

**BY ORDER OF THE COMMANDER  
934TH AIRLIFT WING**

**934 AIRLIFT WING INSTRUCTION**

**48-102**

**29 MARCH 2023**

**Aerospace Medicine**

**TEMPORARY FOOD FACILITIES**



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This instruction implements Air Force Instruction (AFI) 48-101, Aerospace Medicine Enterprise, and provides guidance for operating temporary food service facilities in order to prevent the occurrence of food borne illness. It applies to food service establishments, which operate intermittently or for limited periods of time in conjunction with base activities such as family day or other similar events. It does not pertain to special events organized by specific units, as long as the activity is not open to the base population or the public and not a profit-generating activity. Ensure that all records created as a result of a process prescribed in this publication are maintained in accordance with Air Force Policy Directive (AFPD) 33-3, *Information Management and AFI 33-322, Communication and Information*, and disposed of in accordance with Air Force Records Information Management System (AFRIMS) Records Disposition Schedule (RDS) located at <https://www.my.af.mil/gcss-af61a/afirms/afirms/>. Refer recommended changes and questions about this publication to the Office of Primary Responsibility (OPR) using the AF Form 847, *Recommendation for Change of Publication*; route AF FORM 847s from their field through the appropriate functional chain of command.

**SUMMARY OF CHANGES**

This revision includes updates to office symbols and phone numbers.

**1. Procedures.** Types of food served in temporary facilities will be limited. Foods with a high potential for becoming hazardous will not be permitted (e.g. cream filled pastries, custards, egg salad, and meat spread sandwiches). The preparation or sale of other potentially hazardous foods

requiring limited preparation may be allowed if acceptable sanitary standards are followed (e.g. hamburgers, hot dogs).

## **2. Responsibilities:**

2.1. The Bioenvironmental Engineering/Public Health (BEE/PH Office, 934 MSG/SGPB) will:

2.1.1. Provide general guidelines on operating temporary food service facilities (see [Attachment 2](#)) to include food booths and food trucks.

2.1.2. Evaluate the operation of temporary food service facilities to ensure safe food handling practices are used at the food event.

2.1.3. Provide food handler training to the persons serving food at the temporary food event.

2.2. Organizations planning to operate temporary food service facilities and/or sell food at a fund raiser will do the following:

2.2.1. Contact the BEE office at 713-1608 or 713-1609 to provide the date and time of the temporary food event.

2.2.2. Operate within the Temporary Food Service Operation Guidelines established by the BEE Office (see [Attachment 2](#))

2.2.3. A booth supervisor/manager must be assigned for the temporary food booth(s). The booth manager is responsible for all operations within the food booth and ensures all personnel assigned to the booth comply with the established sanitary guidelines in [Attachment 2](#). Failure to comply with these guidelines may result in reduced operation or booth closure.

2.2.4. Ensure all personnel use safe food handling practices.

2.2.5. Leftover foods must be discarded. They cannot be used for re-sale or taken home use.

ETHAN P. HINKINS, Colonel, USAF  
Commander

**Attachment 1**

**GLOSSARY OF REFERENCES AND SUPPORTING INFORMATION**

***References***

AFI 48-101, *Aerospace Medicine Enterprise*, 7 December 2014

AFI 33-322, *Records Management and Information Governance Program*, 27 July 2021

AFPD 33-3, *Information Management*, 201 June 2016

***Adopted Forms***

AF Form 847, *Recommendation for Change of Publication*

**Attachment 2****TEMPORARY FOOD SERVICE OPERATION GUIDELINES**

**A2.1.** All foods, beverages, and other consumables must be obtained from established food sources (example: Cub Food).

**A2.2.** Food items must be in excellent condition and maintained at proper temperatures until used or sold.

**A2.3. FROZEN FOODS:** MUST be purchased frozen and be completely wrapped or packaged to protect them from possible contamination by dust, dirt, insects, etc. Once obtained, items must be maintained frozen or placed under refrigeration (to thaw) and used within 7 days.

**A2.4. CHILLED FOODS:** MUST be completely wrapped or packaged to protect possible contamination by dust, dirt, insects, etc. Items must be maintained at or below 40° F until prepared and should be purchased as close as possible to the time of use (1 to 3 days).

**A2.5. DRY PRODUCTS:** This includes canned, bottled, bakery items, etc., which do not require refrigeration. These items must be properly packaged and protected from becoming damaged, soiled, or contaminated. This also applies to single use dishes, utensils, napkins and cups.

**A2.6. ONLY** disposable single cups, dishes and utensils will be served to patrons. Plastic utensils should be stored with the handle (non-food contact surface) toward the consumer.

**A2.7. COOKING FOODS:** Those foods that contain beef, poultry, egg, or dairy products MUST be thoroughly cooked (at least medium) for immediate sale to the consumer. Items/products which are cooked in quantities (chili, soup, etc.) MUST be cooked to at least 165° F for 15 seconds then be maintained over heat (140° F or above) at all times. Cooked products that are not sold during an intended serving period (lunch, dinner) CANNOT be reheated and served at a later time. We recommend using “baby dial” thermometers to ensure proper temperatures are met.

**A2.8. FRUITS AND VEGETABLES:** All items shall be thoroughly washed to remove soil and other contaminants before being cut, combined with other ingredients, served or offered for human consumption.

**A2.9. CHILLED PREPARED ITEMS:** Food should be prepared in small quantities from refrigerated ingredients and maintained under refrigeration/chilled condition until used. Refrigerators or ice chests must be available to maintain products at prescribed temperatures. If ice chests are used, ensure products do not come in direct contact with ice/water. Recommend drain plugs on ice chest be left open to drain excess water. All potentially hazardous cold foods must be maintained chilled (40° F or below).

**A2.10.** Food must be protected from cross contamination by separating raw animal foods during storage, preparation, holding and display from raw-ready-to eat food including other raw animal food or other raw ready-to-eat food such as vegetables, and/or cooked ready-to-eat food.

**A2.11. HAND WASHING FACILITY:** Hand washing facilities MUST be available for booth and food truck operators. The type of handwashing facility must be determined PRIOR to food operation. Soap and water facilities, hand sanitizer or bleach and water solutions are some examples of acceptable hand rinses. Hands must be washed after eating, breaks, smoking, and

bathroom use. Hands must also be washed during food preparation, as often as possible to prevent cross contamination, especially when switching from raw to ready-to-eat foods.

**A2.12.** Each booth/food truck operator must have a trash receptacle, which is lined with a plastic trash bag. Trash cans should be covered when not in use to avoid becoming an attraction for insects.

**A2.13.** Booth/food truck operators **MUST** be in good health, properly attired, and practice good personal hygiene while in booths.

**A2.14.** ALL booths/food truck operators **MUST** wear proper head covering which completely prevents hair from contacting food preparations or food prep area. **NO** hair should be protruding out at any point from the head covering. Proper head covering may be hair nets and/or hats.

**A2.15.** Persons with colds, sore throats, runny noses, diarrhea, fever, or infected/open cuts or soars **WILL NOT** be permitted to handle foods or work in the booth/food truck.

**A2.16.** Smoking or eating in booths/food trucks is **PROHIBITED**. However, drinking is allowed provided the cup or bottle is covered.

**A2.17.** Watches and/or bracelets should not be worn while working in booths/food trucks. Wedding/engagement rings and emergency ID bracelets are the only authorized jewelry.

**A2.18.** Foods must be handled using tongs, spatulas, forks, etc. Plastic gloves are authorized, but must be changed frequently (e.g. between handling raw and cooked foods). Direct hand to food contact is prohibited.

**A2.19.** If you have any questions concerning temporary food booth operations, please contact the BEE office at 713-1609.