



Cochise County Health Department

"Building A Healthier Future"

ENVIRONMENTAL HEALTH DIVISION

REQUIREMENTS FOR FOOD SERVICE AT TEMPORARY EVENTS AND FARMERS' MARKETS

Contact the Cochise County or the city Planning Department in which your event is located for further temporary event requirements.

Event coordinators must complete and return an Event Coordinator Application to the Environmental Health district office at least two weeks prior to the event or beginning of the market season.

FOOD VENDOR PERMITS ARE REQUIRED.

Food vendors must complete and return a Food Vendor Permit and Event Application to the Environmental Health district office at least two weeks prior to the event or market.

Current Food Handler certificates are required for the person in charge. A person in charge must be present at all times during food preparation.

A permit to operate will be issued after all requirements listed below are met.

All permit applications and food handler test study materials are available online at the Environmental Health Division website or at Environmental Health district offices.

FOOD SAFETY REQUIREMENTS

Temperature Control

All potentially hazardous foods (meat, milk products, items made with milk or egg products, etc.) shall be maintained at or below a temperature of forty-one (41) degrees F or above one-hundred thirty (130) degrees F. Use of a commercial grade thermometer is required.

Any potentially hazardous foods out of temperature for more than 4 hours must be discarded.

Proper Food Handling/ Sanitation

No food may be prepared in an unpermitted facility including a private residence.

Ice for beverages must be dispensed with a sanitized ice scooped and both stored in a protected manner. Ice used for temperature control is contaminated, not to be used as food.

Food (packaged or unpackaged) and equipment must be stored off the ground.

Food prepared and pre-packaged at permitted facilities must be properly labeled. A letter from the owner of the permitted facility is required to be on-site for advanced prepared food.

Your County Questions Answered: www.cochisecounty.com

Email: health@co.cochise.az.us

Main: 1415 Melody Lane, Bldg. A, Bisbee, AZ 85603
Benson: 126 W. 5th Street, Benson, AZ 85602
Douglas: 515 7th Street, Douglas, AZ 85607
Sierra Vista: 4115 E. Foothills Drive, Sierra Vista, AZ 85635
Willcox: 450 S. Haskell Avenue, Willcox, AZ 85643

Phone: 520-432-9440 Fax: 520-432-9480
 Phone: 520-586-8206/8207 Fax: 520-586-2051
 Phone: 520-364-5600 Fax: 520-364-5453
 Phone: 520-803-3915 Fax: 520-439-9178
 Phone: 520-384-7111 Fax: 520-384-0309



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Utensils intended for public use shall be disposable, single-service items, stored in a protected manner.

Condiments shall be dispensed in single-service packets or approved pump dispensers or squeeze bottles.

All cooking equipment and utensils must be washed, rinsed, and sanitized at a ware-washing station. Separate containers, large enough for the largest item, must be provided for each step. Use 1 tablespoon bleach per gallon of water in the sanitizing step.

Hand washing station must be at each booth with soap and single-service towels at the station. Hands must be washed when changing tasks.

All waste water and garbage generated at each booth must be collected, stored (cannot attract insects) and disposed of properly.

Protection from contamination

Vendors must take any and all means to protect food and food contact surfaces from contamination. This requires a canopy and may include up to enclosing a booth with screening and tarps on the ground. This is dependant on your operation, menu, food preparation and handling, and natural circumstances (insects and dust). Our 2 week requirement is to help us assist you in determining what type of protection you may need prior to the event.

If this office finds that your protection is not adequate you will be closed until adequate protection is in place.

No bare hand contact with ready-to-eat foods is allowed. Use gloves or utensils to handle food.

No smoking in the food preparation area.

Hair restraints are required. (Hair nets, hats, visors, etc.)

THESE ARE MINIMUM REQUIREMENTS. FURTHER REQUIREMENTS MAY BE IMPOSED AT THE TIME OF INSPECTION.