

Temporary Food Booths

- **Ice:**
The ice shall be obtained only in chipped, crushed, or cubed form and in single-use bags. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.
- **Equipment:**
Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning. Food-contact surfaces of the equipment shall be protected from contamination by consumers and other contaminating agents. Effective shields for such equipment shall be provided as necessary.
- **Product Temperature:** Facilities must be provided to maintain potentially hazardous products at a temperature of 41 degrees or colder or 135 degrees or hotter.
- **Single-service articles:**
All temporary food service establishments without effective facilities for cleaning and sanitizing tableware shall provide only single-service articles for use by the consumer.
A temporary food service establishment must have at least 10 gallons of running water from an approved source or provide a potable water system under pressure, pressure to be provided by pump or gravity.
- **Wet storage:**
Storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.
- **Hand washing facility:** A convenient and accessible handwashing facility shall be available for employee handwashing. At a minimum, the facility shall consist of warm running water, soap, and individual paper towels or other approved hand-drying devices.
- **Toilet facilities:**
Toilet facilities need not be provided within the establishment, but shall be located within the area of operation of the temporary food service establishment.
- **Floors:**
Floors shall be constructed of concrete, asphalt, tight wood, or other similar cleanable material and kept in good repair.

- **Walls and ceilings of food preparation areas:**
Walls and ceilings of food preparation areas shall be constructed in a way that prevents the entrance of insects. Doors to food preparation areas shall be solid of screened and shall be self-closing. Screening material used for walls, doors, or windows shall be at least 16 mesh to the inch.
Counter-service openings shall not be larger than necessary for the particular operation conducted. These openings shall be provided with tight-fitting solid or screened doors or windows. Counter service openings shall be closed when not in use.

- **Licensed Facilities:**
No home-prepared food may be served. All food shall be prepared in a Health Department licensed and inspected facility. Licenses to operate a food service or manufacturing facility are issued by the local county health department where the facility is located, or by the Oklahoma State Department of Health, Consumer Protection Division if jellies, salsas, or any other canned product is produced.
- **Labeling:**
All packaged food must bear a label containing the following information:
 - (1). The common name of the food, or absent a common name, an adequately descriptive identity statement.
 - (2). If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.
 - (3). An accurate declaration of the quantity of contents.
 - (4). The name and place of business of the manufacturer, packer, or distributor.
- **Bulk Food:**
Bulk food that is available for consumer self-dispensing shall be prominently labeled with the following information in plain view of the consumer.
 - (1). Manufacturer's or processor's label that was provided with the food, or
 - (2). A card, sign, or other method of notification that includes this regulation.
- **Bulk unpackaged foods such as bakery products:**
Bulk, unpackaged foods such as bakery products and unpackaged foods that are portioned to consumer specification need not be labeled if:
 - (1). A health, nutrient content, or other claim is not made; and
 - (2). The food is manufactured or prepared on the premises of the food service establishment or at another licensed food service establishment that is owned by the same person.
- **Dish washing.** A 3 compartment sink, or its equivalent must be provided for dishwashing. The sink must be supplied with soap, sanitizer, and a place to drain the dishes.
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