



**DEPARTMENT OF HUMAN RESOURCES
HEALTH DIVISION
Public Health and Clinical Services
Environmental Health
475 West Haskell Street Suite 38
Winnemucca, NV 89445
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**NEVADA STATE HEALTH DIVISION
PUBLIC HEALTH AND CLINICAL SERVICES
ENVIRONMENTAL HEALTH**



BURNING MAN FOOD SERVICE

This document is intended to inform you of the regulations surrounding food service at Burning Man and help you to prepare and complete a safe food service at the event. This document is not intended to fully inform you of every provision in the Nevada Administrative Code Chapter 446, Food and Drink Establishment Regulations. Knowing and complying with the full set of regulations in order to serve wholesome food is **YOUR** responsibility.

You must apply for and be permitted as a Temporary Food Establishment by the Nevada State Health Division (NSHD) if:

- **You wish to share, cook or serve food or beverages to the general Burning Man population; or**
- **You will be cooking or serving food to more than 125 people in your theme camp on a consistent basis.**
- Temporary Food Establishment Applications are available online at the NSHD's Environmental Health Section website, http://health.nv.gov/BFHS_EHS.htm
 - Look for the fire icon & the section on the bottom of the webpage entitled, "Burning Man" & "Temporary Food Information for Burning Man"
 - Permit Fee - \$50
 - Send completed application to
475 W. Haskell St, Ste 38, Winnemucca, NV 89445
 - Once approved, you will receive a letter, instructing you to pick up your permit at Playa Info during the event. You need to pick up your permit prior to you starting food service.

- NSHD will make every attempt to inspect each permitted food establishment
- NSHD **does NOT accept applications or issue permits at the event.** If you are found vending food without a permit, we will close down the operation.
- NSHD **does NOT require permits of, or regulate** vendors who wish to share, prepare, or serve the following items only:
 - **Alcoholic beverages**
 - **Foods that are commercially pre-packaged, individually packaged/packaged by serving and non-temperature sensitive**, each of these criteria must be met. These foods include candy, bags of chips or pretzels, cans of soda, bottled water, whole and unbreached apples & oranges, etc.
 - Needs a Permit:
 - Ice cream bars and milk boxes because the food is temperature sensitive
 - Jerky meat and cookies that are not individually wrapped because you will be handling the food
 - Cut melon, slices of apple, grapes because there is food handling involved and once cut these foods must be kept cold
 - Juice, if big gallons are bought and poured because there is food handling and once opened the juice is temperature sensitive and must be kept cold
 - Tea and coffee if you are including dairy milk as a part of the service.

Food that may NOT be served and will NOT be permitted for service:

- Foods from unapproved sources – Hunted, non-commercially caught fish and gathered foods are unapproved. You may only receive food from permitted businesses, such as grocery stores, restaurants, etc.
- Previously prepared homemade foods- No foods for public consumption may be made in a private home. Foods must be prepared on-site or be prepared by a permitted commercial establishment
- Unpasteurized milk or juice
- Raw or undercooked meat products, including undercooked egg products

These are foods that are more potentially hazardous in the preparation process, more susceptible to having high pathogen loads or may be tougher to keep cool

Equipment and Things to Bring:

- Stem or meat thermometers – One for each cooler, one for hot holding, 2 for cooking temps
- Alcohol prep pads to sanitize the stems of your thermometers
- Hand washing sink set-up –Container with free-flow spigot/spout
- Dish washing sink set-up – 3 basins
- Sanitizer -bleach or quaternary ammonia
- Sanitizer test strips- Available at many restaurant supply or cleaning supply stores
- Sanitizer bucket or spray bottle
- Wiping cloths/paper towel- must use paper towels if use spray bottle or keep cloth in sanitizer
- Soap- hand and dishwashing
- Paper towels
- Trash receptacle(s)
- Waste water catch bucket(s)- dishwashing and hand washing
- Gloves
- Ice
- Coolers, ice chests
- Serving and cooking utensils - tongs, spatulas, spoons, possibly toothpicks
- Plenty of potable water for cooking, cleaning, hand washing, etc.
- Equipment to heat water – stove, propane, gas, generator, etc.
- Cooking equipment – pans, pots, etc.
- Food
- Safe Food Handling Documents/Handouts- Self-Inspection Checklist, Food Handling with Care-Cooking Temps, Cooling Instruction, and the Cross Contamination Prevention

Once permitted, you must comply with the following food handling practices which help to ensure safe food service on the playa:

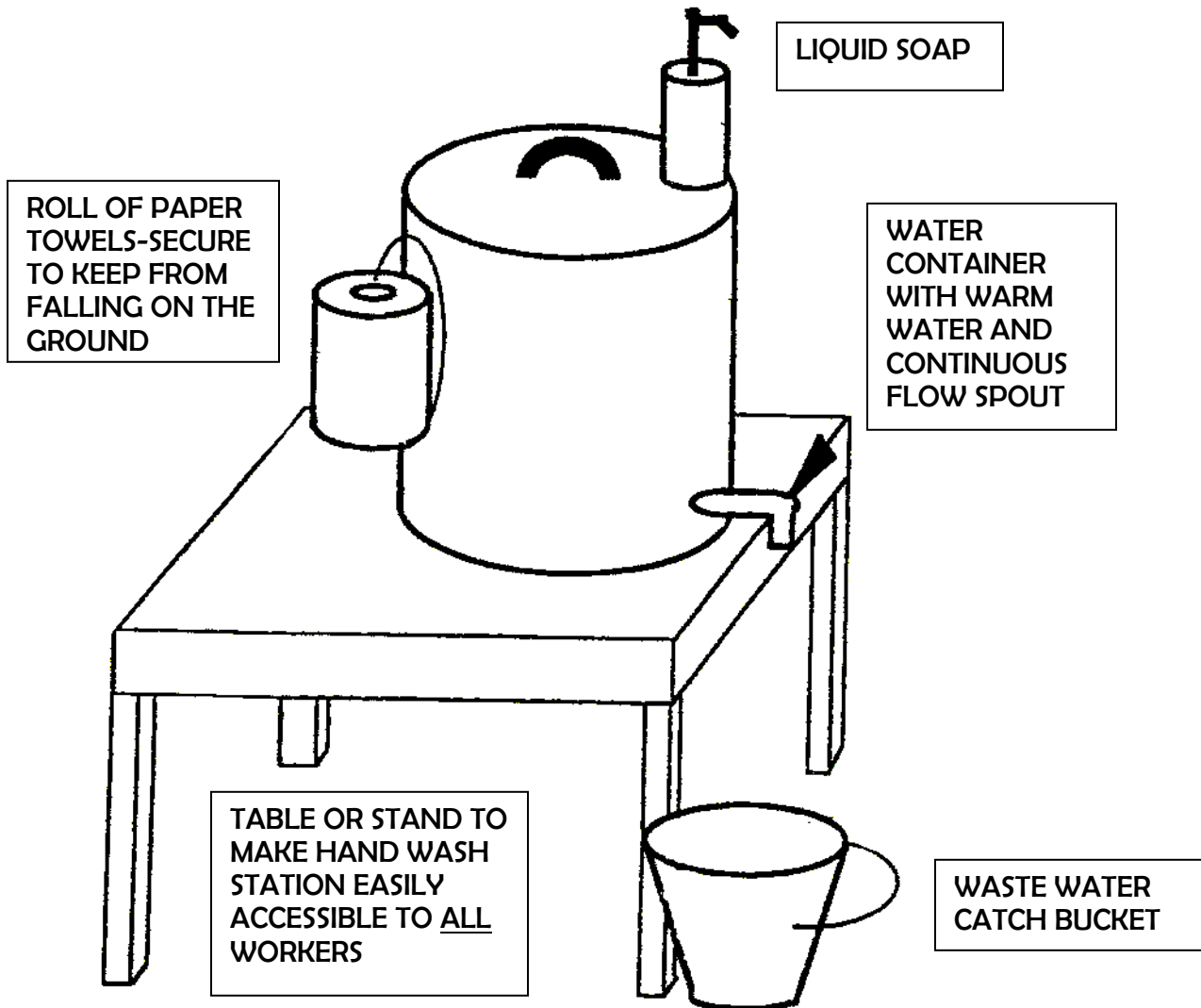
- Read through and comply with the Nevada Administrative Code, Chapter 446 regulating public food service and specifically, NAC 446.630-446.660 regarding temporary food establishments
 - Available online at http://health.nv.gov/BFHS_EHS.htm
- Purchase all food, drinks and ice from an approved source – grocery stores, ice houses at the event
 - No hunted, fished, or gathered foods; No foods prepared in private homes
- Set-up a safe and sanitary kitchen that is constructed for:
 - Dust abatement, sanitary food storage, sinks set-up, prevention of cross-contamination
- Ensure all food handlers are healthy by asking if each volunteer if they feel nauseous, have a cough or cold, vomiting, diarrheal disease, fever, open sores or jaundice
 - If a person is ill or becomes ill they must be removed from all food service immediately
 - Food borne illnesses spread quickly, so please ask food handlers how they are feeling
- Set-up your hand washing station prior to any other kitchen activity. The hand sink must have a free-flow spigot/spout and be equipped with soap, warm water, paper towels, a waste water catch bucket and a trash can
 - See attached diagram if in doubt
 - Hand sanitizers may be used after hand washing but do not replace the need for washing
 - No cloth towels may be used to dry hands
- Wash your hands regularly and often – Wash between breaks and when returning to food service, after coughing or smoking, when changing food service tasks (going from chopping vegetables to handling meat, or vice versa, or going from dishwashing to food handling)
 - Food borne illnesses spread quickly and people may carry a pathogen such as Norovirus prior to being symptomatic, which is why proper hand washing and wearing gloves is so important!
- Eliminate bare hand contact with ready-to-eat foods. **Wear gloves** and use tongs, spoons, spatulas, and other utensils
 - Ready-to-eat foods are those that will not be cooked prior to servicing
 - Ensure your employee's and volunteer's hands and have no open wounds or sores
- Minimize the amount of food preparation in your camp by using pre-formed hamburger patties and pre-cut and pre-washed vegetables
- Store all the foods, drinks and ice in covered containers to protect them from dust and contamination
- Store all the foods, beverages, serving containers, equipment and ice off the ground by a minimum of 6"
- Store and keep raw animal foods separated from ready-to-eat foods
- Store different species of raw animal products separately
 - If stored in the same cooler, use separate, sealed containers and store properly by placing raw chicken which has the highest required cooking temperature on the bottom
 - Review the Cross Contamination Prevention handout online at http://health.nv.gov/BFHS_EHS.htm
- Provide and use calibrated stem or meat thermometer(s) to check your final cooking temperatures as well as food temperatures in storage or holding
- Educate yourself on the proper minimum cooking temperatures for each product you plan to serve and adhere to these

- **165°F : Poultry, Reheated foods (leftovers),** Stuffing, Combo dishes, Casseroles
- **155°F : Ground beef, Pork, Hot dogs,** Sausages, Comminuted Meats or Fish, Injected Meats, Most Game, Any Steaks that have been mechanically tenderized
- **145°F : Roasts, Steaks** (whole-intact muscle only)
- **No undercooked foods** allowed - no rare burgers, or sauces or dressings prepared with raw egg
- Final Cooking temperatures presented in the Food Handling with Care Handout available online at http://health.nv.gov/BFHS_EHS.htm
- Keep **COLD** all foods that are to be kept cold at or below 41°F
 - Any temperature sensitive foods- all animal products, cut/breached produce, dairy, etc.
 - Keep a thermometer in the cooler to confirm this
- Keep **HOT** all cooked foods that are to be kept hot at or above 135°F
 - Keep a thermometer in the pan or warmer to ensure this
- Keep frozen foods frozen
 - If using ice to cool, drain melted ice water regularly to prevent cross-contamination
- Do not leave any foods out at playa/room temperature for more than 3 hours. If food is kept out of temp for any period of time it cannot be saved for later use.
- Set-up and use a 3 basin sink station and dish drying rack for ware washing.
 - 1st basin- Wash dishes with soap and warm water
 - 2nd basin- Rinse dishes in clean water
 - 3rd basin- Sanitize the dishes
 - Air Dry
 - Use 50 parts per million (ppm) of a chlorine based sanitizer concentration (200-300 ppm of a quaternary ammonia sanitizer)
 - Check this sanitizer concentration with test strips
 - Submerge dishes in sanitizer for about 1 minute
 - Do not rinse the dishes off after sanitizing
- Set up a sanitizer bucket and wiping cloths to clean down the work area regularly
 - Use 2-3 teaspoons of bleach for 2 gallons water (no soap)
 - Change water every 2 hours
 - Provide a test kit or test strips to check the concentration of sanitizer
- Start each day in your camp with fresh food. Discard all left over foods.
 - Improper cooling and reheating of food is a major cause of food borne illness!
 - You may re-use non-temperature sensitive foods —unbreached veggies, chips, etc.
 - If you must use leftovers, you must be able to prove the following by recording the temperature/time relationship for each food product. If you cannot show records at the inspection, your leftover foods will be thrown out!
 - Properly cook the foods (record the final cook temp and time)
 - Keep prepared foods within proper temperature parameters during meal service. Keep hot foods at or above 135°F and cold food at or below 41°F (record time and temp for each food)
 - After service, the prepared/cooked foods must be **cooled quickly** and be cooled **to 70°F within 2 hours and 41°F within another 4 hours** (again record times and temps at 2 and 6 hours).
 - Quick cooling is not possible without transferring the hot food into shallow pans (2" deep or less); agitating or stirring the foods; using ice baths; or adding ice as an ingredient, etc.
 - **Reheat** leftover foods to a minimum of **165°F**
 - Print out and review the Cooling Instruction Handout on our website if you intend to serve leftovers http://health.nv.gov/BFHS_EHS.htm
- Ensure your employees are hygienic and clean
 - Use your good judgment and consider requiring adequate clothing and/or hair restraints
 - Remind food service volunteers that they may not nibble foods, smoke or care for small children while they are working in the camp kitchen

Other helpful documents are available on our website as well. We highly recommend you use the **Temporary Food Establishment Self-Inspection Checklist** when setting up your kitchen. This is a great guide to help you to remember each critical step in food service. In addition, we recommend you review the Temporary Food Establishment section of the Nevada Administrative Code, Chapter 446 along with the Food Handling with Care document, Cooling Instruction Handout, and the Cross Contamination Prevention handout. All of these documents are online at our website http://health.nv.gov/BFHS_EHS.htm

Please remember it is your responsibility to understand and prepare for food service at the event and to serve wholesome food! If you have any questions, please call us at 775-623-6588. Thank you for your efforts in helping us to keep Burning Man a safe food service environment.

MANDATORY HANDWASHING STATION SET UP



GLOVES AND HAND SANITIZERS DO NOT TAKE THE PLACE OF THIS REQUIRED HAND WASHING STATION. THIS THE **FIRST** THING YOU SHOULD SET UP AND THE **LAST** THING YOU SHOULD TAKE DOWN.