

## **Definition of Important Terms For Temporary Food Facilities**

**Adulterated**— Food that bears or contains any poisonous or deleterious substance that makes the food impure or injurious to health.

**Annual Fundraising**— The events that most non-profit Temporary Food Facilities operate. Non-profits are not charged for permit fees. Incorporation of 'for-profits' may involve fees.

**Approved source**— Food that is processed & obtained from a permitted facility based on a determination of conformity with principles, practices, & generally recognized standards that protect public health. Food prepared in a private home may **not** be used or offered for sale in a food facility.

**Community Event**— An event that is of a civic, political, public, or educational nature, including state & county fairs, city festivals, circuses, and other public gathering events.

### **CalCode- California Retail Food Code. Effective July 1, 2007**

Current State Law that all retail food facilities must abide by in California.

**Commissary**— A permitted food facility that mobile food facilities must use to (a) store equipment, (b) store and prepare food, (c) utensils are cleaned, (d) liquid and solid water are disposed of, & (e) potable water is obtained.

**Enforcement Agency**— Placer County Environmental Health.

**Event Organizer**— The event organizer is responsible to: (a) Complete and submit the Application for Community Event Coordinator, (b) Distribute and then collect completed food vendor applications, (c) Provide site map, & (d) Assure the event has adequate rest rooms, waste collection and disposal, & janitorial services.

**Food**— Any raw or processed substance, ice, beverage, including water, or ingredient intended to be used as food, drink confection, chewing gum, or condiment for human consumption.

**Food Facility**— Food Facility means an operation that stores, prepared, packages, serves, vends, or otherwise provides food for human consumption at the retail level. Includes, but not limited to; Private and public school cafeterias, licensed health care facilities, commissaries, mobile food facilities, mobile support units, vending machine, Certified Farmers Markets, and TEMPORARY FOOD FACILITY (TFF)

### **Nonprofit Charitable Organization—**

- (a) A corporation incorporated pursuant to the Nonprofit Corporation Law (Division 2 of Title 1 of the Corporations Code). That is exempt from taxation pursuant to paragraphs (1) to (10), inclusive, & paragraph (19) of Section 501(c) of the Internal Revenue Code and Section 23701d of the Revenue and Taxation Code.
- (b) An organization that was organized and is in operation for charitable purposes & meets the requirements of Section 214 of the Revenue and Taxation Code.

### **Nonprofit Charitable Temporary Food Facilities**

- (a) A temporary food facility that is conducted by a Nonprofit Charitable Organization, as defined in Section 113841.
- (b) An established club or organization of students that operates under the authorization of a school or other educational facility.

**NOTE:** A Nonprofit Charitable Temporary Food Facility may operate up to four times annually. These Four time periods shall not exceed 72 hours each.

**Person In Charge (P.I.C.)** - An individual present at a food facility that is responsible for the operation of the food facility. Must be able to demonstrate an adequate knowledge of food safety principles as related to the specific food facility operation. A P.I.C. **must** be on site at all hours of operation.

**Potentially Hazardous Food (PHF)** - Food that requires temperature control because it is in a form capable of supporting the rapid growth of micro-organisms, the growth and toxin production of *C. botulinum*, or, in raw shell eggs, the growth of salmonella enteritidis. PHF includes; food of animal origin that is raw or heat treated, food of plant origin that is heat treated or consists of raw seed sprouts, cut melons, etc.

**Sanitizing**— The application of heat or approved chemical on cleaned food contact surfaces (utensils, equipment, counters, etc.) to reduce the levels of potentially hazardous microorganisms.

**TFF—(Temporary Food Facility)** A food facility that may be readily disassembled for storage or for transporting, & readily assembled to its original integrity at a different location, is easily movable, & operates at a fixed location for the duration of an approved community event.

**Thermometer—** The piece of equipment used to take cold or hot temperatures of food. Must be calibrated and operating correctly. Range of 0°F to 220°F and above.

**Big 7** – The owner of the food facility or P.I.C. can exclude an employee who has one or all of the following diseases:

**1. Salmonella typhi** - a.k.a. Typhoid Fever

**Mode of Transmission-** Direct or indirect contact with patient or carrier, shellfish, water, raw fruits, vegetables, & dairy products. Food or water can be contaminated by feces or urine of disease carrier.

**Symptoms** - Persons with typhoid fever usually have a sustained fever as high as 103° to 104° F. They may also feel weak, or have stomach pains, headache, or loss of appetite. In some cases, patients have a rash of flat, rose-colored spots.

**Control** - Sanitary disposal of human feces & maintained restrooms. Fly control. Pasteurization of milk supply. Basic employee hygiene & hand washing. Can be cooked out at 136°f for 30 minutes.

**2. Entamoeba histolytica** - a.k.a. Amebic Dysentery, Amebiasis

**Mode of Transmission** – Hand to mouth contact that has touched the stool of a person who is infected. By swallowing something, such as water or food that is contaminated. By touching & bringing to your mouth cysts (eggs) picked up from surfaces that are contaminated.

**Symptoms-** On average, about one in 10 people who are infected become sick from the infection. The symptoms often are quite mild and can include loose stools, stomach pain, and stomach cramping. Amebic dysentery is a severe form of amebiasis associated with stomach pain, bloody stools, and fever.

**Control** – Basic employee hygiene.

**3. Salmonella spp.**

**Mode of Transmission-**Ingestion of the organism in contaminated food by the feces from infected person or animal. Cross contamination of raw to ready to eat.

**Symptoms-**Sudden abdominal pain, diarrhea, vomiting and fever. Acute gastroenteritis.

**Control-** Proper sanitation & hygiene. Proper food temperature must be carefully observed during food preparation. Thorough cooking is required. High heat kills bacteria. Vector control. Can be cooked out at 130°f for 30 minutes. **Common Foods-** Meat pies, poultry, creams and gravies, and dairy products.

**4. Hepatitis A virus**

**Mode of Transmission-** Ingestion of water, milk, oysters and clams near sewage outfall.

**Symptoms-** fatigue, abrupt onset with fever, headaches, malaise, nausea and abdominal discomfort, anorexia, vomiting can occur. Jaundice.

**Control-** Through proper sanitary sewage disposal, proper food sanitation and personal hygiene.

**5. Shigella spp.** – a.k.a. Shigellosis, Bacillary Dysentery

**Mode of Transmission-** Objects of food contaminated with feces.

**Symptoms-** diarrhea, fever, abdominal pains, vomiting, cramps and chills.

**Control-** Controlling the sanitation and sanitary disposal of infected feces. Hygiene. Special attention paid to foods that require a large amount of handling; salads, tuna, potato, shrimp, pasta and chicken varieties.

**6. Norovirus** - \* highly contagious

**Mode of Transmission-** found in the stool or vomit of infected people. People can become infected by eating food or drinking liquids that are contaminated; touching surfaces or objects contaminated, and then placing their hand in their mouth; having direct contact with another person who is infected and showing symptoms.

**Symptoms-** nausea, vomiting, diarrhea, and some stomach cramping. Sometimes low-grade fever, chills, headache, muscle aches, and a general sense of tiredness. The illness often begins suddenly, and the infected person may feel very sick. In most people the illness is self-limiting with symptoms lasting for about 1 or 2 days. In general, children experience more vomiting than adults.

**Control** - Good hygiene & proper hand washing, deter cross contamination, & proper sanitizing.

**7. Enterohemorrhagic or shiga toxin E. coli** -a.k.a. Enterohemorrhagic strain O157:H7

**Mode of Transmission-** Consuming contaminated meats that is undercooked. Raw Milk.

**Symptoms-** abdominal cramps, fever, watery stools, often turning bloody. Kidney failure.

**Control-** Thoroughly cooking all meat products to 155°f for 15 seconds.