

Information for Pierce County Residents

Food & Community Safety
3629 South D Street • Tacoma, WA 98418
(253) 798-4709 • food@tpchd.org

Fruit and Vegetable Rinsing Requirements

All produce served at a Temporary Food Establishment must be purchased pre-washed or rinsed in a food preparation sink in a location approved by Tacoma-Pierce County Health Department. Produce may not be rinsed at a private residence.



Proper Steps for Produce Rinsing

- Use approved food preparation sink designated by the event coordinator or Tacoma-Pierce County Health Department.
- Put produce in a clean colander.
- Rinse thoroughly with as much agitation as the product can withstand.
- Product must be transported in a clean, sanitized, and sealed food grade container. Do not put rinsed produce back in original containers for transport.
- Un-rinsed produce or rinsed produce that has been placed in the original container found at a temporary event will be discarded and removed from the menu.

NEW! Cut leafy greens and cut tomatoes must be kept at 41°F or below.

Coordinators of Events Last Longer than One Day

All event coordinators holding events lasting longer than one day with more than one temporary food establishment that serves produce must provide a food preparation sink:

A food preparation sink consists of a one compartment sink with one attached drain board indirectly plumbed with hot and cold running water. The area must be monitored and maintained clean and sanitary.