

O.C.G.A §26-2-392 Nonprofit Food Safety Requirements

APPROVED & SAFE FOOD SOURCE

- Food shall be from an approved source.
- No food that is prepared in a home kitchen can be served (unless someone has a Cottage Food license and they are serving food according to the requirements of that license).
- Frozen desserts shall only be produced using commercially pasteurized mixes or ingredients.
- Ice that is consumed or that comes in contact with food shall be from an approved source and protected from contamination until used. Ice used for cooling stored food shall not be used for human consumption.
- The preparation of the following Time/Temperature Control for Safety (TCS) foods is prohibited unless the organization has an established hazard control program: Pastries filled with cream or synthetic cream, custards or similar products; or salads containing meat, poultry, eggs, or fish.

FOOD & EQUIPMENT PROTECTION FROM CONTAMINATION

- At all times, including while being stored, prepared, displayed, served, or transported, food shall be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, flooding, drainage, and overhead leakage or overhead drippage from condensation. (See example diagram on page 3)
- Suitable utensils, as needed for serving, must be provided to eliminate bare-hand contact with the cooked or ready-to-eat foods.
- All utensils and equipment shall be washed, rinsed, and sanitized periodically as necessary to prevent contamination or a buildup of food, using separate basins for washing, rinsing, and sanitizing. Disposable utensils may be utilized to meet such requirement. *Basins should be filled with enough water to completely submerge dishes and utensils.* (See example diagram on page 3)
- Food shall be served in an individual-meal type of container and handed to the customer.
- Food items shall not be transported for sale at any other location or sold, held, or reused at another event. *This pertains to any leftover foods prepared onsite at the event.*

COOKING AND HOLDING TEMPERATURES

- There must be a thin probe thermometer available to check food temperatures.
- Meat, poultry, seafood, and other animal products shall be cooked to at least the safe minimum cooking temperatures recommended by the United States Department of Agriculture. (<https://www.fsis.usda.gov/safetempchart>)
- No raw or undercooked animal products shall be served.
- Time/Temperature Control for Safety (TCS) foods shall be maintained at temperatures of either 41°F or below or 135°F or higher.

FOOD HANDLER HEALTH & HYGIENE

- A convenient handwashing facility shall be available for use by individuals preparing and serving food. This facility shall consist of, at least, warm running water, soap, and individual paper towels. (See example diagram on page 3)
- Individuals who prepare or serve food shall not make bare-hand contact with ready-to-eat food.
- Individuals who have a known communicable or transmittable disease, as defined by the Department of Public Health for these purposes, shall not prepare or serve food at an event. (*Norovirus, Hepatitis A virus, Salmonella Typhi, non-typhoidal salmonella, Shiga-toxin producing E. coli, Shigella spp.*)

OFFSITE PREPARATION

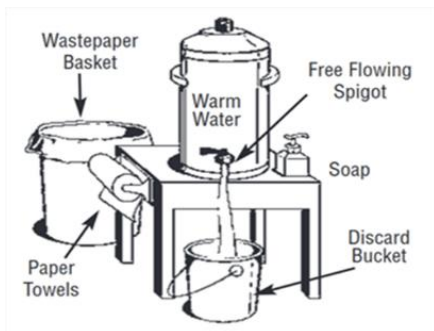
- Nothing in this Code section shall prohibit an organization from using an offsite kitchen to prepare food for an event permitted under this article, so long as the offsite kitchen complies with the provisions of this Code section. (*Ex: offsite kitchen would be something like a church kitchen used to prepare sandwiches for a summer lunch program.*)

OTHER RESOURCES FOR SAFE FOOD HANDLING

- State Food Safety, Food Safety Training and Certification Company's free Charitable Feeding Course: <https://www.statefoodsafety.com/CustomPortal/DisasterRelief#/>
- United States Food and Drug Administration's Food Safety Posters (various languages): <https://www.fda.gov/food/retail-food-industryregulatory-assistance-training/retail-food-protection-industry-educational-materials#posters>
- United States Department of Agriculture's Food Safety Website: <https://www.foodsafety.gov/>
- Centers for Disease Control and Prevention's Food Safety Website: <https://www.cdc.gov/foodsafety/>

DIAGRAMS & EXAMPLES

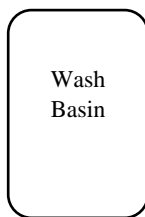
Handwashing Set-up



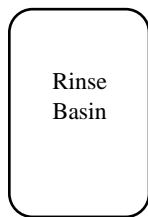
Overhead Protection with Screens



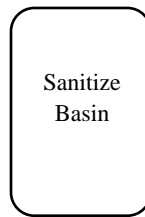
Three-compartment Basin Set-up



Wash with
hot soapy
water



Rinse with
clean water



Sanitize:
Add 1-2 teaspoons of
unscented bleach per
1 gallon of water;
submerge dishes for 2
mins; allow to air dry



Georgia Department of Public Health Temporary Food Service Establishment Application

VENDOR APPLICATION MUST BE RECEIVED 30 DAYS BEFORE THE EVENT
A TEMPORARY FOOD SERVICE OPERATION MAY NOT OPERATE FOR MORE THAN FOURTEEN (14) CONSECUTIVE DAYS

The Food Service Rules and Regulation, Chapter 511-6-1.08(2) outlining the requirements for temporary food service establishment should be read in the early stages of planning.

Event Name: _____

Event Location: _____

Event Organizer: _____

Name of Organization: _____

Mailing Address: _____
Street # and Name Suite City State Zip Code

Date(s) of Operation: _____ **Daily Hours of Operation:** _____

Booth Name: _____

Person in charge of booth: _____ **Phone #:** _____

E-mail of person in charge: _____

Structure Type: Tent Mobile unit Other (Specify): _____

Applicant Name: _____ **Phone #:** _____

Applicant Address: _____
Street # and Name Suite City State Zip Code

Applicant Signature

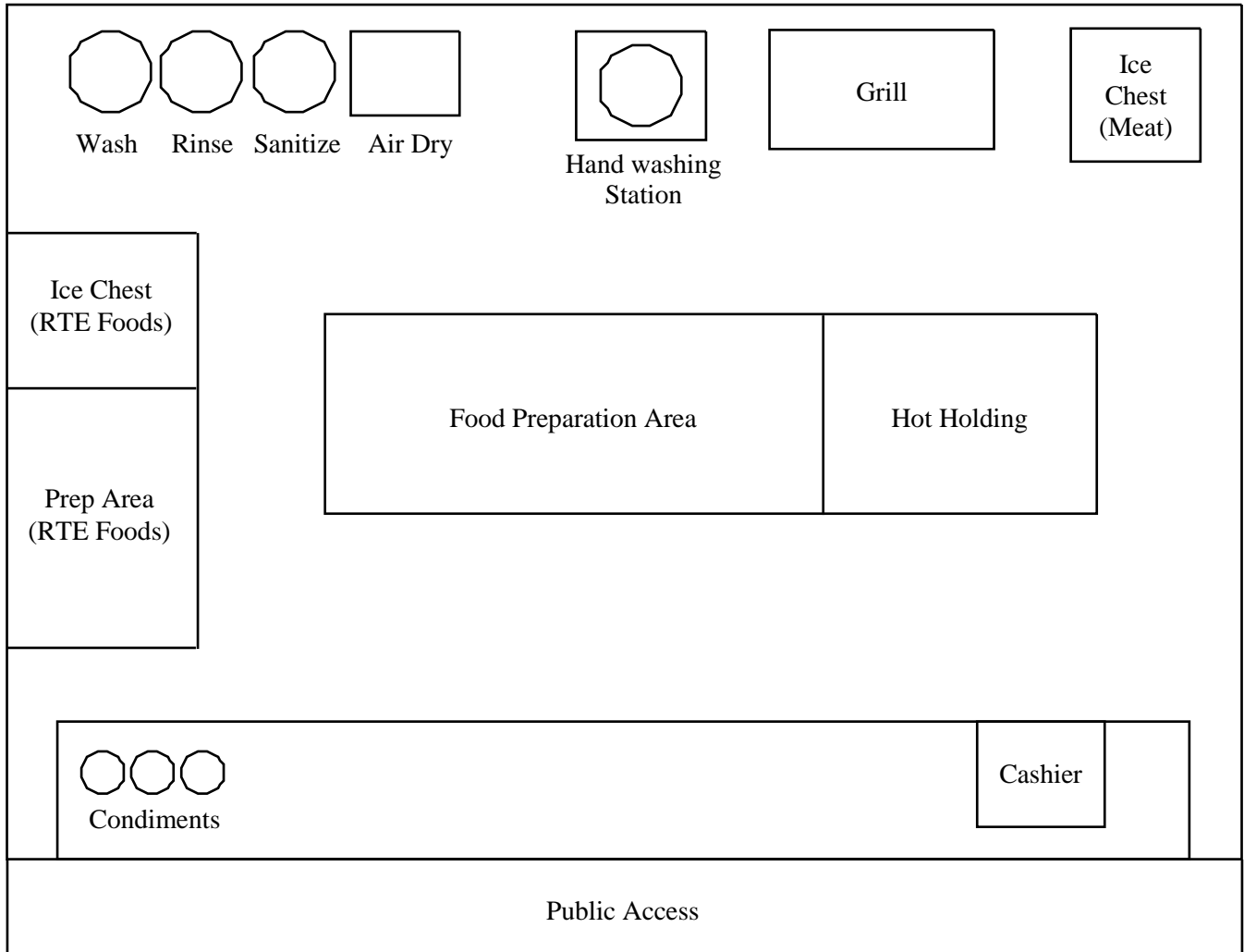
Date

**PLEASE SUBMIT A COPY OF YOUR MENU WITH THIS APPLICATION
AND INCLUDE PAYMENT OF ALL APPLICABLE FEES**

BOOTH SKETCH / FLOOR PLAN

- A. Sketch the top view (overhead) and identify all equipment including hand wash facilities, cooking equipment, refrigerators (ice chest), worktables, storage areas, sanitizing bucket and sneeze guards.
- B. Type of floor, wall and overhead covering.

SAMPLE SPECIAL EVENT FOOD FACILITY DIAGRAM



TEMPORARY FOOD SERVICE PLAN REVIEW DOCUMENTS

EQUIPMENT AND SUPPLIES

1. How will the potable water be provided and heated? _____

2. What types of wrapped single service and single use supplies will be used? _____

3. What type of equipment will be used to maintain food at 135° F (57 ° C) and higher? _____

4. What type of equipment will be used to maintain food at 41° F (5° C) or below? _____

5. What type of equipment will be used to reheat refrigerated foods for hot holding or serving? _____

6. What type of equipment will be used to cook time/temperature for safety (TCS) food? _____

7. TCS food is to be transported to the event in a hot [135° F (57 ° C)] or refrigerated [41° F (5° C)] condition from an approved supplier or source. How will you transport these products?

8. How will equipment be placed to prevent food contamination? **Show the following on the BOOTH SKETCH / FLOOR PLAN diagram found on page 2:**
 - a) Method of storage off floor / ground that will achieve at least six (6) inches off the floor / ground.
 - b) Eight (8) feet separation of cooking and preparation services from patrons or vertical barriers installed where the required eight (8) feet cannot be achieved.
 - c) Food preparation and service tables.

9. How will equipment and utensils be washed and sanitized? What sanitizer and concentration level will be used?

a) Describe the on site washing and sanitizing set up to be used and **show placement on BOOTH SKETCH / FLOOR PLAN diagram found on page 2.**

b) Permanent base of operation or food service establishment used for washing and sanitizing? Provide address and restaurant permit number (must have prior health authority approval).

10. How will the required hand washing facility be set up? **Show the location on BOOTH SKETCH / FLOOR PLAN diagram found on page 2.**

CONSTRUCTION

Booths must have overhead protection over all food preparation, food cooking, food storage and dish

1. washing areas. What type of material is to be used (tarp, wood, metal etc.)?

2. What are the floors to be constructed of (concrete, asphalt, tight wood or other material)? _____

3. How will the walls, ceilings and entrances of the food preparation area be constructed to prevent the entrance of insects?

4. What method is to be used as a barrier to flying insects at the service window areas?

- Screening (16 mesh)
- Air Curtain

5. Describe construction methods and materials that will be used for excluding insects and vermin from the food preparation areas, food service areas and from the water storage areas.

FOOD STORAGE

- 1. What type of working containers will be used for food storage in the food preparation area? _____

- 2. How will bulk food storage containers be stored in the booth? _____

- 3. How will working containers of food supplies be protected from contamination during the event? _____

FOOD PREPARATION

- 1. What will be source for ice used? Commercially made and bagged ice Ice from restaurant commissary

Please note that ice procured from a self-dispensing, bag your own ice operation will not be accepted.

- 2. All food and food supplies must be from an approved source. List the foods / supply source. _____

- 3. How will ice used for cooling or refrigeration be kept separated from ice used in beverages? _____

- 4. How will ice be dispensed for use in beverages? _____

- 5. Use the “**Food Processes Form**” on pages 8 and 9 to list all foods and their ingredients.

FOOD HANDLING

1. How will you prevent bare hand contact with ready to eat foods (check all that apply)?
- Single use disposable gloves Deli wax paper Tongs Spoons
- Scoops Other (describe): _____
2. How will you keep your food preparation areas protected from the public?
- Distance (8 feet) Barriers (describe barrier): _____

PERSONNEL AND HYGIENE

All food workers are required to restrain hair that is longer than ½ inch. Beard restraints will be required for beards and mustaches that exceed ½ inch in length. Hair and beard restraints will not apply to workers that serve only wrapped or packaged foods. Check below all that will apply.

1. Hair nets Beard / mustache nets Cap Scarf
- Other (describe restraint): _____
2. How will you control the “No Jewelry” prohibition with your food workers? _____
- _____
- _____

Food Processes Form

Operator: _____ Event: _____ Event Date(s): _____

INSTRUCTIONS:

- INCLUDE BEVERAGES, ICE, ALL INGREDIENTS AND CONDIMENTS
- LIST APPLICABLE FOOD TEMPERATURES IN PROCESSING STEPS (SUCH AS COOKING AND HOLDING)
- USE ADDITIONAL PAPER FOR ANY FURTHER EXPLANATION NEEDED FOR AN ITEM

Item #	List All Foods / Beverages and Ingredients	Where Purchased	Onsite Prep Yes / No	Thawing	Holding Temps (Cold / Hot)	Cooking Temps	Reheating Temps	Comments on Food Handling

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DO NOT WRITE BELOW THIS LINE
(DEPARTMENTAL USE ONLY)

Approved By

Date

Permit Restrictions: _____

Permit Effective Dates: Beginning: _____, _____ Ending: _____, _____

DISAPPROVAL: _____ DATE: _____, _____

Reason(s) for Disapproval: _____
