

NEVADA DIVISION OF PUBLIC AND BEHAVIORAL HEALTH

BURNING MAN

FOOD SERVICE

GUIDANCE DOCUMENT 2019

If you plan to serve food or share food including certain beverages at Burning Man you need a temporary event permit from the Nevada Division of Public and Behavioral Health (NDPBH), Environmental Health Section. This document outlines when a permit is required and the operational requirements for permitted food establishments per Nevada Administrative Code (NAC), Chapter 446 Food Establishment regulations.

Our goal is to keep people from getting sick on the playa. We work closely with the Burning Man organization and Bureau of Land Management (BLM) Law Enforcement staff and will request their assistance in closing food operations that have not obtained a valid permit or may cause a public health risk.

This guide will help you to prepare and serve safe food at the event. It is not intended to inform you of every provision in the NAC 446, Food Establishment regulations. Knowing and complying with the full set of regulations is **YOUR** responsibility. See links in resource section.

*Please note, these statutory regulations are not required of private camps exempt from permitting, but they are still a great guide.

BURNING MAN EVENTS CONTACTS

Division of Public and Behavioral Health,
Environmental Health Section

727 Fairview Drive, Suite D

PHONE NUMBER: (775) 687-7533

EHScustomerservice@health.nv.gov

Website:

http://dpbh.nv.gov/Reg/Temp-E/Temporary_Events_Home/

Apply on Line:

<https://nvdpbh.athent.com/login.aspx>

WHO, WHAT, WHEN, WHERE, HOW

Who must obtain a permit?

- Any person or camp wishing to share or serve food to a burner will require a permit no matter the number served.
- Any theme camp or private camp that is serving meals to 125 persons or more.
-See FAQ, for more information-

How do I apply for a Burning Man Food Establishment Permit?

- See our Website at "Temporary Food Establishments at Special Events" → Burning Man

When is the application due?

- All permit applications must be submitted before **August 9, 2019**.
- You must obtain your temporary approval for food service before arriving on the playa.
- We do not accept applications on the playa.
- We will not issue permits on the playa.

Where will I pick up my permit?

- Permits must be picked up at Playa Info @ Center Camp during the event.
- Permits must be picked up before food service begins.
- **Saturday, August 24, 2019 to Wednesday August 28, 2019**
From
11:00 AM To 5:00 PM

What kinds of foods are not allowed for service at a food establishment?

Answer:

- Food from questionable or unknown sources.
- Raw water or “live” water.
- Food made in the home.
- Home canned foods.
- Potlucks are prohibited.
- Common bowls are prohibited.
- Foods prepared under the Cottage Food Law.
- Food that is vacuum packaged (must be from a commercial source).
- Food that is boiled in a bag (i.e. sous-vide).
- Wild mushrooms.
- Unpasteurized milk or juice.
- Raw or undercooked animal foods: meat, poultry, game animals, seafood, sushi, or eggs.
- Raw live or frozen shellfish such as oysters, clams, mussels or scallops.
- Foods made in advance of event without prior approval.

What foods or drinks can be served, that do not require a permit?

Answer:

- Water and ice from an approved source.
- Alcoholic beverages: Beer, wine, liquor, WITHOUT garnish.
- Commercially prepared, unopened single serving packages that are not refrigerated: chips, candy, soda, bottled water, packaged nuts.
- Whole uncut fruits.
- Powdered drink packages mixed with water only WITHOUT dairy or ice: coffee, tea, hot chocolate, lemonade, PowerAde.
- Shelf-stable commercially prepared beverages such as orange juice or lemonade with approved source for ice and water.
- Commercially prepared, unopened popsicles, ice cream bars.

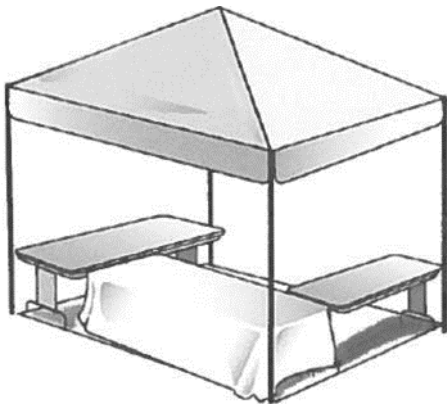
Inspections on the Playa

The Environmental Health Section will make every attempt to inspect each permitted food establishment, but prioritizes based on the risk category of the food establishment.

If you are found serving food without a permit, when it is required, you will be required by Nevada Revised Statute 446 to cease food service.

Required Equipment Survival Checklist

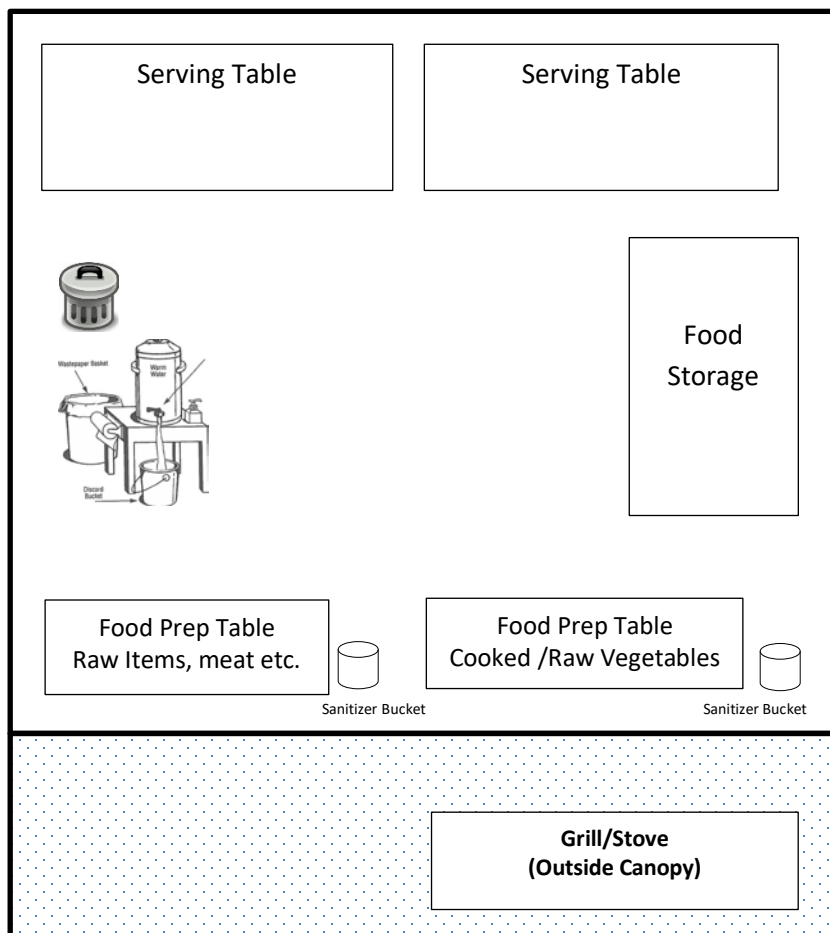
- Hand wash set-up (See below)
- Three Bucket Dish wash set-up (See below)
- Thermometers with a range of 0 to 220 degrees F and at least _____ Probe thermometer check cooking temperatures, hot holding (*Bring Many, they go missing and break easily*)
_____ Refrigerator Thermometer(s) - One for each cooler
- Sanitizer: Your choice of chlorine (i.e., bleach - either liquid or powdered forms) or quaternary ammonia “quat.”
- Sanitizer test strips: Choose the test strip that matches your sanitizer. Available at many restaurant supply or cleaning supply stores. DPBH does not provide these for you. You MUST have these test strips and will be asked to show that you do and that you understand how to use them.
- Wiping cloth bucket with sanitizer and/or spray bottle for sanitizer.
- Wiping cloths and/or paper towels.
- Trash receptacle(s).
- Waste water catch bucket(s) to capture waste water from dishwashing and hand washing activities.
- Single-use, non-latex food handling gloves.
- Ice and an ice scoop with a handle. Do not scoop ice with bare hands or glasses or cups.
- Serving and cooking utensils such as tongs, spatulas, spoons, etc.
- Coolers, and clean ice chests to refrigerate foods and store bags of ice.
- Plenty of potable water for cooking, cleaning, hand washing, etc.
- Equipment to heat water.
- Cooking equipment.



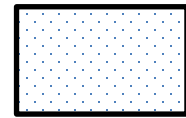
Construction of Food Service Camp

- **Handwashing station must be in the food preparation area and be set up before food preparation begins.**
- Locate the stand away from possible contamination sources (showers and port-o-potties).
- Provide a canopy or other form of overhead protection. Secure items from wind damage
- Construct the stand or locate it so that it is protected during bad weather. Try to ensure that the food is adequately protected from weather, dust, and debris.
- Protect food preparation and cooking areas from the public by a shield or separation by distance.
- Food served on a buffet line must be protected from contamination and bare hand contact.

Sample of Suggested Set up Under Canopy



Under
canopy



Outside
canopy

Personal food areas should not be mixed with food for the public.



Do not eat in a food preparation area



Beverage consumption is only allowed from a covered container (i.e. lid & straw)



A person-in-charge must oversee buffets.



Open food must not be left unattended

Cleaning Food Preparation Areas

Set up a sanitizer bucket and wiping cloths to clean down the work area regularly.

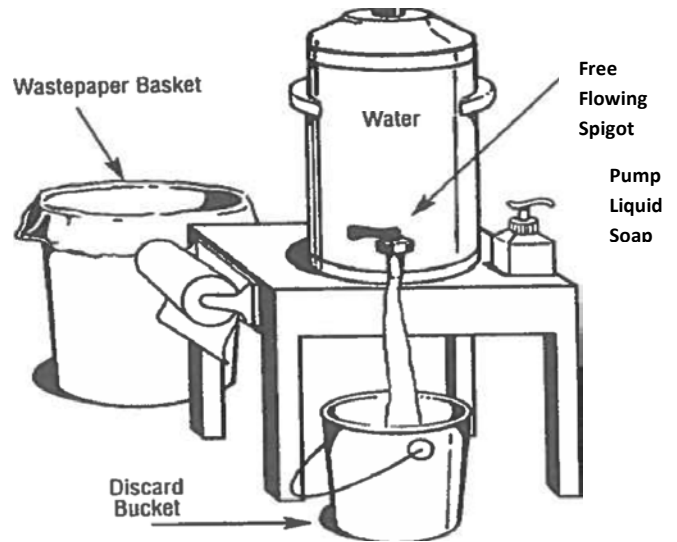
Use 2-3 teaspoons of bleach for 2 gallons water. (DO NOT ADD SOAP)

Change the sanitizing water every 2 hours.

A spray bottle may be used for sanitizing surfaces, if overspray does not contaminate food products.

Handwashing is one of the most important ways to protect your fellow Burners.

- 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 liquid pump soap, warm water; paper towels, waste water catch bucket and a trash can for used paper towels.
- Hand sinks may not be used for any other purpose. Dishwashing must be done in separate basin.
- Hand sanitizers may be used after hand washing but DOES NOT replace the need for washing.
- No cloth towels may be used to dry hands. They harbor and spread germs. Use single-service paper towels.
- Wash your hands regularly and often. Wash between breaks, changing gloves and when returning to food service. Immediately after coughing or smoking, when changing food service tasks such as going from chopping vegetables to handling meat, or going from dishwashing or cleaning to food handling.



The #1 cause of foodborne illness is contamination of food by dirty hands.

The #2 cause of foodborne illness is sick food service workers

**HANDWASHING FOR 20 SECONDS PREVENTS ILLNESS
20 SECOND IS SINGING "HAPPY BIRTHDAY" 2 TIMES**

How to wash your hands properly



HOW TO PREVENT THE SPREAD OF FOODBORNE ILLNESSES:

- Foodborne illnesses spread quickly and people may carry a pathogen such as Norovirus prior to having symptoms, which is why proper hand washing and wearing gloves is so important!
- TURN ON TAP
- USE A PUMP SOAP
- SCRUB HANDS - **FOR 20 SECONDS** -
- RINSE HANDS
- TURN OFF TAP WITH PAPERTOWEL
- DRY HANDS ON DISPOSABLE PAPER TOWEL
- SANITIZE SINK FAUCET EACH SHIFT

DO NOT TOUCH THE FOOD!

Do not use bare hand contact with ready-to-eat foods. Wear gloves and use tongs, spoons, spatulas, and other utensils when portioning or preparing food. Examples of ready-to-eat foods include all cooked foods, breads, and raw fruits and vegetables that will not be cooked before being eaten.

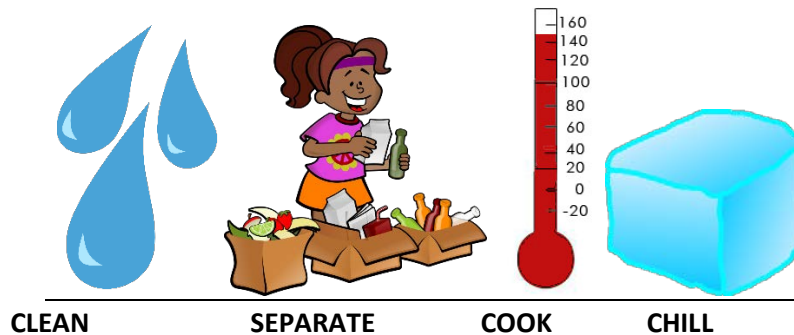


Healthy and Safe Food Volunteers

1. Ask if camp volunteers are feeling well or have been ill with any illness. Volunteers who are sick must not work in the kitchen.
2. **Camp volunteers who have been ill with vomiting, diarrhea, jaundice or headache with fever must not work in food service for at least 24 hours after their symptoms end.**
3. Instruct volunteers to wash hands before, during and after they handle any food or help in the kitchen.
4. Be sure that camp volunteers wear disposable gloves when handling ready-to-eat foods.
5. Wash hands each time gloves are changed.
6. Remind camp volunteers that they may not eat, smoke or care for small children while they are working in the kitchen.
7. Ensure camp volunteers with open cuts, burns, open sores or are excluded from food handling, preparation or service.

WARNING FOOD SERVICE BURNERS: If unsafe food handling practices causes a food borne illness outbreak, you may be liable for damages incurred from the resulting illness(s).

FOOD PREPARATION










Food Sources

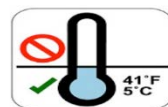
- All food, beverages, water and ice must be obtained from approved sources.
- Off-site (off-playa) preparation or storage must be from a licensed food establishment and approved in advance. Submit health permit with application.
- READ Nevada Administrative Code, Chapter 446 regulating public food service and specifically the section regarding temporary food establishments.

AVOID CONTAMINATION

- Minimize the amount of food preparation in your camp. Examples include using pre-formed hamburger patties and pre-cut and pre-washed vegetables.
- Store foods, drinks and ice in covered containers to protect them from dust and contamination.
- Keep food preparation surfaces clean.
- Store all foods, beverages, serving containers, equipment and ice off the ground by a minimum of 6 inches.
- Store and keep raw animal foods separate from ready-to-eat foods.
- Store different species of raw animal products separately.
- Wash and clean fruits and produce.
- If stored in the same cooler, use separate, sealed containers and store properly. [Top to Bottom: Eggs, Fish, Whole Meat, Ground Beef, Chicken]
- Store food in covered containers when not being used/served.

Proper Cooking Temperatures	 for 15 sec.	Examples
	145° F	Fish, shellfish
	145° F	Whole-muscle intact meats (steaks), eggs cooked-to-order
	145° F	Pork, Pork chops
	155° F	Ground beef, sausages, or injected/mechanically tenderized meats, pinned steaks, and scrambled eggs.
	130° F For 112 min.	Whole meat roasts.
	165° F	Poultry, stuffed meats, stuffed pasta, stuffed foods with eggs, casseroles

Safe



Food

Temperatures

All food should be kept **cold** or **hot**

- ✓ Keep all temperature sensitive foods cold at or below 41°F — all animal foods, cut fruit, and dairy, etc.
 - ✓ Keep frozen foods frozen.
 - ✓ If using ice to cool or refrigerate food, drain melted ice water regularly to prevent foods from becoming immersed in water.
 - ✓ Keep all cooked & hot foods at or above 135°F.
- RECOMMENDATION:**
IF FOOD IS OUT OF TEMPERATURE FOR MORE THAN TWO HOURS IT SHOULD BE DISCARDED.

Bring stem thermometers to check food temperatures →
To check cooking and holding temperatures.



 Improper cooling of food is a major cause of foodborne illness!

Cooling foods is prohibited

Cooling must be approved during the application process

Start each day in your camp with fresh food.

Discard all unused cooked food products. Reheating is prohibited.

Simplify menus, so foods are prepared/cooked and immediately served.

COOLING PROPERLY IS A TWO STEP PROCESS:

Step 1 Cool food quickly from 135°F to 70°F	Within: 2 hours	Check temperatures at 2 hours to ensure reached 70°F Transfer food into a cool shallow pan (2 inches or less), then use ice sticks, Ice as an ingredient, or frequent stirring.
Step 2 Continue cooling food down to 41°F	Within: 4 hours	Check temperatures at 4 total hours to ensure you are on schedule to hit 41 within a <u>total of 6 hours</u> Then maintain at 41°F or less continuously.

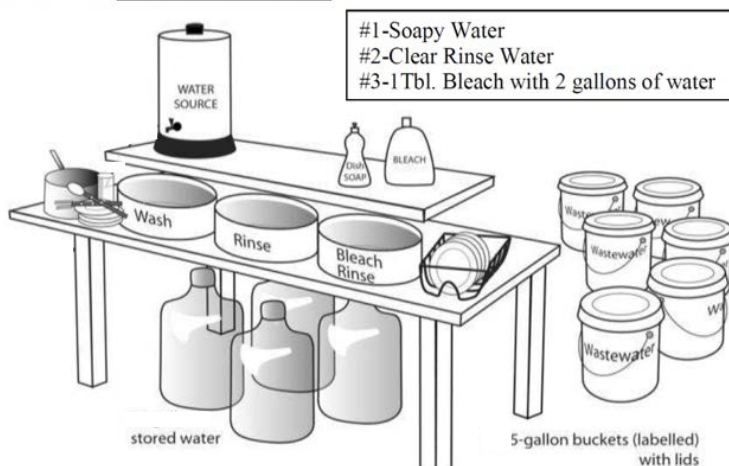
Dishwashing Set-ups:

- Set-up and use a 3 basin sink station and dish drying rack for ware washing.
 - #1 Basin: Wash dishes with soap and warm water.
 - #2 Basin: Rinse dishes in clean water.
 - #3 Basin: Sanitize the dishes. Do not rinse the dishes after sanitizing
- Sanitizer Strength - Test Strips are required to check for sanitizer concentration:
 - Use 50 parts per million (ppm) of a chlorine based sanitizer concentration, or
 - 200-300 ppm of a quaternary ammonia sanitizer.
- Submerge dishes in sanitizer for 1 minute.
- Air dry and cover or store to protect them from dust and dirt.
- In use utensils/work surfaces must be washed, rinsed & sanitized **EVERY** 4 hours.



**Quat Strips (Color: Peach)
Chlorine Strips (Color: White)**

EXAMPLE OF UTENSIL WASHING SET-UP



Water and Waste Water on the Playa

- Water must be potable.
- Water must be obtained from approved sources such as grocery stores or community water systems.
- Water tanks must be easy to clean, big enough to meet the needs of the food stand, and constructed of an approved, non-toxic material.
- Tanks must be clean and sanitized before fill.
- Bring all water and ice you require with you.
- Prepare to run out of water and ice!
- Bring a disposal container. Dumping wastewater or potable water onto the ground is prohibited.

Apply online for your Burning Man Application!

Deadline: for applications is August 9, 2019

Nevada Division of Public and Behavioral Health Website

www.dpbh.nv.gov

Temporary Food Establishments at Special Events **INFORMATION** web page

[http://dpbh.nv.gov/Reg/Temp-E/Temporary Events Home/](http://dpbh.nv.gov/Reg/Temp-E/Temporary%20Events%20Home/)

On-line application **INSTRUCTIONS** for

Centralized Licensing and Inspections On-Line Applications (CLICS)

[http://dpbh.nv.gov/Reg/CLICS/CLICS - Home/](http://dpbh.nv.gov/Reg/CLICS/CLICS%20-%20Home/)

APPLY on line for Burning Man Permit at

<https://nvdpbh.athent.com/login.aspx>

ASK For Assistance

EHScustomerservice@health.nv.gov

It is recommended that international participants call and ask for a paper application for submittal.