



HAWAII STATE DEPARTMENT OF HEALTH

FUNDRAISING GUIDELINES FOR TEMPORARY FOOD SALES

March 19, 2015

There are three major types of temporary food sales possible:
All food sales require an application to be submitted to the DOH in order to ascertain the safety of the food intended to be sold/distributed.

Non-Potentially Hazardous Foods

- Breads, cookies, jams, jellies, dried fruits, popcorn snacks, trail mixes, cereals, granola, candies, cotton candy, whole uncut produce (fruits/veggies), etc.
- OK to use Home Kitchens
- If DOH determines that the foods are Non-Potentially hazardous, there is NO FEE.
- Sales are limited to 20 days in any 120 day window at a specific location.

Potentially Hazardous Foods – Organization purchase pre-prepared foods.

- Foods containing beef, pork, poultry, seafood, milk and dairy products, cheese, yogurts, canned or bottled foods, baked goods with cream fillings requiring refrigeration, cut fruits and veggies, etc.
- Home Kitchens NOT ALLOWED!!
- If you are only serving pre-prepared hot dog, hamburger, or other commercially pre-prepared PHF's like Mays Hamburger patties or Bulk canned chili from Costco or pre-prepared Zippy's chili, and you only do final cooking and/or serving at the event – A DOH permitted kitchen **may not** be required if the operator uses

only all disposable utensils and food handling and preparation are at a minimum. (e.g. No beef stew or chili from scratch if the organization has no access to a DOH permitted kitchen vs commercially prepared Canned or prepared chili and stew from another DOH permitted facility would be OK without additional approval signatures)

- Hand-wash sink required at Temp food site if organization is physically serving or cooking the food.
- Sink not required if food is individually packaged at the permitted food facility.
- Fees are \$50 for 1-5 day event, \$75 for 6-10 day event and \$100 for 11-20 day event.
- No Fees are charged if it is for a benevolent cause such as Food Bank fund raising, athletic clubs, cultural organizations, schools other not for profits.
- Sales limited to 20 days in a 120 day window for a specific location.

Potentially Hazardous Food – Organization prepares food.

- All items same as above except:
- If the organization is actually preparing the potentially hazardous foods, then **it must be done in a DOH permitted facility.**
- The owner of the DOH permitted food facility must sign-off on the Temp Food Establishment application, which allows the organization to prepare the food themselves.
- The DOH permitted facility must be appropriate for the food preparation being proposed. (E.g. We will not allow an Ice Cream Shop to be used to create a full blown Hawaiian Luau menu even though the Ice Cream Shop has a regular DOH Food Establishment Permit)
- Fees are the same as above and waived if for a benevolent cause.

FOR ANY QUESTIONS, INQUIRIES, PLEASE CONTACT US AT **586-8000** AND ASK FOR ANY SUPERVISOR OR INSPECTIONAL STAFF AND THEY CAN HELP YOU

You can also email Erin Villanueva at erin.villanueva@doh.hawaii.gov