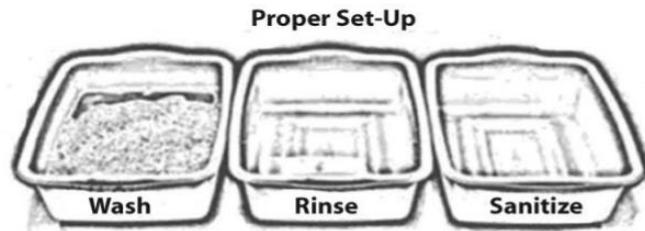


CLEANING AND SANITIZATION

1. Booths must be kept as clean as possible at all times.
2. Every booth must have at least one double compartment or a three compartment sink for manual ware washing.

Wash, Rinse, and Sanitize



3. Multiple-purpose utensils such as pots must be cleaned with an effective sanitizer
4. All wiping cloths must be stored in an approved sanitizer solution at the proper concentration.
5. Empty and rinse sanitizer buckets at least every 2 hours and replace with fresh sanitizer.
6. At the end of daily operation **ALL** utensils must be taken to a licensed food premises or the place where food was prepared for proper washing, rinsing and sanitizing.

HAND WASH STATION CHECKLIST

- ✓ Hand washing sink with running water
- ✓ Liquid soap
- ✓ Paper towel in dispenser
- ✓ Small garbage bin



SOLID WASTE MANAGEMENT

Suitably sized and constructed receptacles for garbage collection, storage and disposal must be provided.

At least one (1) thirty- gallon garbage container must be provided at each booth for the reception of food wastes.



ENVIRONMENTAL HEALTH DIVISION
MINISTRY OF HEALTH AND SOCIAL DEVELOPMENT



FESTIVAL BOOTHS REQUIREMENTS

REGISTRATION

1. All booths must be registered with and licensed by the Environmental Health Division
2. Prior to opening; owners are required to supply the names of persons who will be engaged in the handling of food with copies of valid food handler's permits

STAFF

ALL STAFF MUST HAVE VALID FOOD HANDLERS CARD.

- All food handlers must wear clean outer clothing and must confine the hair by wearing hairnets, baseball caps, scarves, etc.



- Eating, drinking, and smoking is prohibited by the food handlers while working in the temporary food establishment.
- Nails must be closely trimmed and maintained. No sculptured nails or chipped nail polish is allowed.
- All food handlers must be free of any contagious illnesses and use single-use gloves to reduce bare hand contact on raw and ready to eat foods

FOOD PROTECTION – HOT FOODS

1. Initial preparation for raw foods such as cleaning, washing, and seasoning must be done at home, for instance, cleaning of chicken, fish, or conch must be done away from festival village.
2. Preparation of foods outside of booths is strictly prohibited.
3. Hot foods should be kept hot at 140°F or 60°C and above. e.g., meat and stews, etc.
4. Provide adequate number food warmer or hot holding equipment



5. Cooked food should not be left at room temperature for longer than **TWO (2) hours**.
6. Avoid cross contamination: Separate raw and cooked, and old and new food at all times.
7. Use separate equipment and utensils when preparing raw meats, poultry and seafood.
8. Provide a food thermometer



Best for refrigerator



Best for hot foods

FOOD PROTECTION – COLD STORAGE

1. Cold foods should be kept cold at 41°F or 5°C and below. e.g., salads, coleslaw, etc.
2. Provide adequate number cold holding equipment



3. Raw foods must be stored in separately from ready-to-eat foods in cold units.
4. All leftovers, unused foods must be sealed or covered, dated and promptly refrigerated.



5. All ice must be made from potable water and/or obtained from an approved source and transported, stored and dispensed in a sanitary manner.
6. Tongs and scoops used to dispense ice must be stored in a suitably sized container outside of the ice.

