

## Swap Meet Food Booth

### Multi Event Vendor (MEV) Permit

#### General Operating Requirements:

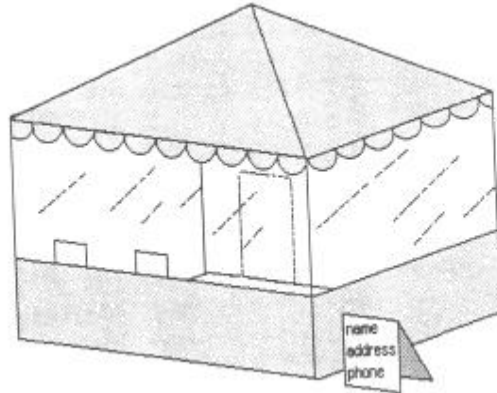
- ✓ **Obtain MEV Permit:** see MEV Packet for more detailed requirements
- ✓ **Overhead Protection:** all food stands are required to have overhead protection
- ✓ **Food protection:** open food must be protected from contamination (examples: dust, flies) with adequate barriers such as fully-enclosed booth or food compartments
- ✓ **Business name posted:** by use of a sign or otherwise approved method
- ✓ **Food items stored 6 inches off the ground:** by use of a riser, table or other approved method
- ✓ **All food/beverage comes from an approved source:** Food prepared or stored at home is prohibited from use, except approved cottage food products.
- ✓ **Handwashing Station:** a handwashing station is required if any non-prepackaged foods will be handled
- ✓ **Warewashing/Utensil Washing Station:** a warewashing station is required if any open food is prepared and/or served using multi-service utensils
- ✓ **Restroom (toilet and stocked handwashing):** within 200ft of booth
- ✓ **Garbage/trash storage and disposal:** in a sanitary manner
- ✓ **Potable water supply accessible**
- ✓ **Proper waste water disposal:** Waste water shall **not** be disposed of onto the ground or a storm drain, must be disposed of into sanitary sewer
- ✓ **No live animals, birds or fowl:** within 20ft of any food sales or storage locations

#### Food Booth Structure:

The TFF booth shall be designed to protect the food and beverages from contamination. The booth must be entirely enclosed with four complete sides, a top, and a cleanable floor or in food compartments. Construction materials such as plywood, canvas, plastic, and fine-mesh fly screening (at least 16 mesh/sq. inch) may be used. Rental booths constructed, as noted below, may be used when approved by EMD.

- Food Compartment means an enclosed space with all of the following characteristics:
  - (a) The space is defined by a physical barrier from the outside environment that completely encloses all food, food-contact surfaces, and the handling of nonprepackaged food.
  - (b) All access openings are equipped with tight-fitting closures, or one or more alternative barriers that effectively protect the food from contamination, facilitate safe food handling, while minimizing exposure to the environment.
  - (c) It is constructed from materials that are nontoxic, smooth, easily cleanable, and durable.
- A floor is required for a booth operating on grass or dirt. The floor must be plywood, tarp or other materials approved by EMD. (Pavement is acceptable).
- Ceiling shall be smooth, durable, and readily cleanable. Screening shall only be acceptable as a ceiling material above cooking equipment when necessary for ventilation purposes.

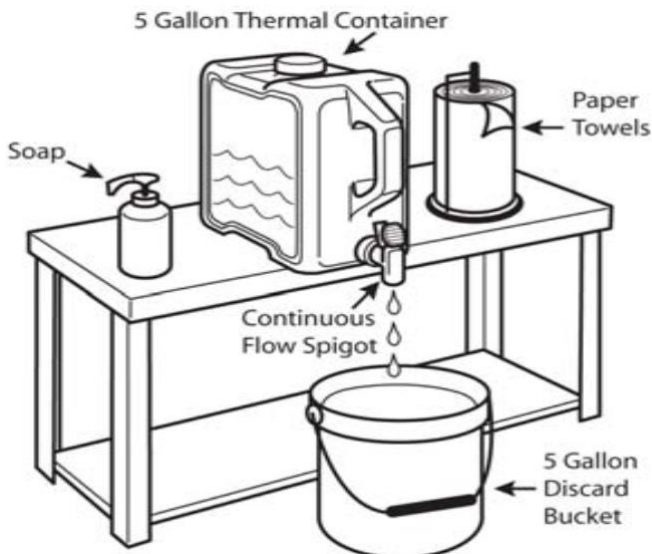
- Doors and food service openings shall be equipped with tight-fitting closures to minimize the entrance of insects.
- The use of more than two pieces of ancillary equipment (coolers, refrigerators, etc.) may require a separate enclosure and/or permit.



**Additional Requirements:**

- Food operations that have adjoining BBQ facilities and cooking equipment set up outside the enclosed booth should have a pass-through window to allow for foods to be brought inside the booth.
- One ice chest for each kind of meat/food item approved to cook outside is allowed outside booth next to the cooking equipment. All other ice chests with food items must be stored inside the booth.
- All approved equipment outside of the booth must be sectioned off from the public by using ropes or other approved methods (e.g. caution tape) to prevent contamination of the food and injury to the public.

Handwash Station Set-up



Warewash Station Set-up

