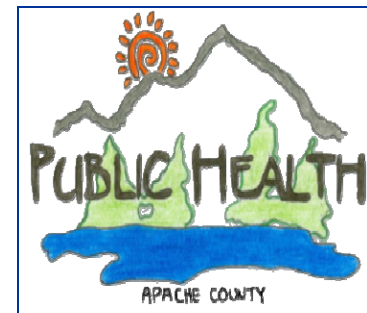


**APACHE COUNTY
PUBLIC HEALTH SERVICES DISTRICT
Environmental Health Division**



**SPECIAL EVENTS
FOOD BOOTH REQUIREMENTS
and
FOOD AND DRUG ADMINISTRATION
CHECKLIST**

SPECIAL EVENT FOOD BOOTH REQUIREMENTS

The information contained in this booklet does not replace the information contained in the 1999 Arizona Food Code (Food Code). It is a guideline and other Food Code requirements may be imposed after a review of the application for a license.

FLOORS, WALLS, CEILING

FLOORS

FOOD CODE (FC) 6-101.11(B)(1)

In a TEMPORARY FOOD ESTABLISHMENT:

If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable APPROVED materials that are effectively treated to control dust and mud.

WALLS AND CEILING

FC 6-101.11(B) (2)

Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

OPENINGS

FC 6-202.15(D)

If a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by 16 mesh to 1 inch screens or other effective means. The health inspector may waive the screening requirement if flying insects or other pests are absent due to the location of the (temporary) establishment, the weather, or other limiting condition.

- CLOTHING STORAGE: Personal clothing and belongings should be stored at a designated place in the TFE away from food preparation, food service and warewashing areas.
- TOXIC MATERIALS: Poisonous or toxic materials shall be properly labeled and stored so they cannot contaminate food, equipment, utensils, and single-service and single-use articles. Only those chemicals necessary for the food service operation shall be provided.

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- **FLOORS:** Unless otherwise approved, floors of outdoor TFEs should be constructed of concrete; asphalt; non-absorbent matting; tight wood; or removable platforms or duckboards which minimize dust and mud. The floor area should be graded to drain away from the TFE.
- **WALLS AND CEILINGS:** The TFE must be covered with a canopy or other type of overhead protection, unless the food items offered are commercially pre-packaged food items dispensed in their original containers. Walls and ceilings, if required, are to be of tight and sound construction to protect against the elements, windblown dust and debris, insects, or other sources that may contaminate food, food contact surfaces, equipment, utensils, or employees.
- **LIGHTING:** Adequate lighting by natural or artificial means must be provided. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment and utensils; or unwrapped single-service and single-use articles.
- **GARBAGE:** An adequate number of non-absorbent, easily cleanable garbage containers should be provided both inside and outside of each TFE site. Dumpsters must be covered, rodent-proof, and non-absorbent. Grease must be disposed of properly and shall not be dumped onto the ground surface.
- **TOILET FACILITIES:** An adequate number of approved toilet and handwashing facilities shall be provided for food service workers at each event. The toilet facilities, preferably permanently established, should be conveniently located to the food preparation areas (within 500 feet of the food preparation areas). An adequate number of toilet and handwashing facilities shall be provided for patrons at gatherings lasting longer than 2-3 hours. Toilets may consist of properly designed, operated, and maintained portable toilets .

LIGHTS

FC 6-202.11(B)

Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

FC 6-303.11(C)

The light intensity shall be: (C) At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.

HAND WASHING

FC 5-203.11(C)

If APPROVED, when FOOD exposure is limited and handwashing lavatories are not conveniently available, such as in some mobile or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.

BREAK AREA

FC 6-403.11

Areas designated for EMPLOYEES to eat, drink, and use tobacco shall be located so that FOOD, EQUIPMENT, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES are protected from contamination.

ANIMALS

FC 6-501.115

Live animals may not be allowed on the PREMISES (INSIDE THE FOOD BOOTH) of a FOOD ESTABLISHMENT.

FOOD

FC 3-101.11

Food shall be safe, unadulterated, and honestly

presented.

FC 3-601.12

Food shall be offered for human consumption in a way that does not mislead or misinform the consumer.

FC 3-201.11(A)

Food shall be obtained from sources that comply with law.

FC 3-201.11(B)

FOOD PREPARED IN A PRIVATE HOME MAY NOT BE USED OR OFFERED FOR HUMAN CONSUMPTION IN A FOOD ESTABLISHMENT. If a home kitchen is registered with the Arizona Department of Health Services to make non-potentially hazardous bakery products and candy, those products may be offered for human consumption if they are properly labeled.

FC 3-303.12(A)

Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water.

FC 3-303.12(B)

Except as specified in paragraph (C), unpackaged food may not be stored in direct contact with undrained ice.

FC 3-303.12(C)

Whole, raw fruits or vegetables; cut, raw vegetables such as celery or carrot sticks or cut potatoes; and tofu may be immersed in ice or water.

FOOD STORAGE

FC 3-305.11(A)

FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other

- **SANITIZING:** Chlorine bleach or other approved sanitizers should be provided for sanitizing food contact surfaces, equipment, and wiping cloths. Sanitizers must be used at appropriate strengths. An approved test kit must be available to accurately measure the concentration of sanitizing solutions.

- **WIPING CLOTHS:** Wiping cloths that are in use for wiping food spills shall be used for no other purpose and shall be stored clean and dry or in a clean chlorine sanitizing solution at a concentration of 100 ppm.

WATER SUPPLY AND WASTEWATER DISPOSAL

- **WATER:** An adequate supply of potable water shall be available on site for cooking and drinking purposes; for cleaning and sanitizing equipment, utensils, and food contact surfaces; and for handwashing. Water must come from an approved public water supply or an approved well water supply. The water supply system and hoses carrying water must be constructed with approved food contact materials. The water supply must be installed to preclude the backflow of contaminants into the potable water supply. All hose and other connections to the potable water supply shall be maintained a minimum of 6" above the ground or top plane surface. A supply of commercially bottled drinking water or sanitary potable water storage tanks may be allowed if approved by the regulatory authority.

- **WASTEWATER DISPOSAL:** Wastewater shall be disposed in an approved wastewater disposal system. Wastewater may not be dumped onto the ground surface; into waterways; or into storm drains, but shall be collected and dumped into a receptacle or sink drain designated for the collection of wastewater or into a toilet directed to a sanitary sewer.

PREMISES

- **COUNTERS/SHELVES:** All food contact surfaces shall be smooth, easily cleanable, durable and free of seams and difficult to clean areas. All other surfaces shall be finished so that they are easily cleanable.

devices. The local fire safety authority must approve these devices. All cooking of foods should be done towards the rear of the food booth. When barbecuing or using a grill, the cooking equipment should be separated from the public for a distance of at least 4 feet by roping off or by other means to protect patrons from burns or splashes of hot grease.

- **UTENSIL STORAGE:** Food dispensing utensils must be stored in the food with their handles above the top of the food and container; in running water of sufficient velocity to flush particulates to the drain; on a clean portion of the food preparation table or cooking equipment; or in a container of water if the water is maintained at a temperature of at least 140°F and the water is changed at least every 4 hours.

- **CROSS CONTAMINATION:** Food shall be protected from cross contamination by separating raw animal foods from ready-to-eat foods during storage, preparation, holding, and display. Equipment and utensils (including knives, cutting boards, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready-to-eat food.

CLEANING

- **WAREWASHING:** A commercial dishwasher or 3-compartment sink set-up should be utilized to wash, rinse, and sanitize equipment and utensils coming into contact with food. The minimum requirements for a utensil washing set-up to wash/rinse/sanitize should consist of 3 basins, large enough for complete immersion of utensils, a potable hot water supply, and an adequate disposal system for the wastewater. A centralized utensil washing area for use by multiple food vendors may be permitted by the regulatory authority. *Equipment and utensils must be cleaned and sanitized at least every 4 hours.*

contamination; and (3) At least 6 inches above the floor.

FOOD PREPARATION

FC 3-305.14

During preparation, unpackaged food shall be protected from environmental sources of contamination.

BARE HAND CONTACT WITH READY TO EAT FOOD

FC 3-301.11(B)

FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, non-latex SINGLE-USE gloves, or dispensing EQUIPMENT.

FC 3-301.11(C)

FOOD EMPLOYEES shall minimize bare hand and arm contact with exposed FOOD THAT IS NOT IN A READY-TO-EAT form.

CONDIMENTS

FC 3-306.12(A)

Condiments shall be protected from contamination by being kept in dispensers that are designed to provide protection, protected FOOD displays provided with the proper UTENSILS, original containers designed for dispensing, or individual packages or portions.

RAW ANIMAL FOODS

FC 3-401.11

(A) Except as specified under paragraph (B) below, raw animal FOODS such as eggs, FISH, MEAT, POULTRY, and FOODS containing these raw animal FOODS, shall be cooked to heat all parts of the FOOD to a temperature and for a time that complies with one of the following methods based on the FOOD that is being cooked:

(1) 145°F or above for 15 seconds for:

(a) Raw shell eggs that are

broken and prepared in response to a CONSUMER'S order and for immediate service, and (b) Except as specified under Subparagraphs (A)(2) and (3) and ¶ (B) of this section, FISH, MEAT, and pork including GAME ANIMALS commercially raised for FOOD under a voluntary inspection program;

(2) 155°F for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites and INJECTED MEATS; the following if they are COMMINUTED: FISH, MEAT, GAME ANIMALS commercially raised for FOOD and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) above:

Minimum Temperature	Time
145°F	3 minutes
150°F	1 minute
158°F	< 1 second (instantaneous)

or

(3) 165°F or above for 15 seconds for POULTRY, ... stuffed FISH, stuffed MEAT, stuffed pasta, stuffed POULTRY, stuffed ratites, or stuffing containing FISH, MEAT, POULTRY, or ratites.

(B) Whole beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham, shall be cooked: In an oven that is preheated to the temperature specified for the roast's weight in the following chart and that is held at that temperature:

direct contact with undrained ice.

- **HOT STORAGE:** Hot food storage units shall be used to keep potentially hazardous foods at 140°F or above. Electrical equipment, propane stoves, grills, etc. must be capable of holding foods at 140°F or above.
- **THERMOMETERS:** A thermocouple or metal stem thermometer shall be provided to check the internal temperatures of potentially hazardous hot and cold food items. Food temperature measuring devices shall be accurate to Å2°F, and should have a range of 0°F to 220°F. Each refrigeration unit should have a numerically scaled thermometer accurate to Å3°F to measure the air temperature of the unit.
- **WET STORAGE:** Wet storage of all canned or bottled beverages is acceptable when the water contains at least 10 ppm of available chlorine and the water is changed frequently to keep it clean. Liquid waste water must be disposed of properly into a sanitary sewer or approved holding tank and cannot be dumped into streets, storm drains, waterways or onto the ground surface.
- **FOOD DISPLAY:** All food shall be protected from customer handling, coughing, sneezing or other contamination by wrapping, the use of sneeze guards or other effective barriers. Open or uncovered containers of food shall not be allowed at a temporary food service event, except working containers. Condiments must be dispensed in single service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food items by food workers, patrons, insects, or other sources.
- **FOOD PREPARATION:** All cooking and serving areas shall be protected from contamination. Cooking equipment, such as BBQs, propane stoves, and grills, should be roped off or otherwise segregated from the public. Patrons must be prevented from accessing areas of the TFE where food, food-contact surfaces, and equipment are located.
- **COOKING DEVICES:** Charcoal and wood cooking

sores

- **HYGIENE:** Food service workers shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods. Foodworkers shall have clean outer garments, aprons, and effective hair restraints. Smoking, eating, and drinking are not allowed by foodworkers in the food preparation and service areas. All non-working, unauthorized persons should be restricted from food preparation and service areas. Food service workers shall wash their hands prior to entering the TFE or food preparation and service areas, immediately before engaging in food preparation, after using the toilet room, and as often as necessary to remove soil and contamination and to prevent cross contamination.
- **FOOD PREPARATION:** Employees preparing food may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli paper, spatulas, tongs, single-use gloves or dispensing equipment.
- **SITE COORDINATOR:** A designated staff person responsible for compliance with health code requirements must be on site and accessible during all hours of operation of the temporary event, and shall be responsible for maintaining an accurate record of each worker's assignments at the TFE.

FOOD AND UTENSIL STORAGE & HANDLING

- **DRY STORAGE:** All food, equipment, utensils, and single service items shall be stored at least 6" off the ground or floor on pallets, tables, or shelving protected from contamination and shall have effective overhead protection.
- **COLD STORAGE:** Commercial refrigeration units should be provided to keep potentially hazardous foods at 41°F or below. An effectively insulated, hard sided, cleanable container with sufficient ice or other means to maintain potentially hazardous foods at 41°F or below may be approved for the storage of small quantities of potentially hazardous foods. Unpackaged food may not be stored in

Oven Type	Oven Temperature Based on Roast Weight	
	Less than 10 lbs	10 lbs or More
Still Dry	350°F or more	250°F or more
Convection	325°F or more	250°F or more
High Humidity	250°F or less	250°F or less

(Relative humidity greater than 90% for at least 1 hour as measured in the Cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100% humidity.)

ICE

FC 3-202.16

Ice for use as a FOOD or a cooling medium shall be made from DRINKING WATER.

FC 3-303.11

After use as a medium for cooling the exterior surfaces of FOOD such as melons or FISH, PACKAGED FOODS such as canned BEVERAGES, or cooling coils and tubes of EQUIPMENT, ice may not be used as FOOD.

IN USE UTENSILS, BETWEEN USE STORAGE

FC 3-304.12

During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:

- (A) Except as specified under ¶ (B) of this section, in the FOOD with their handles above the top of the FOOD and the container;
- (B) In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD with in containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon;
- (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED.

- (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes;
- (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS; or
- (F) In a container of water if the water is maintained at a temperature of at least 130°F and the container is cleaned.

FC 4-602.11(D)(7)

Surfaces of UTENSILS and EQUIPMENT contacting POTENTIALLY HAZARDOUS FOOD may be cleaned less frequently than every 4 hours if: In-use UTENSILS are intermittently stored in a container of water in which the water is maintained at 130°F or more and the UTENSILS and container are cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.

EQUIPMENT AND UTENSILS

FC 4-101.11

Materials that are used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be:

- (A) Safe;
- (B) Durable, corrosion-resistant, and nonabsorbent;
- (C) Sufficient in weight and thickness to withstand repeated warewashing;
- (D) Finished to have a SMOOTH, EASILY CLEANABLE surface; and
- (E) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

FC 4-202.11(A)

Multiuse FOOD-CONTACT SURFACES shall be:

**TFE operators should consult with the local health authority if considering cooking roasts (whole beef, pork, cured pork (ham) and corned beef) to ensure compliance with the provisions of the food code.

- THAWING: Potentially hazardous food shall be thawed either under refrigeration that maintains the food temperature at 41°F or less; completely submerged under running water at a temperature of 70°F or below; or as part of a cooking process.
- COOLING: Cooked potentially hazardous food shall be cooled from 140°F to 70°F within 2 hours or less; and from 70°F to 41°F within 4 hours or less at a permanently established approved food service facility.
- REHEATING FOR HOT HOLDING: Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least **165°F for 15 seconds**. Reheating shall be done rapidly so that the food is between 41°F and 165°F for less than 2 hours.

PERSONNEL

- HANDWASHING: Handwash facilities must be located in all TFEs where there is direct handling and/or preparation of food. Potable hot and cold running water under pressure with suitable hand cleaner, dispensed paper towels, and waste receptacle should be provided. Minimum requirements should include: a 5 gallon insulated container with a spigot which can be turned on to allow potable, clean, warm water to flow over one's hands into a waste receiving bucket of equal or larger volume; suitable hand cleaner; dispensed towels; and a waste receptacle. Hand wash stations are not required if the **only** food items offered are commercially pre-packaged foods that are dispensed in their original containers.
- HEALTH: Employees with communicable diseases which can be transmitted through food or who are experiencing vomiting and/or diarrhea must be excluded from food activities. Foodworkers shall not have any open cuts or

Temporary Food Establishment Operations Checklist

Food and Drug Administration *and* Conference for
Food Protection

PRE-OPERATIONAL GUIDE FOR TEMPORARY FOOD ESTABLISHMENTS - 2000

*Use this guide as a checklist for plan review and for
preopening inspections.*

FOOD SOURCE AND TEMPERATURE

- **SOURCE:** All food should be obtained from sources that comply with law. All meat and poultry should come from USDA or other acceptable government regulated approved sources. Home canned foods are not allowed nor shall there be any home cooked or prepared foods offered at temporary food service events. Ice for use as a food or a cooling medium shall be made from potable water.
- **PREPARATION:** All potentially hazardous food which is pre-cooked and pre-cooled off site for service at the temporary food service event must be prepared **at an approved, permanently established, food service facility.**
Note: Potentially hazardous foods are generally high in protein, have a pH above 4.6 and a water activity above 0.85. Common examples are red meats, poultry and raw shell eggs, fish and shellfish, and dairy products. Refer to your local health code for details.
- **TEMPERATURES:** Potentially hazardous food must be maintained at 140°F or higher or 41°F or below. Food must be cooked to the minimum temperatures and times specified below:
 - 165°F for 15 seconds--poultry; stuffing containing fish, meat, or poultry; stuffed fish, meat, pasta, or poultry;
 - 155°F for 15 seconds--comminuted fish; comminuted meat (hamburgers); pooled raw eggs;
 - 145°F for 15 seconds--raw shell eggs that are broken and prepared in response to a consumer's order and for immediate service; fish; meat and pork.

- (1) Smooth;
- (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;
- (3) Free of sharp internal angles, corners, and crevices;
- (4) Finished to have smooth welds and joints.

FC 4-301.11

Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3(of the Food Code).

FC 4-501.11(A)

Equipment shall be maintained in a state of repair and condition that meets the requirements specified in the Food Code.

FC 4-601.11

- (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.
- (C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

FC 4-701.10

Equipment food-contact surfaces and utensils shall be sanitized.

FC 4-702.11

Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.

KITCHEN AND TABLEWARE

FC 4-904.11(A)

- (A) SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented.
- (B) Knives, forks, and spoons that are not pre wrapped shall be presented so that only the han

dles are touched by employees and by consumers if consumer self-service is provided.

(C) Except as specified paragraph (B) above, SINGLE SERVICE ARTICLES that are intended for FOOD- or lip-contact shall be furnished for CONSUMER self-service with the original individual wrapper intact or from an APPROVED dispenser.

PUBLIC HEALTH PROTECTION

FC 8-101.10(A)

The regulatory authority shall apply this code to promote its underlying purpose of safeguarding public health and ensuring that food is safe, unadulterated, and honestly presented when offered to the consumer.

PREREQUISITE FOR OPERATION

FC 8-301.11

A person may not operate a food establishment without a valid license to operate issued by the regulatory authority.

RESPONSIBILITY OF THE LICENSE HOLDER

FC 8-304.11

Upon acceptance of the LICENSE issued by the REGULATORY AUTHORITY, the LICENSE HOLDER in order to retain the LICENSE shall:
(A) Post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS;
(B) Comply with the provisions of this Code...
(E) Immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health.

unpackaged and cooked to the temperature and time required for the specific FOOD.

(ii) Raw, washed, cut fruits and vegetables;

(iii) Whole, raw fruits and vegetables that are presented for consumption without the need for further washing, such as at a buffet; and

(iv) Other FOOD presented for consumption for which further washing or cooking is not required and from which rinds, peels, husks, or shells are removed

"Single-service articles" means TABLEWARE, carry-out UTENSILS, and other items such as bags, containers, placemats, stirrers, straws, toothpicks, and wrappers that are designed and constructed for one time, one PERSON use after which they are intended for discard.

Single-Use Articles.

(a) "Single-use articles" means UTENSILS and bulk FOOD containers designed and constructed to be used once and discarded.

(b) "Single-use articles" includes items such as wax paper, butcher paper, plastic wrap, formed aluminum FOOD containers, jars, plastic tubs or buckets, bread wrappers, pickle barrels, ketchup bottles, and number 10 cans which do not meet the materials, durability, strength, and cleanability specifications....

"Temporary food establishment" means a FOOD ESTABLISHMENT that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.

GLOSSARY

"**FC**" means the United States Food and Drug Administration publication, Food Code: 1999 Recommendations of the United States Public Health Service, Food and Drug Administration (1999), as modified and incorporated by reference in A.A.C. R9-8-107.

"**Food**" means a raw, cooked, or processed edible substance, ice, BEVERAGE, or ingredient used or intended for use or for sale in whole or in part for human consumption, or chewing gum.

"**Potentially hazardous food**" means a FOOD that is natural or synthetic and that requires temperature control because it is in a form capable of supporting:
(i) The rapid and progressive growth of infectious or toxigenic microorganisms;
(ii) The growth and toxin production of *Clostridium botulinum*; or
(iii) In raw shell eggs, the growth of *Salmonella Enteritidis*.
Potentially hazardous food includes an animal FOOD (a FOOD of animal origin) that is raw or heat-treated; a FOOD of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; and garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support growth the rapid and progressive growth of infectious or toxigenic microorganisms; the growth and toxin production of *Clostridium botulinum*; or in raw shell eggs, the growth of *Salmonella Enteritidis*.

"**Ready-to-eat food**" means FOOD that is in a form that is edible without washing, cooking, or additional preparation by the FOOD ESTABLISHMENT or the CONSUMER and that is reasonably expected to be consumed in that form. "**Ready-to-eat food**" includes:

(i) POTENTIALLY HAZARDOUS FOOD that is

FC 8-304.11(l)

Comply with directives of the REGULATORY AUTHORITY including time frames for corrective actions specified in inspection reports, notices, orders, warnings, and other directives issued by the REGULATORY AUTHORITY in regard to the LICENSE HOLDER'S FOOD ESTABLISHMENT or in response to Community emergencies.