

September 16, 2019

ATTN TO: Community Food Event Facility Operators and Organizers

Subject: Updates to Handwashing and Utensil Washing Stations at Community Food Events

Dear Community Food Event Operators and Organizers:

The Department of Public Health, Division of Environmental Health (MCDEH) is sending this correspondence to inform you about upcoming changes to the requirements for handwashing and utensil washing stations for temporary food facilities at community events. In order to be compliant with the California Retail Food Code (CRFC), the requirements listed below will be effective sixty (60) days from the date of this correspondence.

1. **Hand Washing Requirements:** For Community Events lasting four (4) or more days hand washing water temperatures are required to be 100°F – 108°F and must be from a plumbed sink that meets the requirements of CRFC, section 113953(c). If you have an event that is 3 days or less then you can still use the gravity fed method shown on page 3 of the attached Temporary Food Facility Guidelines.
2. **Utensil Washing Sink Requirements:** Plumbed sinks with hot (120°F minimum) and cold water are required. As noted in CRFC, section 114351 an event that is 4 hours or less does not have to have a warewashing facility, as long as they have extra clean utensils.
 - a. Alternative methods for Nonprofit Charitable Temporary Food Facilities may be approved, per section 114332.2 of CRFC.

If there are any questions regarding this matter, please contact MCDEH at 209-381-1100 or email at foodprogram@countyofmerced.com.

Sincerely,



Marissa Castillo
Supervising Environmental Health Specialist
Merced County Division of Environmental Health

Enclosures
Excerpts from CRFC & Temporary Food Facility Guidelines

EXCERPTS FROM California Retail Food Code (CRFC)

Link to electronic copy of CRFC:

<https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/MEHKO/CALIFORNIA%20RETAIL%20FOOD%20CODE%202019.pdf>

Section 114332.1. Nonprofit charitable temporary food facilities may operate up to four times annually. These four time periods shall not exceed 72 hours each.

Section 114332.2. (a): Except where all food and beverage is prepackaged, handwashing and warewashing facilities approved by the enforcement officer shall be provided for nonprofit charitable temporary food facilities. Each nonprofit charitable temporary food facility shall be equipped with a handwashing facility. Based on local environmental conditions, location, and similar factors, the local enforcement agency may, in lieu of warewashing facilities, allow a nonprofit charitable temporary food facility operating no more than four hours per day at a single event to provide an adequate supply of utensils and spare utensils when they have been properly washed and sanitized at an approved food facility and are stored and kept free of becoming soiled or contaminated.

Section 113953(c): Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.”

In the temporary food facility chapter 11 **section 114358(a)** it is specified that, “Notwithstanding Section 113953, handwashing facilities for temporary food facilities that operate for three days or less may include a container capable of providing a continuous stream of water from an approved source that leaves both hands free to allow vigorous rubbing with soap and warm water for 10 to 15 seconds, inclusive.

Section 114351:

(a) Notwithstanding Section 114095, a warewashing sink may be shared by no more than four temporary food facilities that handle nonprepackaged food if the sink is centrally located and is adjacent to the sharing facilities.

(b) Notwithstanding subdivision (a), based on the number and types of utensils used, the local enforcement agency may allow up to eight temporary food facilities to share a warewashing sink when easily accessible and located within 100 feet of each temporary food facility.

(c) Based on local environmental conditions, location, and similar factors, the local enforcement agency may, in lieu of a warewashing sink, allow a temporary food facility operating no more than four hours per day at a single event to provide an adequate supply of utensils and spare utensils when they have been properly washed and sanitized at an approved food facility and are stored and kept free of becoming soiled or contaminated.

Section 114095: All food facilities in which food is prepared or in which multiservice utensils and equipment are used shall provide manual methods to effectively clean and sanitize utensils as specified in Section 114099.

Section 114099:

a) Manual warewashing sinks, except as specified in subdivision (c), shall have at least

- three boards for manually washing, rinsing, and sanitizing equipment and utensils.
- b) Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are not designed to be washed in a warewashing sink, alternate approved methods as specified in Section 114099.3 shall be followed.
 - c) A two compartment sink that is in use on January 1, 1996, need not be replaced when used as specified in Section 114099.3. The enforcement officer shall approve the continued use of a two- compartment sink even upon replacement if the installation of a three- compartment sink would not be readily achievable and where other approved sanitation methods are used.

Section 114192:

- a) Except as provided in subdivision (d), an adequate, protected, pressurized, potable supply of hot water and cold water shall be provided. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet, unless otherwise specified in this part. The water supply shall be from a water system approved by the health officer or the local enforcement agency.
- b) Any hose used for conveying potable water shall be constructed of nontoxic materials, shall be used for no other purpose, and shall be clearly labeled as to its use. The hose shall be stored and used so as to be kept free of contamination.
- c) The potable water supply shall be protected with a backflow or back siphonage protection device when required by applicable plumbing codes. Exposed piping of a nonpotable water system shall be identified so that it is readily distinguishable from piping that carries potable water.
- d) A food facility may provide only warm water if the water supply is used only for handwashing, as required in Section 113953.