
Temporary Food Establishment Three Compartment Sink Requirements For Events Lasting Longer Than One Day

For Vendors

- Three-compartment sink with two attached drain boards to wash, rinse and sanitize all utensils and dishes is required. Sink must be adequate in size and have proper access and connection to potable water, sewer or holding tank for proper disposal of gray water. Overhead coverage must be provided for outside events.
- Vendor may use a kitchen facility that is approved by Tacoma-Pierce County Health Department, with written permission from the manager or owner.
- Designated toilets for food vendors that are equipped with a hand washing sink plumbed with hot (hot water heaters) and cold potable water are required.

For Event Coordinators

- A three-compartment sink with 2 attached drain boards, food washing sink and hand washing sink, plumbed with hot (hot water heaters) and cold potable water and is connected to the sewer or approved holding tank is required. Overhead coverage must be provided for outside events.
- Designated toilets for food vendors that are equipped with a hand washing sink plumbed with hot (hot water heaters) and cold potable water are required.
- Monitoring of area is required to ensure proper use and maintenance.

