



48<sup>th</sup> Aerospace Medicine Squadron  
Public Health Flight

RAF Lakenheath, United Kingdom

Phone: **01638528777** DSN: **226-8777**

E-mail: [48amds.sgpm@lakenheath.af.mil](mailto:48amds.sgpm@lakenheath.af.mil)

## Temporary Food Booth Application & Guidelines

LOG #: \_\_\_\_\_

TODAY'S DATE: \_\_\_\_\_

<b>1. Organization requesting Food Booth: Food Vendor/Business Name:</b>	
<b>2. Date and Time of event:</b>	
<b>3. Location of event:</b>	
<b>4. Point-of-Contact (Name, Phone &amp; FAX) Vendor/Business Contact Information</b>	
<b>5. Types of food to be sold: (i.e. type of meats, vegetables, sides)</b>	
<b>6. a. What will be used to heat/cook food items: b. Where/ When will food be cooked:</b>	
<b>7. What will be used to refrigerate food items:</b>	
<b>8. Where will vendor be purchasing food from: (receipts will be needed to verify purchase)</b>	
<b>9. If not purchased from an approved source (Can be found on the product packaging.)</b> <b>a. Product Name</b> <b>b. Manufacturer</b> <b>c. Address of Manufacturing Company</b> <b>d. Expiration/ "Sell-by" Date</b>	

10. If any information (dates, POC, location, etc.) changes, I will contact Public Health at 01638528777. **I also understand previously approved applications do not confirm that this submission will be approved.** Please submit application at least three weeks prior to large events.

Approved / Disapproved

\_\_\_\_\_  
Applicant Signature

\_\_\_\_\_  
Public Health Representative Signature/Stamp



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## **Temporary Food Booth Application & Guidelines**

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Individuals or groups planning to hold events on either RAF Lakenheath, RAF Mildenhall, or RAF Feltwell that are open to the public must obtain approval from 48 AMDS, Public Health Flight. All off base businesses and food vendors must complete a new application and obtain approval from the 48 AMDS, Public Health Flight prior to and for each individual event.

**NOTICE:** All persons working in a TFB must follow the requirements outlined in this application. A **signed statement of understanding will be given to Public Health prior to the date of the activity/event.**

### **REQUIREMENTS**

**Approved Sources:** All food items for sale must be purchased from an approved source. If food is not purchased from an approved source a list of all food items, to include each Product Name, Manufacturer, Address of Manufacturing Company, Expiration/ "Sell-by" Date, must be submitted to Public Health for approval.

**Food Source:** Only those food items that require limited preparation shall be served.

- a. All foods must be approved by Public Health. Home canned and home prepared foods, ice made at home, unpasteurized (raw) milk/cheese products, ruminant meats, or storage of foods at private homes are not allowed.
- b. The sale of potentially hazardous food items will be permitted only with written approval from Public Health.
- c. Food items such as lumpia, egg rolls, marinated meats, tortillas, and chili must be prepared in a kitchen facility approved by Public Health.

**Fresh Fruits/Vegs:** Must be washed prior to use. If serving whole/sliced fruit

**Temperatures:** All hot foods must be maintained at or above 135° F/57° C. All cold foods must be maintained at or below 41° F/5° C during storage, preparation and serving.

- a. Pork/ground meat must be cooked to at least 155° F/68° C (internal temperature).
- b. Poultry must be cooked to at least 165° F/73° C (internal temperature).

**Ice:** Any ice that will be consumed or which comes in contact with any food or beverage must be obtained from an approved source and stored in a clean, closed container. Ice will be dispensed using ice scoops or large spoons. These utensils may be stored in the ice or dry containers as long as the handle remains upright and does not come in contact with ice or other sources of contamination.

**Utensils:** Only disposable eating utensils will be used. Utensils will be dispensed 'handles up', in a container, unless individually packaged. Utensils must be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.

**Condiments:** The use of individually packaged condiments is encouraged. If individual packages are not available, condiments should be served through squeeze bottles or pump containers.

**Preventing Contamination:** All food must be wrapped until ready for use to protect it from dust and insects. Samples may be given in a manner that does not promote cross contamination from hands or other sources.

**Sanitizing:** Food contact surfaces such as grills, stoves, and preparation tables will be kept clean and protected from contamination by dust and insects.



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- a. Food contact surfaces will be cleaned with cloths that have been soaked in 100-ppm chlorine (2 teaspoon/capfuls of bleach to one gallon of water). Cloths will be clean and odor free and will only be used to clean food preparation surfaces.
- b. Chlorine solutions should be changed every hour or sooner if needed.

**Personal Hygiene:** People can carry and spread diseases without showing any signs of disease. Good personal hygiene on the part of every food booth worker is vital to food safety. Workers shall:

- a. **NOT WORK** if they have one or more of the following: diarrhea, fever, vomiting, jaundice, or has pustule lesions, boils or infected wounds on the hands wrists or exposed portions of the arms.
- b. **WASH HANDS** before beginning work, twice after using the bathroom, after smoking, and any other time the hands are contaminated.
- c. **USE** an alcohol based hand-sanitizer (60-90%) or soap and warm water for hand washing. Hands should be dried on individual disposable paper towels.
- d. **NOT TOUCH** ready-to-eat foods with bare hands. Single use gloves, deli tissue or utensils should be used as a barrier.
- e. **NOT EAT** or smoke while preparing food or while in the food preparation area. Drinks are allowed if they are in a closed container or consumed with a straw, and pose no risk of contaminating food.
- f. **WEAR** a hair cover (hat, hair net, scarf, etc.)
- g. **NOT WEAR** any jewelry, except for a plain wedding band.
- h. **BATHE/SHOWER** daily and wear clean clothes (**no tank tops, bikini tops or exposed underarms**)

**Pets:** Pets are NOT ALLOWED in the TFB or food preparation area at any time.

**Trash:** Trash and garbage should be disposed of in lined and covered trashcans. Trashcans must be emptied into the dumpster whenever they become full. Dumpster lids and openings should also be kept closed.

**Attention:** By signing this "Temporary Food Booth Application & Guidelines" form you are stating that you have read and understood the directions and requirements as outlined in this document. **Compliance is mandatory.**

Last Name, First Name (Please Print)	Signature	Date Trained / Read and Understood

I have briefed Food Handler and have assured basic knowledge of the above requirements.  
Public Health Technician Signature/Stamp & Date

