Summer Food Safety

Food Vendors at Clark County Events

David Petersen – EHS – Clark County Public Health

Wednesday, July 24th, 2019
• Program Overview
  • Basic summary of our program

• Major contributing factors to foodborne illness
  • Food from unsafe sources
  • Inadequate cooking
  • Improper holding temperatures
  • Contaminated equipment
  • Poor personal hygiene
Outdoor Eating – Summer Food Safety

• Where do people eat over the Summer?
  • Farmers Markets – over 350,000 attendees in 2018
  • Clark County Fair – over 250,000 attendees in 2018
  • City of Vancouver Events – over 150,000 projected 2019
  • Clark County Amphitheater – over 120,000 projected 2019
  • July 4th events – 4 major venues across the county
  • Runs, openings, festivals, markets, bazaars, sporting events, etc. Well over 100 events occur over evenings and weekends.

• Who feeds them?
  • Mobile food trucks, food booth vendors, and concession stands.
Food Vendor Permits

• Anyone preparing and serving food to the public must be properly permitted.
  
  • **Annual Permit:** This permit allows food vendors to operate at multiple events for one year.
  
  • **Temporary Permit:** This permit allows food vendors to operate at a single event.
  
  • Inspections occur on all permit types.

• **Event coordinator meetings, planning, and community resource.**
  
  • We seek to educate vendors of the need for a permit and provide a resource to help vendors operate properly.
Temporary Event Permit

• Each Temporary Event Permit is Unique
  
  • Applicants may be professional chefs, booster clubs, restaurants, community groups, national food companies, etc. There is a very wide range of skills and knowledge

  • Food items and menus differ with each event permit.

• How do we minimize public health concerns?

  • Each permit is reviewed by a food safety specialist. Prior to the event we speak with each applicant about the details of their menu items, food preparation steps, food handling, physical set-up, and employee hygiene. We are seeking to minimize the risk factors that can contribute to foodborne illness.

  • Each event is attended and each permit receives an inspection.
Permit Inspections – Event Inspections

• All permit holders are inspected.
  • During inspections we verify proper hand washing, proper food temperatures, and that proper food handling is occurring.

• Non-Permitted Food Vendors
  • When we encounter a non-permitted vendor who’s operation requires a permit we ensure that they are inspected. Vendors who pass inspection and wish to stay open are billed a fee and allowed to operate. Vendors who do not pass are closed.
Thank you!

Comments and questions

Events EHS – David Petersen – dave.petersen@clark.wa.gov

Program Manager – Brigette Bashaw – brigette.bashaw@clark.wa.gov