

COMMUNITY FESTIVALS

REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS



South Carolina
**DEPARTMENT OF
AGRICULTURE**

Community Festivals are events sponsored by a community group or organization that have multiple food vendors recruited to provide food to the public for a time period not to exceed three (3) consecutive days or no more than seventy-two (72) continuous hours.

Each community festival is unique and will not be held more frequently than annually. A sponsoring organization or group may have multiple, differently themed, community festivals in a year.

REGULATION 61-25

Section 9-9

Should be reviewed by the Event Coordinator(s) and Vendor(s) prior to operations.

This fact sheet may be used as a preparation tool but does not contain information regarding all structural/operational requirements.

The Event Coordinator must complete the Event Authorization form and gain approval for the Food Vendors that will operate at the festival from SCDA prior to food service commencing.

It is the responsibility of the Food Vendors to comply with and operate per Regulation 61-25. SCDA may conduct unscheduled inspections to evaluate compliance throughout the event.

SCDA may issue a written notice directing any or all vendors to cease operations if any vendor is out of compliance.

REQUIREMENTS BEFORE OPERATING AT A COMMUNITY FESTIVAL

FOOD PREPARATION AREAS

- Must have overhead protection and be provided with adequate barriers to prevent access to the food preparation area by the public (examples: tables, equipment, etc.)

WATER SYSTEM/SOURCE

- Must be from approved sources
- If a drinking water hose is attached to a water system, it must be food grade and of a different color from the sewage hose

BACKFLOW PREVENTION DEVICE

- Must be approved and installed when a hose is attached to a drinking water system

SEWAGE

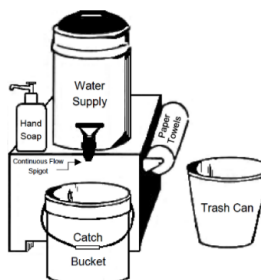
- Must be retained in closed containers that are adequate in number and capacity, or directly discharged into an approved sewage system. Adequate toilet facilities must be provided

EQUIPMENT AND UTENSILS

- Must arrive clean and ready to use
- Sufficient quantities must be brought to the site to conduct the food preparation activities
- Must be protected during storage

HANDWASHING STATION

- Each handwashing station must be supplied with soap and paper towels



- When a handwashing sink is not available, a container of water with a spigot and a catch bucket must be set up at each vendor's site
- Gloves and/or hand sanitizers are not allowed as a substitute for handwashing or to eliminate the need for handwashing facilities

FOOD

- Must be from an approved source
- Time/temperature control for safety (TCS) foods, such as raw meats, must be ready to cook
- **TCS foods cooked or fully prepared offsite must be provided by an entity holding a retail food establishment permit**

ICE

- Must be from an approved source. If used as a coolant for foods, it must not be used for edible ice

FOOD THERMOMETER

- Each vendor must have at least one metal probe type food thermometer that is scaled to check hot and cold food temperatures

HOT HOLDING OF TCS FOODS

- Once cooked, TCS foods must be kept at 135°F or above
- Any remaining hot held TCS food must be discarded at the end of the day

COLD HOLDING OF TCS FOODS

- Stored separately to prevent cross contamination
- TCS foods must be kept at 41°F or below

NON-TCS

- Cakes, breads, and cookies that are not made at a permitted retail food establishment may be offered for sale