



Maricopa County

Environmental Services Department Special Event Food Vendor Requirements

Environmental Health Division
Special Events Program
1001 N. Central Ave., Suite 300
Phoenix, Arizona 85004-1937
Phone: (602) 506-6978
Fax: (602) 506-6862
specialevents@mail.maricopa.gov
www.maricopa.gov/EnvSvc

Food production and sales must be conducted in a safe and sanitary manner at all times. Improper preparation, storage, or handling of food can promote bacterial growth and transmit viruses which can lead to foodborne illness. In order to reduce this risk to the public, food vendors must follow these requirements:

- Hand washing facilities must be set-up at all times. This includes a minimum of five (5) gallons of hot water in an insulated container with a continuous flow spigot, a container for wastewater, hand soap, and paper towels. Employees must wash their hands, as a minimum, before starting work, between tasks, after smoking, and before returning from a toilet break.
- All employees must use non-latex gloves when handling ready to eat food.
- A three-bin set-up for the wash, rinse, and sanitizing of utensils must be set up at all times.
- Wastewater from the hand wash station and utensil wash must be disposed of into an approved sewer or holding tank. The wastewater tank must be 15% greater in size than the fresh water tank.
- All foods must be from an approved source. **No home prepared food allowed.**
- Prepare foods fresh daily for service. A Commissary Agreement is required for all advance preparation of food before an event. The vendor must provide the inspector with a commissary visits log at the event.
- Carryover of potentially hazardous food in day to day operations is prohibited.
- The establishment must have sufficient equipment to maintain all food at the proper temperature. (Greater than 135°F or less than 41°F).
- A metal-stem or digital probe thermometer is required to check cooking, hot-holding, and cold-holding temperatures.
- An approved sanitizing solution and test strips must be available to check the concentration of these approved sanitizers: chlorine, quaternary ammonia, or iodine.
- Employee drinks must have lids and straws to prevent hand-to-mouth contamination and should be properly stored. Employees cannot eat or smoke in the food establishment area at any time.
- Employee food handler cards and the certified food manager card must be on-site for the length of the event for inspection purposes.
- All Caterers, Food Peddlers, Pushcarts, and Mobile Units operating above and beyond their permit requirements are required to obtain a Temporary Food Service Permit.
- Each permit certificate shall be kept onsite and displayed in a conspicuous place. Failure to have the permit certificate onsite could result in closure of the establishment.



Maricopa County

Environmental Services Department

Environmental Health Division
1001 N. Central Ave., Suite 300
Phoenix, Arizona 85004-1937
Phone: (602) 506-6970
Fax: (602) 506-6862
specialevents@mail.maricopa.g
...

La producción y venta de alimentos se debe conducir en una manera segura y saludable. El alimento inapropiadamente preparado, almacenado, y manejado puede crecer bacteria y transmitir virus que enfermen a la gente. Para reducir la posibilidad de que esto ocurra, los siguientes requisitos deben seguirse por todos los vendedores de alimento:

- Facilidades para el lavado de manos deben montarse y estar disponibles a todo tiempo. Esto incluye: un mínimo de cinco (5) gallons de agua caliente (95°F-105°F) en un contenedor aislante que tenga una llave de flujo continuo, un contenedor para coleccionar el agua residual, jabón para las manos y toallas de papel para secarse las manos. Los empleados deben lavarse las manos al mínimo, antes de comenzar a trabajar, entre diferentes trabajos, después de fumar, comer, y después de usar el baño.
- El agua residual del lavado de manos y del lavado de utensilios debe desecharse en un drenaje o tanque de retención aprobado
- Todos los alimentos deben ser de una fuente aprobada. **No se permite alimento preparado en una casa.**
- Prepare los alimentos diariamente para el servicio. Una Carta de Autorización de Comisaría se requiere para todo alimento preparado por adelantado antes de un evento. El vendedor debe proveer al inspector de salubridad una hoja de comprobante para verificar las visitas a la comisaria durante el evento.
- Es prohibido utilizar alimento potencialmente peligroso para el próximo día. (no se permite enfriar alimentos que sobraron para el próximo día)
- Debe proveer suficiente equipo para mantener el alimento a las temperaturas requeridas (Más de 135°F para el alimento caliente o Menos de 41°F para el alimento helado).
- Un termómetro de aguja metálico o digital es requerido para tomar la temperatura de alimento durante que se cocine, mantenga caliente, o helado
- Tenga disponible una solución de desinfectante y papelitos de prueba para revisar la concentración de desinfectante. Los desinfectantes aprobados son cloro, amonio, o yodo.
- Las debidas de empleados deben tener tapaderas y popotes para prevenir contaminación de mano-a-boca y deben ser almacenados apropiadamente. Los empleados no pueden comer o fumar en el puesto.
- Las tarjetas de trabajador y de manejador certificado de servicio alimentario deben mantenerse en su puesto durante todo el evento para la inspección de salubridad.
- Cada vendedor ambulante, unidad ambulante, carretas móviles o servicio de “catering” operando más allá de lo permitido debajo de su permiso deben obtener un Permiso Para Establecimientos Temporarios de Alimentos.
- Cada certificado de permiso debe mantenerse en el puesto y ponerse a la vista en un lugar conspicuo. No mantener su permiso a vista en su puesto puede resultar en el cerramiento del establecimiento.



Maricopa County

Environmental Services Department

Environmental Health Division
1001 N. Central Ave., Suite 300
Phoenix, Arizona 85004-1937
Phone: (602) 506-6970
Fax: (602) 506-6862
specialevents@mail.maricopa.g

"Mobile Food Establishment" means a food establishment offering for sale or dispensing food for human consumption from any vehicle or other temporary or itinerant station. For the purpose of this Environmental Health Code, mobile food establishments are classified as follows- Please check the box that closely describes your establishment:

- "Mobile Food Unit" means and refers to an enclosed vehicle-mounted food establishment designated to be readily movable from which food is composed, compounded, processed or prepared and from which the food is vended, sold or given away. This unit would have a Mobile Food Permit with the Mobile Food Office.
- "Pushcart" means a vehicle designated to be readily movable that is limited to the serving of non-potentially hazardous foods, drinks, or commissary-wrapped potentially hazardous foods maintained at proper temperatures, or limited to the assembling and serving of frankfurters. Unpackaged non-potentially hazardous food items approved for sale or dispensed from a Pushcart shall be limited to popcorn, nuts, pretzels and similar bakery products, shaved ice, snow cones, Italian ice, and Non-Potentially Hazardous drinks. This unit would have a Pushcart Permit with the Mobile Food Office.
- "Food Peddler" means a retail food establishment in operation from a vehicle that is designated to be readily movable and is limited to the service of commercially processed and packaged foods. Food Peddlers may dispense Non-Potentially Hazardous drinks and assemble snow cones from approved and properly installed equipment. This unit would have a Food Peddler Permit with the Mobile Food Office.
- "Temporary Food Establishment" means a food establishment that operates in conjunction with a fair, rodeo, exhibition, or similar public event that operates for not more than fourteen (14) consecutive days within any permit year, provided it is the same permittee, at the same location, and the same event. At the termination of the event, the temporary food establishment shall be removed from the premises.
- "Promotional Food Establishment" means a Food Establishment that is promoting a Food product or the use of equipment at a public celebration or similar event and no Food is offered for sale, but is given away to the public. "Promotional Food Establishment" does not include:
 - o Promotional activities in a permitted Food Establishment as defined in the Health Code.
 - o The promotion of Non-Potentially Hazardous Food products as defined in the Health Code.
 - o The cutting of raw fruits and vegetables for service to customers.
- "Seasonal Food Establishment" means a fixed or Mobile Food Establishment that operates in conjunction with one public celebration or similar seasonal event for fifteen (15) to one hundred twenty (120) days within any permit year. At the termination of the event, the Seasonal Food Establishment shall be removed from the premises or shall cease operation as determined by the Department.
- "Food Catering" is a food establishment where a pre-arranged number of meals and/or food products are prepared at one permitted premise for immediate service and consumption at another pre-arranged off-site location for a temporary event or other occurrence.
 - o A copy of the catering permit must be maintained at the food catering operation at all times (photocopies are acceptable).
 - o Food service will generally be limited to holding and serving as well as grilling of meats and vegetables only. Approval for limited re-heating and assembly of foods on-site may also be granted after reviewing the application. All food preparation (breeding, chopping, mixing, etc.) must be accomplished at the catering kitchen.