

ACLF GUIDELINES FOR TEMPORARY FOOD ESTABLISHMENTS

1. All food vendors & workers must be aware of the guidelines for the operation of a temporary food service establishment.
2. A metal stem thermometer shall be available to check internal food temperatures. A thermocouple (thin probe thermometer must be available to monitor internal temperatures of thin products).
3. Alcohol wipes shall be available to sanitize thermometers stems before and after taking a food temperature
4. Adequate hand washing facilities shall be provided. Portable hand washing stands are available for rental and shall be properly maintained and used.
5. Sanitary food handling techniques must be used at all times. Food handlers shall use suitable utensils to minimize handling. Plastic disposable gloves shall be utilized. **BARE HAND CONTACT OF READY TO EAT FOOD IS PROHIBITED.**
6. Wiping cloths: Disposable single use wipes shall be used for wiping cloths. Cotton cloths shall not be permitted. NSF approved pre-packaged sanitizing wipes may also be used for any counter wiping.
7. Service must be restricted solely to single service articles (e.g. plastic knives, forks, spoons, disposable plates, etc.).
8. Dishwashing Facilities: Equipment and utensils must be washed in three compartment sinks. The process includes washing the equipment/utensils in hot soapy water, rinsing in hot water, sanitizing, and air drying. If possible, an adequate quantity of utensils should be in the booth for the day's operation and returned to the establishment's kitchen for proper washing and sanitizing.
9. Sponsors of large events must provide a conveniently located, properly plumbed three compartment sink with adequate hot and cold running water. This facility can be utilized by several food booths.
10. All food production **MUST** be done in an approved kitchen facility (e.g. the kitchen is permitted and inspected by the Health Department).
11. **ALL COOKING OF FOOD MUST BE DONE TOWARD THE BACK OF THE BOOTH OUTSIDE THE VERTICAL PLANE OF THE TENT.** Regulations by Atlantic City Fire Department must be followed.
12. Appropriate fire extinguishers shall be easily located and available in booths that are cooking.
13. **SMOKING, EATING, OR DRINKING** in booths while working is not allowed.
14. All non-working unauthorized persons are to be kept out of the booth.
15. Crock pots, steam tables, or other hot holding devices are not to be used as a means of heating up foods; they are only to be used for hot holding

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- purposes. We recommend that foods be heated on the grill or propane stove to bring the food temperature to at least 165° F within 30 minutes. Crock pots, steam tables or other hot holding devices are slow cooking; food heated with this equipment may take longer than 30 minutes which may activate the multiplication of bacteria if present.
16. Leftovers may not be used in the booth. **NO LEFTOVERS** are to be served or sold in the booth. Hot held foods which have not been used by the end of the day must be discarded.
 17. No person who is infected with a communicable disease, including the flu, fever, diarrhea, vomiting, or who has open sores or infected cuts on his/her hands shall work in any temporary food establishment.
 18. Chemicals such as liquid bleach, detergents and so forth must be stored in a separate area away from food set up and display areas.
 19. A broom and a dust pan should be available for sweeping the floor.
 20. A refuse container with a tight-fitting lid should be available for garbage.
 21. Liquid waste shall not be dumped into streets, storm drains, or onto the ground
 22. Storage of prepackaged food in contact with water or undrained ice is prohibited. Wrapped foods (e.g. sandwiches) shall not be stored in direct contact with ice.
 23. Foods on display must be covered and the public shall **NOT** be allowed to help themselves to open containers. Condiments such as ketchup, mustard, coffee creamer, sugar, and so forth, should be served preferably in individual packets or from squeeze containers.
 24. Foods must be stored at least 6 inches above the ground.
 25. Any other requirement deemed necessary by the Department or Health Authority to protect the public health in view of the particular nature of the food service operation shall be met.
 26. A refrigerated truck may be required to hold cold food product depending on size of the event.

REQUIRED FOOD TEMPERATURES:

Cold Food: 41°F or below • Hot Food: 135°F or above

Proper Cooking temperatures of food product per NJ State Sanitary Code shall be followed per NJ State Sanitary Code

Food in transit must be protected from contamination during transportation and must meet the above temperature requirements.

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ACLF Food Vendors Terms and Conditions

- This is a rain or shine event
- Set up Time is designated from 10 am until 11:45 am ONLY. All vendors must be open for business by 12 p.m. No selling before noon.
- All vendors must participate during the full festival hours. Early breakdown is NOT permitted.
- Food vendors are only permitted to sell items that they have been approved and listed in their initial vendor application. NO EXCEPTIONS!
- All food vendors must comply with both health department and fire code regulations.
- All spaces will be pre-assigned by the festival committee. All vendors must report to the Festival site to be directed to their space(s). The Festival Committee reserves the right to assign all spaces and all decisions are final. Note all spaces are approximately 10x10.
- Spaces are not transferable. No vendor shall assign, subdivide, or share vendor space with any other business unless approval, in writing, has been obtained from the festival committee. One business per table/space.
- We encourage all vendors to please ensure proper care and attention is given to table displays, in order to fully engage festival attendees.
- Be responsible for your own set-up and cleanup. Trash cans will be provided please use them.
- We ask that you please be mindful of the cost of the items you are selling, and make your prices affordable. This is a free event to the community.
- Cancellation of space: Application fees are non-refundable. The AC Latino Festival Committee is not liable if weather or other conditions prevent the food vendor from attending and fulfilling the contractual obligation as a vendor. No refunds will be made for weather, accident, health or other cause for non-participation.
- Every participant agrees that it will indemnify and hold harmless of, from and against all claims, demands, actions, damages, losses, costs, liabilities, expenses and judgments' recovered from or asserted, together will all cost in connection with the defense thereto, including attorney's fees, again the Atlantic City Latino Festival, City of Atlantic City, the State of New Jersey, the Casino Redevelopment Development Authority, and their agents or assigns, on account of injury or damage to a person or property. The Atlantic City Latino Festival shall not be responsible for any loss of or damage to the property of the other party hereto, including but not limited to, loss or damaged occasioned by theft, fire smoke, weather, acts of God, public enemy riot, civil commotion or other insurable casualty and food vendors, exhibitors and sponsors expressly waive any claim of liability against the other party hereto with respect to such loss or damage. Accordingly, it shall be the responsibility of the exhibitor and sponsor, respectively, to secure insurance or otherwise protect itself and its property against such loss or damage.

I have read, understand and agree to comply with the rules as stated above.

Signed: _____ **Date:** _____

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