

**Regulation 61-25**  
**Retail Food Establishment**  
**Chapter 9**

**9-9 COMMUNITY FESTIVALS**

This standard shall apply to the service of food and the requirements of food vendors at community festivals.

**(A) Definitions.**

**Community festivals** are defined as events sponsored by a community group, city/county/state organization, as a community celebration, that are generally theme related, and 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, although a sponsoring organization or group might have multiple but differently themed community festivals in a year.

**(B) General.**

(1) Community festival food vendors shall comply with all applicable sections of this regulation except as outlined in this standard.

(2) The Department may prohibit the distribution of certain time/temperature control for safety food and may modify specific requirements for physical facilities when, in the opinion of the Department, no health hazard will result.

**(C) Employees.**

(1) Food vendor employees shall not contact exposed, ready-to-eat-food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing utensils.

(2) Personal clothing and belongings shall be stored in a designated place away from food preparation, food service, dry storage areas, utensils, single-use article storage, and utensil washing areas.

**(D) Food.**

(1) All food/ice shall be obtained from sources approved by the Department.

(2) All food items must be protected from contamination during transportation, storage, cooking, display, and service.

(3) All food vendors shall prepare, hold, and serve food according to all applicable sections of Chapter 3, *Food*.

(4) Time/temperature for safety foods, such as raw meat products, shall be ready to be cooked.

(5) All time/temperature for safety food fully prepared or cooked offsite shall be provided by a retail food establishment or mobile food establishment permitted under the regulation.

(6) Only quantities of meat, such as barbecue, may be pulled, chopped, or cut for same day service in the food vendor's preparation area.

(7) No mechanical chopping equipment will be allowed in unenclosed preparation areas.

(8) Time/temperature for safety foods that have been cooked or in hot holding at any point during the daily operating hours shall be discarded at the end of the day.

(9) Condiments shall be protected from contamination by being kept in dispensers that are designed to provide protection or offered in individual packages.

(10) Cakes, breads, and cookies that are not made at a permitted retail food establishment may be offered for sale only if they are not a time/temperature for safety food.

(11) Ice shall be obtained in closed single-service bags or approved covered containers and shall be protected from contamination. Ice used as a coolant for foods shall not be used for edible ice.

(12) Each community festival food vendor shall have at least one temperature measuring device for checking temperatures of food that meets the following requirements:

(a) Able to be calibrated; and

(b) Appropriate for the food density being checked.

(13) Food shall be kept covered except during times of continuous serving or display.

(14) Covers or lids may be removed only for monitoring, stirring, or adding additional ingredients.

**(E) Construction.**

(1) Food preparation areas shall have overhead protection and adequate barriers (e.g., tables or equipment) to prevent the access to the area by the public.

(2) Equipment shall arrive clean and ready to use.

(3) Utensils and single use articles shall be clean, protected during storage, and in sufficient quantities to conduct the activity.

**(F) Handwashing Sinks.**

- (1) When a handwashing sink is not available, a container of water with a spigot, soap, disposable towels, and a catch bucket shall be provided.
- (2) Gloves and/or hand sanitizers shall not be allowed as a substitute for handwashing facilities.

**(G) Water system.**

- (1) Drinking water hoses shall be made from food grade materials and shall be a different color from hoses used for sewage.
- (2) Drinking water hoses shall be capped or covered when not in use and shall be stored separately from sewage hoses.
- (3) When attached to a drinking water system, the hose shall be equipped with an approved backflow prevention device.

**(H) Sewage Retention.**

- (1) Sewage that is not directly discharged into an approved sewage system shall be kept in closed containers with adequate capacity or adequate in number to prevent spillage and must be discharged into an approved sewage disposal system as often as needed.
- (2) All sewage lines shall be connected to sewage tanks with watertight seals.
- (3) Used cooking oil shall be disposed of in an approved manner.
- (4) Adequate toilet facilities shall be provided.
- (5) Adequate trash cans and other sanitary facilities, as deemed necessary by the Department, shall be provided to support the community festival food vendors.

**(I) Specific Exemptions.**

- (1) Community festival food vendors are exempt from the requirements for training certification in 2-102.20.
- (2) Community festival food vendors that provide food pursuant to 8-301.12(A)(11),(12),(19) and (20) are exempt from the requirements of this standard.
- (3) Hot water requirements are waived for food vendors at community festivals.

**(J) Authorization.**

(1) No person, retail food establishment, or mobile food unit may serve time/temperature control for safety food at a community festival unless the sponsoring entity obtains authorization from the Department.

(2) The sponsoring entity of a community festivals shall appoint an Event Coordinator as a point of contact.

(3) Any sponsoring entity that operates or proposes to operate a community festival where time/temperature for safety food will be served shall apply for authorization on the form provided by the Department prior to commencement of the festival. The following information must be submitted with the application:

(a) The Event Coordinator's name and contact information;

(b) The dates of the seventy-two (72) continuous hour period in which all food vendors will be in operation;

(c) A list of food vendors, with contact information, that will operate at the event; and

(d) The time that all food vendors are required to be ready for operation.

(4) Each community festival food vendor shall be authorized by the Department prior to serving food to the public at the festival.

(5) The Department may require a sponsoring entity or a food vendor to submit information sufficient to determine if the definition and requirements of this standard or regulation are met. This information may include, but is not limited to, information defining the community group, city/county/state organization, event schedule(s), hours of food vendor operations, vendor list and foods specific to those vendors, and vendor contact information.

(6) When the Department determines that a sponsoring entity or a food vendor has violated applicable provisions of this standard or regulation, the Department may issue a written notice directing any or all food vendors to cease operations until the violations are corrected as determined by the Department.

# 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

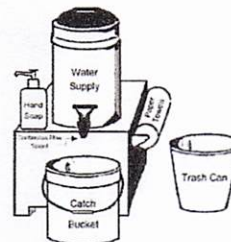
- Must be retained in closed containers that are adequate in number and capacity, or directly discharged into an approved sewage system. Adequate toilet facilities must be provided

### 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

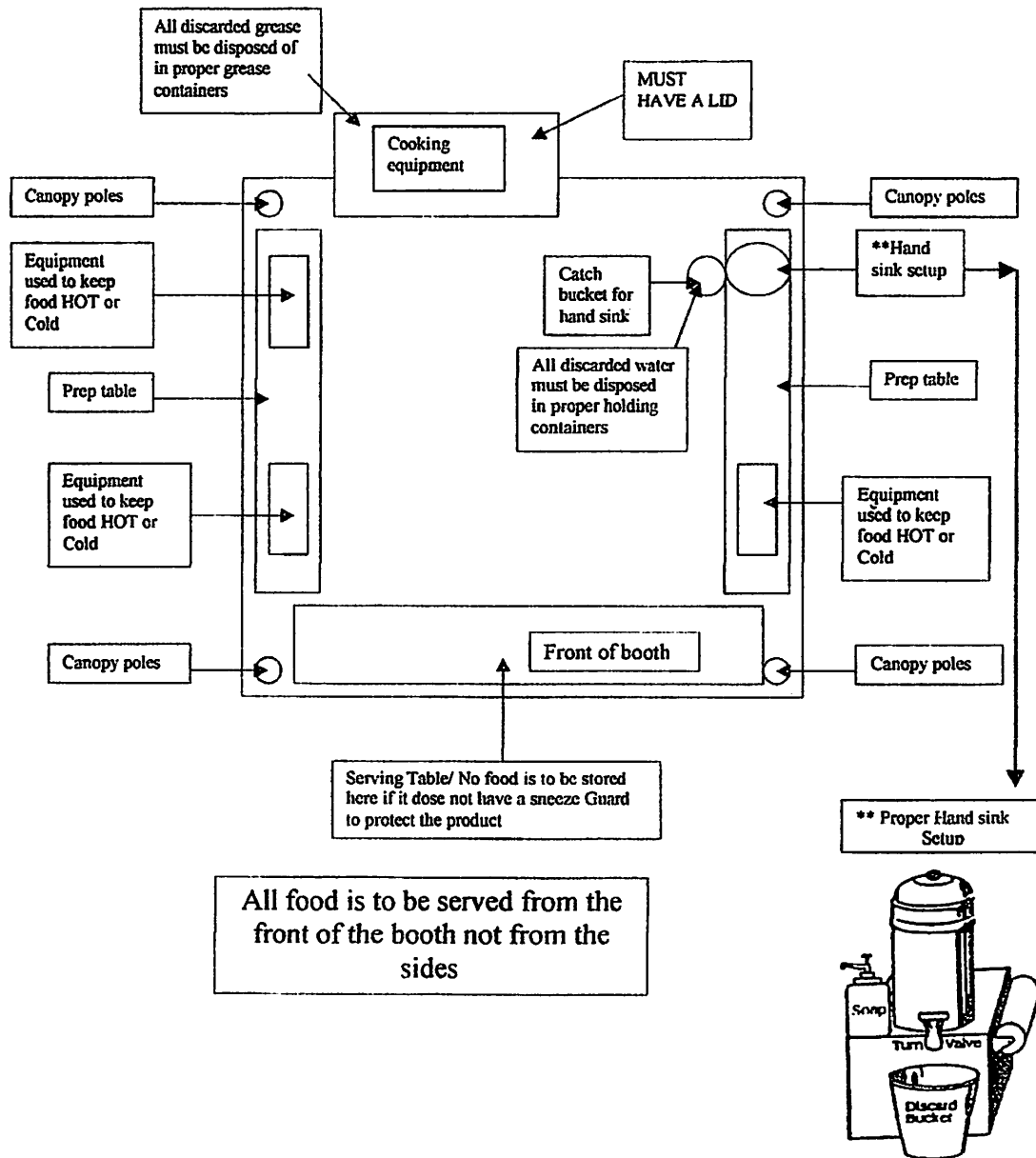
### COLD HOLDING OF TCS FOODS

- 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

## Example of a Basic Special Event set up.





# PROPER COOKING & REHEATING TEMPERATURES

REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS



South Carolina  
**DEPARTMENT OF  
AGRICULTURE**

Ensure that time/temperature control for safety (TCS) foods are thoroughly cooked to reduce the risk of foodborne illnesses. Cook and reheat all TCS foods to minimum internal temperatures for the required times as measured with a food temperature thermometer.

## COOKING



- Fruits, vegetables, and grains (rice, pasta) for hot holding

**135°F**



- Cuts of raw beef, pork, and lamb
- Eggs for immediate service
- Fish, including shellfish and crustacean

**145°F FOR 15 SECONDS**



- Ground or tenderized meats
- Ground, chopped or minced fish
- Eggs for hot holding

**155°F FOR 17 SECONDS**



- Raw poultry
- Stuffed meats, fish, poultry or pasta
- Stuffing that includes meat, fish or poultry

**165°F**

## REHEATING



- TCS food that is cooked, cooled, and reheated for hot holding

**165°F WITHIN 2 HOURS**



- TCS food that is cooked, cooled, and reheated for immediate service

**ANY TEMPERATURE**



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## SAMPLE COOKING LOG

| COOKING (INTERNAL TEMPERATURE)   |             |       |       |       |       | REHEAT |
|--|-------------|-------|-------|-------|-------|--------|
| DATE   | FOOD ITEM   | 135°F | 145°F | 155°F | 165°F | 165°F  |
| 07/01/2024   | chicken     |       |       |       | 169.1 |        |
| 07/01/2024   | pork        |       | 147.3 |       |       |        |
| 07/01/2024   | ground beef |       |       | 159.8 |       |        |
| 07/01/2024   | eggs        |       | 148.6 |       |       |        |
| 07/01/2024   | beef stew   |       |       |       |       | 172.3  |
| <b>COMMENTS:</b><br>All food items were cooked as required. Beef stew was reheated from 38°F to 172°F within 35 minutes. |             |       |       |       |       |        |

See Regulation 61-25 for complete requirements.

# PROPER HOLDING TEMPERATURES

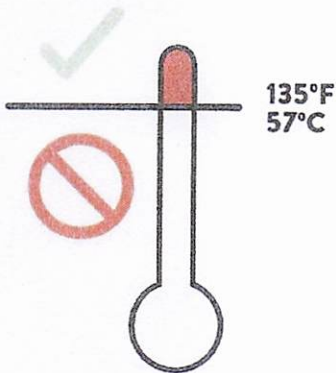
REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS



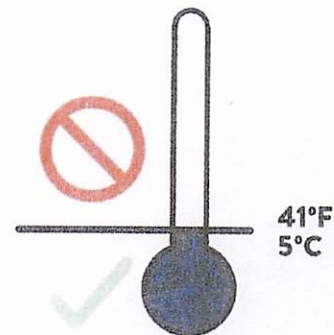
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Ensure that Time/Temperature Control for Safety (TCS) foods are not in the temperature danger zone (between 41°F and 135°F) while food items are held for further preparation and/or consumption.

## REMEMBER!



Hot foods must be maintained at or above 135°F.



Cold foods must be maintained at or below 41°F.

## SAMPLE HOLDING TEMPERATURE LOG

Date 07/01/2024 Associate Carlos Garcia Manager Enrique Zapata

| TIME     | TYPE OF FOOD | °F    | LOCATION      | CORRECTIVE ACTION |
|----------|--------------|-------|---------------|-------------------|
| 9:00 am  | Raw Chicken  | 39°F  | Prep Cooler   |                   |
| 9:03 am  | Beef         | 37°F  | Walk-in       |                   |
| 9:20 am  | Fish         | 41°F  | 2-Door Cooler |                   |
| 10:05 am | Lasagna      | 138°F | Steam Table   |                   |
|          |              |       |               |                   |
|          |              |       |               |                   |

### COMMENTS:

All coolers were holding temperatures at or below 41°F.

Hot holding equipment was observed holding temperatures at or above 135°F.

See Regulation 61-25 for complete requirements.



# RETAIL FOOD ESTABLISHMENTS NO BARE HAND CONTACT

REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS



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## FIVE KEY RISK FACTORS

*repeatedly identified in  
foodborne illness outbreaks:*

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment
4. Food from Unsafe Sources
5. Poor Personal Hygiene

*Item 5 is addressed on this sheet.*

## REGULATION 61-25

*Citations 3-301.11*

In general, 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, single-use gloves, or dispensing equipment. Exceptions to this requirement are cited in 3-301.11.

## PUBLIC HEALTH REASONS

People can spread disease quickly with limited exposure and cause infections in others. Therefore, handwashing alone is not an effective means of preventing the transmission of pathogens.

Gloves and other barriers do not replace handwashing.

For additional guidance see, proper Glove Use fact sheet.

Illness can spread in retail food establishments when food employee hands touch ready-to-eat food.



Regulation 61-25 does not allow bare-hand contact with ready-to-eat food.

Ready-to-eat food is food that does not require additional preparation prior to consumption. This includes raw, washed, and cut fruits and vegetables as well as foods that require no additional cooking such as sandwiches, salads, and breads.

Suitable utensils must be used when handling ready-to-eat foods.

## SUITABLE MEANS OF HANDLING READY-TO-EAT FOODS INCLUDE USING

- Single-use gloves
- Tongs
- Forks and other serving utensils
- Spatulas
- Deli tissue



## GUIDELINES FOR SINGLE- USE GLOVES

- Always wash your hands before putting gloves on and when changing to a new pair
- You should change gloves:
  - » As soon as they become soiled or torn;
  - » Before beginning a different task;
  - » After handling raw meat, fish, or poultry; and
  - » Before handling ready-to-eat food