags, containers, placemats, stirrers, straws, toothpicks, and wrappers that are designed and constructed for one time, one person use after which they are intended for discard.

"Single-use articles" means utensils and bulk food containers designed and constructed to be used once and discarded. Single-use articles include items such as wax paper, butcher paper, plastic wrap, formed aluminum food containers, jars, plastic tubs or buckets, bread wrappers, pickle barrels, ketchup bottles, and number 10 cans which do not meet the materials, durability, strength and cleanability specifications contained in 12 VAC 5-421-960, 12 VAC 5-421-1080, and 12 VAC 5-421-1100 for multiuse utensils.

"Temporary Event" means an event in duration of no more than 14 consecutive days in conjunction with a single event or celebration.

"Temporary food establishment" means a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.

"Temperature measuring device" means a thermometer, thermocouple, thermistor, or other device that indicates the temperature of food, air, or water.

"Utensil" means a food-contact implement or container used in the storage, preparation, transportation, dispensing, sale, or service of food, such as kitchenware or tableware that is multiuse, single service, or single use; gloves used in contact with food; food temperature measuring devices and probe-type price or identification tags used in contact with food.

"Utensil Washing Station" Means a properly plumbed three compartment sink with hot and cold running water or three containers of adequate size shall be provided for washing, rinsing, and sanitizing food contact surfaces of utensils and equipment. Adequate quantities of hot wash water (110°F) and liquid detergent must be provided onsite for equipment and utensil washing.

REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

GENERAL

The following requirements are pursuant to 12 VAC 5-421 of the Code of Virginia, pertaining to the safe preparation, handling, and protection of food in places where food is prepared and/or served to the public for consumption.

Please read the requirements carefully. They are intended to answer questions regarding temporary food service. For additional information, please contact the Virginia Beach Department of Public Health at (757) 518-2646.

The applicant shall comply with any special requirements of the Health Authority issuing the permit. All violations must be corrected in order to obtain a permit. If violations are found on subsequent inspections, they must be corrected immediately or as otherwise specified by the Health Department official. Failure to correct violations will result in suspension and/or revocation of the permit at which time food service will cease.

REQUIREMENTS

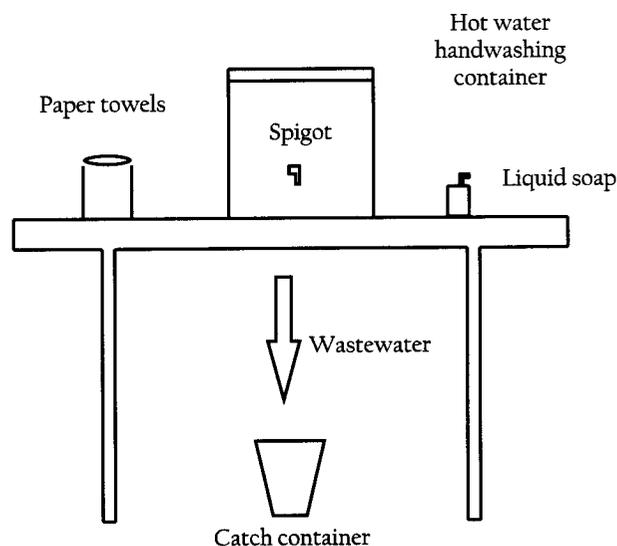
1. PERMIT

- A. **Submit an application for a permit to the Virginia Beach Department of Public Health ten (10) business days or more prior to the starting date of the event.**
- B. Permits are not transferable to another party, event and are valid only the period of time specified.
- C. Only those food items listed on the application can be served unless changes are approved by the Health Department in advance.
- D. No temporary restaurant shall open for business until a field inspection has been completed and a permit is issued.
- E. The permit shall be posted in public view.
- F. The operator shall be advised that continuing or flagrant violations are grounds for suspension or revocation of the permit and immediate cessation of operations.

REQUIREMENTS CONT.

2. PERSONAL HYGENE

- A. Persons with acute respiratory infections such as colds or flu, or communicable diseases involving organisms that can be transmitted by food or food handling are not allowed in food service and are subject to immediate exclusion if found in a food service operation.
- B. No person having open cuts or sores on his/her hands or arms may prepare or serve food.
- C. Eating, drinking, and tobacco use is prohibited in food preparation and service areas. Food handlers that use tobacco, eat, and drink must wash their hands before returning to work.
- D. While preparing food, food handlers may not wear jewelry on their arms or hands.
- E. Food handlers shall keep their fingernails trimmed, filed, and maintained so that the edges and surfaces are cleanable and not rough. While preparing food, food handlers may not wear artificial fingernails or fingernail decorations other than nail polish.
- F. Hair restraints are required for food handlers and all other employees.
- G. **HANDS MUST BE WASHED FREQUENTLY.** Heated water (90 °F minimum) must be provided for handwashing. An insulated water cooler (see diagram) or electric coffee/tea urn with a spigot is the preferred method if a mobile hot water sink is not available. A waste bucket must be provided to catch the waste water and prevent ground water contamination. Liquid or bar soap and paper towels must be provided in dispensers for hand washing. Gloves are not a substitute for handwashing.



- H. The outer garments of food handlers shall be clean

REQUIREMENTS CONT.

3. FOOD PREPARATION AND HANDLING

- A. All potentially hazardous foods (PHF's) i.e.. meat, fish, poultry, cooked rice/ noodles/ pasta, milk and dairy products, eggs, etc. must be prepared onsite or obtained from a food establishment with a valid Health Department permit. All foods prepared prior to the event must be noted on the application and approved by the Health Department.
- B. All PHF's must satisfy safe temperature requirements during storage, preparation, display, service, and transportation. Internal potentially hazardous food cooking temperatures shall be no less than the following: Cooking poultry—165°F; Cooking ground beef and ground pork—155°F; Cooking pork—145°F; Reheating a PHF—rapidly to 165°F.
- C. All potentially hazardous food items offered for sale must be prepared on a daily basis. No such food may be kept overnight and offered for sale the next day.
- D. Potentially hazardous foods must be kept cold before preparation (41°F or below) and hot after cooking (140°F or above). Adequate equipment must be provided to maintain these temperatures. Equipment for rapid reheat of PHF's to 165°F is required (steam tables/ crock pots/ canned heat is prohibited for reheating).
- E. Thermometers are required in each refrigeration unit and each hot holding unit.
- F. A metal stem thermometer is required for monitoring internal product temperatures and a temperature log sheet should be used when cooking PHF's.
- G. Potentially hazardous foods cannot be stored in un-drained ice (cooler drains must be open and drip pans provided to collect wastewater).
- H. Vegetables must be washed prior to preparation and service. Lettuce, cabbage, sprouts, and other hard to clean vegetables should be purchased from a approved source and pre-washed.
- I. All food, equipment and utensils must be kept under overhead protection at all times. Any food storage, preparation, display, or cooking must be protected from contamination by the public. Keep food, ice, and single service utensils covered to protect against contamination from dust, sand, rainwater, and insects. All food supplies (INCLUDING CONDIMENTS) MUST BE STORED IN CLEAN CONTAINERS, OFF THE GROUND, AND UNDER OVERHEAD PROTECTION. This includes coolers storing food and ice but not bottled or canned beverages. If food preparation is done on the front line, a sneeze guard must be provided or a separation of at least (30) inches between any food and the public. Contact the Virginia Beach Permits and Inspections Office— (757) 427-4211 for information about obtaining a tent permit and the Virginia Beach Fire Department— (757) 427-4228 for information about a fire inspection and requirements.
- J. All condiments must be served in single use packets or individual containers. Open bowls, jars, or bottles are prohibited. In cases where individual packets are not available, food handlers must add condiments or ingredients requested by the patron.

REQUIREMENTS CONT.

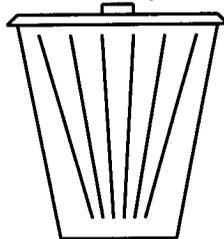
FOOD PREPARATION AND HANDLING CONT.

- K. Foods that are contaminated, outside of the allowed temperature ranges, or adulterated in any way are subject to immediate condemnation. Foods that are contaminated by employees or consumers, unsafe or adulterated, must be discarded or rendered unusable.
- L. All unidentifiable foods in containers must be labeled with product type and consume by date if the event is 2 days in duration or more.
- M. All toxic items such as cleaners and sanitizers must be labeled and stored away from food and food preparation surfaces. The use of pesticides is restricted unless otherwise approved by the Health Department in advance.
- N. Thawing potentially hazardous foods at room temperature or ambient air temperature is prohibited. Approved methods are:
 - 1. Under refrigeration below 41°F
 - 2. In the cooking process
- O. All food, utensils, and single service items must be stored 6 inches or more off the ground.

EQUIPMENT AND UTENSILS

- A. If serving potentially hazardous foods, sufficient refrigeration facilities or effective insulated facilities shall be provided and capable of holding food at proper temperatures (140°F or above and 41°F or below) and must have thermometers accurate to within 3 degrees. All holding equipment must have tight seals. When coolers are used, they must be drained and the waste runoff shall be caught in a catch container. Styrofoam coolers are prohibited.
- B. A plastic bucket or container containing a sanitizing solution shall be provided for wiping cloth storage. The solution must contain 100 - 200 ppm chlorine (or equivalent), and be checked with sanitizer test strips. Sanitizer test strips must be easily accessible.
- C. The use of garden hoses for potable water is prohibited. Approved potable (food grade) water hoses are approvable provided that backflow prevention devices are used correctly.
- D. Trash and garbage shall be stored in impervious (metal or plastic) containers with tight fitting lids. Cardboard boxes are not acceptable. The use of plastic liners is encouraged, however not acceptable alone for outside storage. Trash and garbage shall be removed from the site at regular intervals.

Trash container w/ tight fitting lid



REQUIREMENTS CONT.

PHYSICAL FACILITIES CONT.

- E. Approved groundcover must be provided under the entire area covered by the overhead protection. This covering shall extend outward to provide adequate protection of the ground surface to prevent contamination from food, grease and staining agents. **THE ONLY GROUND COVER APPROVED BY THE VIRGINIA BEACH DEPARTMENT OF PUBLIC HEALTH AND THE VIRGINIA BEACH FIRE DEPARTMENT IS FELT ROOFING PAPER (NO EXCEPTIONS).**
- F. Where lighting is provided; the lighting shall be shielded over food preparation areas. Food preparation areas must provide 50 foot candles of lighting. Handwashing and utensil washing areas must provide a minimum of 20 foot candles of lighting.

CITY OFFICES TO CONTACT PRIOR TO EVENT

Commissioner of Revenue
Division of Administration
2401 Courthouse Dr.
Municipal Center, Bldg 1
Virginia Beach, Virginia 23456
757 427-4251 fax 757 426-5685

Virginia Beach Fire Department
Division of Administrative Services
Fire Marshall's Office
2408 Courthouse Dr.
Municipal Center, Bldg. 21
Virginia Beach, Virginia 23456
757 427-4228 fax 757 426-5676

Department of Parks and Recreation
Leisure Events Office
2408 Courthouse Dr.
Virginia Beach, Virginia 23456
757 219-2550 fax 757 563-1130

Virginia Beach Department of Convention and Visitors Development
Division of Resort Management and Special Events
Special Events and Film Office
2101 Parks Ave., Suite, 500
Virginia Beach, Virginia 23451
757 437-4800 fax 757 437-4737

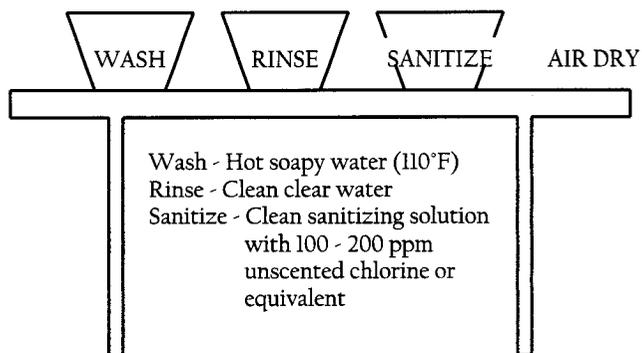
Virginia Beach Department of Public Health
Office of Environmental Health
Pembroke Corporate Center III
4452 Corporation Lane
Virginia Beach, Virginia 23462
757 518 -2646 fax 757 518-2642

Virginia Beach Department of Planning
Division of Permits and Inspections
2405 Courthouse Dr.
Municipal Center, Bldg 2
Virginia Beach, Virginia 23456
757 427-4211 fax 757 426-5777

REQUIREMENTS CONT.

EQUIPMENT AND UTENSILS CONT.

- E. Equipment and utensils shall be constructed to provide for easy cleaning and kept in good repair. Equipment is to be located and stored so that it is protected from contamination.
- F. A properly plumbed three compartment sink with hot and cold running water or three containers of adequate size shall be provided for washing, rinsing, and sanitizing food contact surfaces of utensils and equipment. Adequate quantities of hot wash water (110°F) and liquid detergent must be provided onsite for equipment and utensil washing.



- G. In use utensils and equipment must be washed and sanitized every four hours. Food contact surfaces shall be cleaned and sanitized after each period of use or at minimum every four hours. Only equipment that can be cleaned onsite shall be used.
- H. A chemical sanitizer test kit shall be provided by the operator to check sanitizer strength. This kit must correspond with the appropriate sanitizer being used. If chlorine bleach is used, then a chlorine test kit with a range of 10 - 200 ppm is needed. Sanitizer test strips must be easily accessible.

PHYSICAL FACILITIES

- A. Water is to be from an approved source.
- B. Wastewater is not to be disposed of on the ground. Where sanitary sewage connections are made, they shall be sanitary, non-leaking, inaccessible to insects and rodents, and approved by the Health Department and the City of Virginia Beach prior to the event.
- C. Operators are responsible for keeping the grounds free of litter, trash and garbage, grease, and food debris.
- D. Overhead protection of the entire operation is required (and approved by the Virginia Beach Fire Marshal's Office before any heat source is ignited).

Using a Food Thermometer Fact Sheet

The Food Code requires that food establishments have readily available for use some type of food temperature measuring device to ensure that food is being properly cooked. A food thermometer is used to measure the internal temperature of foods to ensure that a safe temperature is reached and that harmful bacteria like *Salmonella* and *Escherichia coli O157:H7* are destroyed. You should use a food thermometer whenever you prepare hamburgers, poultry, roasts, chops, egg casseroles, meat loaves, and other combination dishes.

Types of Food Thermometers

There are several types of food thermometers available for use, the most common being digital and dial metal stem thermometers. All food thermometers should be capable of measuring temperatures from 0°F to 220°F ($\pm 2^\circ\text{F}$). Digital thermometers (or “thermistors”), available in many kitchen supply and grocery stores, provide a digital readout panel on top of a long metal stem. Digital thermometers are battery powered and need to be turned on and off. The internal temperature of the food being checked is registered in about 5 seconds. Digital thermometers should be placed in food at the end of the cooking time to check for final cooking temperature. The sensor is located in the tip of the probe, making it ideal for measuring temperatures in thin foods, such as hamburgers and chicken breasts. Digital thermometers are not oven-safe and should never be immersed in water. Dial thermometers are also available in most kitchen supply and grocery stores. Dial thermometers have a range of temperatures featured on a round dial on top of a long metal stem. Large dial thermometers are oven-safe and good for large roasts and whole poultry. Smaller instant-read dial thermometers are not designed to stay in the oven, but are used to spot-test food during and at the end of the cooking time. The thermometer senses the internal temperature of the food along the stem from the tip to about 2 inches up the stem. The temperature indicated on the dial is an average of the temperatures along the sensing area.

How to Use a Food Thermometer

To correctly measure the internal temperature of the food being cooked, all food thermometers must be properly inserted into the item being checked.

- Dial thermometers should have the stem inserted straight into the food or at an angle about 2 inches into the thickest part of the food without touching bone or fat. The temperature should register in about 15 seconds. Thin foods such as hamburgers, chicken breasts or pork chops may require insertion in the side.
- The stems of digital thermometers should be inserted about ½-inch or less straight into the center of the thickest part of the food or at an angle without touching bone or fat. The temperature will take about 5 seconds to register. Digital thermometers are ideal for thin hamburgers, chicken breasts, and smaller pieces of meat or poultry.

Note: Instant-read dial and digital thermometers are designed for quick temperature reading and should not be placed into food during cooking. All thermometers should be calibrated periodically for accuracy following the manufacturer’s directions.

**For more information about operating a food establishment,
contact you’re the Virginia Beach Department of Public Health at 757 518-2646.**

Hot and Cold Holding Temperatures Fact Sheet

All potentially hazardous foods, except those prepared for immediate consumption by a patron, shall be maintained in such a fashion as to prevent the growth or development of bacteria. When holding foods for service, such as on a buffet line, always remember to keep hot foods hot and cold foods cold. Hot-holding equipment must be able to keep foods at a temperature of 140°F or higher, and cold-holding equipment must be capable of keeping foods at a temperature of 41°F or colder.

Hot-Holding Guidelines

When holding hot foods for service, observe the following guidelines:

- Stir the food at regular intervals, as it will help distribute heat evenly throughout the food.
- Keep the food covered as covering will help retain heat and eliminate potential contaminants from falling into the food.
- Use a food thermometer to measure the food's internal temperature every two hours.
- Discard any hot food after four hours if it has not been maintained at a temperature of 140°F or higher.

Other safety precautions regarding hot-holding foods include never using hot-holding equipment to reheat foods. Foods to be reheated should first be heated to an internal temperature of 165°F and then transferred to the hot-holding equipment. Also, never mix freshly prepared food with foods being held for service as this practice can result in contaminated foods.

Cold-Holding Guidelines

When holding cold foods for service, the following guidelines can help prevent food-related illnesses:

- Protect all foods from possible contamination by covering them or using food shields.
- Use a food thermometer to measure the food's internal temperature every two hours, and take corrective action whenever the temperature of a cold food item goes above 41°F.
- Never store food items directly on ice. All food items, with certain exceptions, should be placed in pans or on plates when displayed. Ice used on a display should be self-draining, and all pans and plates should be sanitized after each use.

Whenever you are dealing with questionable hot and cold-holding practices, always resolve the issue in favor of food safety. It is better to discard potentially hazardous foods than risk your customer's health or safety. One way to avoid discarding too much foods is to prepare and cook only as much food as you will use in a short period of time.

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