

Fair and Mass Gathering Sanitation

Temporary events must be included in your inventory of food establishments and included in your agency work plan to be inspected on the basis of risk prioritization, i.e. if the events are normally associated with large numbers of attendees and service of potentially hazardous foods, the event would be of higher risk.

Fair and mass gathering sanitation must include a sanitary water supply, adequate garbage and waste disposal facilities, control of flies and other insects in the immediate premises, sanitation of concession stands and the quality and wholesomeness of food being served.

Duties of BERL Staff

1. Serve as liaison with other state agencies and industry on matters relating to fairs and mass gatherings.
2. Provide training and technical assistance for BERL and LPHA staff.
3. Assess programmatic needs and develop plans to meet those needs.
4. Inform Food Protection Program Coordinator of any difficulties in obtaining compliance with sanitation standards by any event covered under DHSS rules.

Common Responsibilities of Local Public Health Agency

1. Obtain dates of local events and mass gatherings requiring their attention.
2. Supervise sanitation on the grounds of the events.
3. Advise responsible officials regarding the construction and establishment of permanent facilities.
4. Inform responsible officials of sanitation requirements and services offered by health departments as soon as possible after receiving notification of the upcoming event.
5. When necessary, encourage planning toward improvement to grounds where events are held.
6. Arrange work schedules so inspections of individual concessions handling foods are conducted during the event.
7. Inform regional staff of any difficulties in obtaining compliance with sanitation standards.
8. Conduct an overall evaluation of sanitation and public health safety for the event followed by a narrative report to be given to the responsible fair or festival officials.
9. Provide food safety educational materials and/or training to event organizers, as well as to individual vendors.
10. Refer to the private water section for issues regarding temporary potable water supplies.
11. Refer to the On-Site Sewage section for issues regarding temporary sewage disposal.

REFERENCE MATERIAL

- 1999 Missouri Food Code 19 CSR 20-1.025 Sanitation of Food Establishments
- E1.23 Warning Against Removal of Embargoed Goods
- E1.25 Sanitation Rules and Laws Governing Temporary Food Service Establishments
- E1.26 Closing Order and E6.07 - Sanitation Observations
- E6.11 Goods Embargoed or Condemned as Unfit for Human Consumption
- E8.04 Administrative Guidelines Establishing Minimum Sanitary Criteria for Outdoor Mass Gatherings
- E6.37 Food Establishment Inspection Report
- E6.37a Food Establishment Inspection Report Comment Sheet

STATUTORY AND/OR REGULATORY AUTHORITY

- Chapter 196 RSMo 2000
- 19 CSR 20-1.025 Sanitation of Food Establishments