Chapter 9 Temporary Food Establishments

9-101.10 Temporary Food Establishments.

(A) A temporary food establishment operates at a special event or summer festival and shall obtain a special event food license in accordance with the applicable City of Chicago Municipal Code and rules.

1) The commissary or retail food establishment used for base of operations shall have a passing inspection within six months prior to the application date.

2) The inspection report shall be submitted at the time of application.

(B) A temporary food establishment shall comply with this chapter and the applicable requirements the City of Chicago Municipal Code and rules. The DEPARTMENT may impose additional operational requirements on special event and multiple special event food establishments in order to protect against health hazards related to the conduct of the temporary food establishment.

(C) A temporary food establishment shall have a Person in Charge or designee onsite at the temporary food establishment during all times that food is being prepared, held hot, and served. The Person in Charge or designee shall have an original and valid Summer Festival Food Vendor Certificate. All food related operations shall cease when there is no person with an original and valid Summer Festival Food Vendor Certificate.[P]

(D) A description of equipment used for holding time/temperature control for safety foods shall be submitted at the time of application for a temporary food establishment and shall be evaluated for approval based on a menu review, food service operations, location, and the duration of the event. Only menu items approved by the DEPARTMENT shall be served.

(E) All food handlers at a temporary food establishment shall comply with the

following:

1) Persons with a communicable disease or with symptoms of disease (such as vomiting, diarrhea, or fever) that can be transmitted through food shall be excluded from the temporary food establishment. [P]

2) All persons shall wear clean outer clothing. No sleeveless shirts, such as tank or halter-tops, are permitted. Bare midriffs are not allowed.

3) All persons shall wear effective hair restraints, such as hairnets, baseball caps, or sun visors, where the hair is covered and contained. Hair spray is not adequate. Mustache or beard restraints shall be used for any facial hair exceeding one (1) inch in length.

4) All persons shall wash their hands upon entering, or immediately prior to entering the temporary food establishment or food preparation and service area, immediately before engaging in food preparation, after using the toilet room, prior to putting on gloves, and as often as necessary to remove soil and contamination to prevent cross-contamination. [P]

(F) Temporary handwashing stations shall comply with the following:

1) Be a self-contained unit that provides water under pressure. [P]

2) Has separate fresh water and gray water holding tanks. [P]

3) Provided with hand soap, single-use paper towels and a waste receptacle. [P]

4) Hand washing stations shall be used only for hand washing. [P]

5) Be located in or immediately adjacent to the booth to allow

convenient use by persons engaged in food preparation and/or food dispensing.[P]

6) Vendors may share a handwashing station if those vendors have prior approval from the DEPARTMENT.

7) Hand-antiseptics/sanitizers cannot be used as a substitute for handwashing; they may be used in addition to handwashing only if approved for use by the FDA.[P]

(G) Complex food preparation including washing and slicing of food shall be completed at the retail food establishment or commissary. [Pf]

(H) Food shall be transported and held in a manner that protects the food from contamination and complies with the applicable City of Chicago Municipal Code and rules.[P]

(I) Time/temperature control for safety foods shall be transported at temperatures that comply with the applicable City of Chicago Municipal Code and rules.[P]

(J) All food shall be obtained from sources that comply with applicable City of Chicago Municipal Code and rules and regulations. All food shall be prepared in an approved retail food establishment or commissary. Food prepared at any home is not allowed.[P]

(K) Ice shall be obtained from a licensed commercial source in chipped, crushed, or cubed form and shall be received in single use closed bags. Ice must be stored in clean and sanitized storage containers that are self-draining and easily cleanable. The ice must be protected from dust, insects and other potential contaminants.[P]

(L) Leftover cooked food must be discarded at the end of the day. Cooked food cannot be re-used or returned to the commissary or food establishment.[P]

(M) Packaged food shall not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container.

(N) A thermocouple or metal stem thermometer shall be available on site to check the internal temperatures of time temperature control for safety foods. Food temperature measuring devices shall be in compliance with the applicable City of Chicago Municipal Code and rules. [Pf]

(O) All food contact surfaces shall be in compliance with the applicable City of Chicago Municipal Code and rules.[Pf]

(P) All food, equipment, utensils, and single-service items shall be stored off the ground or floor on pallets, tables, or shelving.

(Q) Effective barriers shall be provided to protect food from contamination. Examples include but are not limited to covers, sneeze guards, or a six foot separation from the customer.[P]

(R) Food shall be kept covered, except for working containers of food.

(S) Condiments shall be provided in a method to prevent contamination by food employees, patrons, insects, or other sources. Pump-style dispensers, squeeze bottles, shakers, or similar dispensers shall be tethered to the booth to prevent contamination or condiments are to be dispensed in single-service packaging.

(T) Only single-service customer utensils (forks, spoons, knifes, cups and plates) shall be provided to the customer. No single-service article may be reused except cups used for drinking which may be refilled if refilling the cup is a contamination-free process.[P]

(U) Single-service articles shall be:

(1) stored off the ground,

(2) protected from contamination during storage and dispensing,[P]

(3) dispensed handle-first from containers, and

(4) dispensed from an approved tube dispenser or from the original plastic shipping wrap surrounding each stack of cups. The cups shall be dispensed in a manner that prevents contamination of the interior or exterior lip of the cup.

(V) Approved sanitizers for sanitizing equipment onsite shall be provided and be used in accordance with the applicable City of Chicago Municipal Code and rules.[Pf]

(W) Dish washing is prohibited at the temporary food establishment site. An adequate number of utensils and equipment to replace any utensil or equipment requiring washing/rinsing/sanitizing with a new one shall be provided. In-use utensils and equipment not held at the proper temperature to prevent contamination shall be replaced when contaminated or at maximum every two hours.[P]

(X) All waste shall be disposed of according to applicable City of Chicago laws and rules. All waste shall be disposed of at least once per day, and as often as needed to prevent contamination or attract pests. Waste shall never be left overnight.

(1) Waste of any kind may not be disposed of in the public sewers, on the ground, or in any public body of water.

(2) Waste water – A minimum of one 55-gallon drum open at one end covered with tightly fitted 1/4" mesh screening shall be required of each vendor to receive food preparation waste water and covered with a lid before use. Each waste water drum (including beer icing barrels) shall be pumped out nightly by a

contractor who has vacuum truck equipment or other method approved by the DEPARTMENT.

(3) Cooking oils and grease – Each vendor who performs deep-frying shall provide one (1) open end 55 gallon drum with a solid lid in which all generated waste oil and grease will be disposed. A grease-rendering contractor for proper disposal shall collect this waste nightly or by other DEPARTMENT approved method.

(4) Charcoal ash – Any vendor who operates a charcoal fire cooking table shall be required to provide one open-end 55-gallon drum with a tightly fitting lid for ash disposal.

(5) Container identification – The purpose of each drum shall be clearly marked on its side and each shall be color coded as follows:

i. Blue – waste water
ii. Black – grease
iii. Red – charcoal/ash waste

(6) Adequate lighting by natural or artificial means shall be provided in accordance with the applicable City of Chicago Municipal Code laws and rules, including Section 6-303.11 of these rules.

(7) An adequate number of non-absorbent, easily cleanable refuse containers shall be provided in order to prevent refuse from overflowing. Refuse containers shall be emptied at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.[Pf]

(8) The ground should be concrete, machine-laid asphalt. If the ground is dirt, grass, or gravel it shall be covered with mats, removable platforms, duckboards, cardboard, or other DEPARTMENT approved materials that effectively control dust and mud.

(9) The temporary food establishment shall be covered with a canopy or other type of overhead protection, to protect against the elements, windblown dust, and debris.[P]

(Y) RETAIL FOOD ESTABLISHMENTS that primarily serve FOOD to a HIGHLY SUSCEPTIBLE POPULATION are prohibited from being used as a commissary.

9-101.20 Mechanical Equipment Requirements.

(A) Mechanical refrigeration shall be used at all temporary food establishments that prepare, hold, serve, or provide cold time/ temperature control for safety foods. If approved by the DEPARTMENT, effectively insulated, hard-sided, cleanable container with sufficient ice or other cooling means may be used in addition to mechanical refrigeration for immediate use of cold time temperature control for safety foods.[P]

(B) Hot holding units may come in forms including but not limited to electrical equipment, propane stoves, or grills. Hot holding units shall be used at all temporary food establishments that prepare, hold, serve, or provide hot time/temperature control for safety foods, and shall keep time/temperature control for safety foods at temperatures that comply with the applicable City of Chicago Municipal Code and rules. If approved by the DEPARTMENT, other effective means, in addition to hot holding units, may be used for the immediate use of hot time/ temperature control for safety foods.[P]

(C) If mechanical frozen beverage machines are used, the use of the machine and its contents shall be approved by the DEPARTMENT, and the operation shall comply with following requirements:

(1) Returned to the commissary each night of operation to be properly washed, rinsed, and sanitized in accordance with the manufacturer.

(2) If contaminated by dust, debris, or other contaminant, the frozen beverage machine shall not be used until it can be taken to the

commissary to be properly washed, rinsed, and sanitized in accordance with the manufacturer.

~~(3) Use of dairy based products or any other time temperature for safety food in the frozen beverage machine is not allowed.~~

9-102.10 Summer Festival Food Vendor Certificate (SFFVC).

To obtain a Summer Festival Food Vendor Certificate (SFFVC) as required in Section 4-8-040(f)(3) of the Municipal Code of Chicago, the following requirements must be met:

(A) A person who has a valid City of Chicago Food Service Sanitation Instructor Certificate must attend a summer festival training provided by the DEPARTMENT, at times and intervals prescribed by the DEPARTMENT.

(B) A person who has completed the DEPARTMENT's summer festival training, as affirmed by the DEPARTMENT or its designee, is authorized to teach a summer festival food vendor class that enables students to obtain the SFFVC. The class topics, content, and duration of the class may be prescribed by the DEPARTMENT or its designee. Topics may include but need not be limited to:

(1) Food protection

(2) Food temperature control

(3) Prevention of cross-contamination

(4) Good personal hygiene practices

(5) Safe food transportation

(6) Proper operations for an outside event

(C) The certified City of Chicago Food Service Sanitation Instructor shall submit to the DEPARTMENT or its designee any documents required to affirm which students have completed the summer festival food vendor class. The documentation requirements will be at the discretion of the DEPARTMENT. The DEPARTMENT or its designee will issue an SFFVC to students who have completed the class.

(D) Each booth shall have a Person in Charge or designee who has an original and valid SFFVC onsite and available for inspection by the DEPARTMENT during all times that food is being prepared, held hot, and served.[P]

(E) When there is not a person present onsite with an original and valid SFFVC when food is being prepared, held hot, or served, food-related operations are prohibited.[P]

(F) A person operating a mobile prepared food vehicle at a special event does not need a SFFVC but must have a City of Chicago Food Service Sanitation Certificate. All food related operations shall cease when there is no person with an original and valid City of Chicago Food Service Sanitation Certificate. [P]

(G) No SFFVC or City of Chicago Food Service Sanitation Certificate is required for a person operating a mobile food dispenser vehicle or mobile prepared food vendor vehicle with only prepackaged food.

(H) No SFFVC or City of Chicago Food Service Sanitation Certificate is required for a person operating a booth with only prepackaged, non-time/temperature for control for safety foods.

(I) The DEPARTMENT may, at its discretion, require an event organizer to obtain a SFFVC.

9-103.10 Riverwalk and Northerly Island.

(A) A Riverwalk or Northerly Island Food Establishment shall have the appropriate license type in accordance with City of Chicago Ordinance Chapter 4-8.

(B) The menu of a Riverwalk or Northerly Island Food Establishment shall be approved by the DEPARTMENT based on operation, equipment, location, and the duration of the event.

(1) Foods that present a high relative risk of causing foodborne illness, including but not limited to raw marinated fish, raw molluscan shellfish, steak tartar, lightly cooked fish, rare meat, and soft cooked eggs, may not be served at Riverwalk Food or Northerly Island Establishments. [P]

(2) Only menu items approved by the DEPARTMENT shall be served.[P]

9-103.20 Base of Operations for Riverwalk or Northerly Island Food Establishment.

(A) Riverwalk or Northerly Island Food Establishments shall operate from a licensed commissary or other approved retail food establishment, and shall report at least daily to such location for all supplies, and for all cleaning and servicing operations and more often as needed.

(B) The base of operation must be of such size and scope as to accommodate its own operation, as well as support the needs of the Riverwalk or Northerly Island Food Establishment. The commissary or other retail food establishment shall be licensed and operated in compliance with the City of Chicago Municipal Code Chapters 4-8, 7-38, 7-40, 7-42 and the applicable sections of the rules and regulations of the Board of Health.

(C) The commissary or retail food establishment used as a base of operations shall have a passing inspection within six months prior to the application date.

(D) The inspection report shall be submitted at the time of application.

9-103.30 Facility Structural Components for Riverwalk and Northerly Island Food Establishments.

(A) Food establishments at which the food is being prepared indoors at the Riverwalk or Northerly Island must meet the structural requirements indicated in Chapters 4 through 7 of these rules.

(B) Food establishments at which the food is being prepared outdoors at the Riverwalk or Northerly Island shall be approved by the DEPARTMENT based on food service operations, menu, location, and the duration of the event. The following are minimum standards:

(1) The ground should be concrete, machine-laid asphalt. If the ground is dirt, grass, or gravel it shall be covered with mats, removable platforms, duckboards, cardboard, or other approved materials that effectively control dust and mud.

(2) Walls are not required in most circumstances. The DEPARTMENT may require walls or other means of protection based on menu, food service operation, location, and duration.

(3) Adequate overhead protection shall be provided. Examples of acceptable overhead protection are tent, canopy, awning, table-type umbrella, or a permanent structure. P

(4) Ventilation shall comply with the applicable requirements of the ventilation and fire prevention codes of the City of Chicago and the applicable rules.

(5) Adequate lighting by artificial or natural means is to be provided. The lighting intensity shall be in compliance with City of Chicago Municipal Code and the applicable rules.

(6) Waste water shall be disposed of in the City of Chicago sewer system or by a method approved by the DEPARTMENT. [P]

(7) Dish washing is allowed onsite when there is real plumbing available, connected to the City of Chicago water supply system, in compliance with City of Chicago Municipal Code. Portable three compartment sinks are not allowed. [Pf]

(8) A hand sink is required in or adjacent to all food preparation and dish washing areas. [P]

(9) When real plumbing is available, all plumbing fixtures shall comply with the applicable City of Chicago Municipal Code.

(10) Temporary hand washing stations when approved for use by the DEPARTMENT shall comply with the following:

a. Be a self-contained unit that provides water under pressure. [P]

b. Has separate fresh water and gray water holding tanks. [P]

c. Provided with hand soap, single-use paper towels, and a waste receptacle. [P]

d. Hand washing stations shall be used only for hand washing. [P]

e. Be located in or immediately adjacent to the booth to allow convenient use by persons engaged in food preparation or food dispensing. [P]

f. Vendors may share a hand-washing station if those vendors have prior approval from the DEPARTMENT.

g. Hand-antiseptics/sanitizers cannot be used as a substitute for handwashing; they may be used in addition to handwashing only if approved for use by the FDA. [P]

9-103.40 Mechanical Equipment Requirements.

(A) Mechanical refrigeration shall be used at Riverwalk and Northerly Island food establishments that prepare, hold, serve, or provide cold time/temperature control for safety foods. If approved by the DEPARTMENT, effectively insulated, hard-sided, cleanable container with sufficient ice or other cooling means may be used in addition to mechanical refrigeration for immediate use of cold time/temperature control for safety foods. [P]

(1) Each mechanically refrigerated unit shall be provided with a thermometer that is accurate to ± 3° F.

(B) Hot holding units such as electrical equipment, propane stoves, grills, etc., shall be used, at Riverwalk and Northerly Island food establishments that prepare, hold, serve, or provide hot time temperature control for safety foods. The hot holding units shall keep food at temperatures that comply with the applicable City of Chicago Municipal Code and rules. If approved by the DEPARTMENT, in addition to hot holding units, other means may be used for the immediate use of hot time/temperature control for safety foods. [P]

(C) If mechanical frozen beverage machines are used, the use of the machine

and its contents shall be approved by the DEPARTMENT and the operation shall comply with following requirements:

(1) Returned to the commissary each night of operation to be properly washed, rinsed, and sanitized in accordance with the manufacturer.

(2) If contaminated by dust, debris, or other contaminant, the frozen beverage machine shall not be used until it can be taken to the commissary to be properly washed, rinsed, and sanitized in accordance with the manufacturer.

~~(3) Use of dairy based products or any other time temperature for safety food in the frozen beverage machine is not allowed.~~ ~~P~~

(D) Refrigeration and freezer trucks used to store food overnight shall be kept secure.

9-103.50 Food and Beverage Service.

(A) All food shall comply with City of Chicago Municipal Code and the applicable rules of the City of Chicago in addition the food at a Riverwalk or Northerly Island Food Establishment shall comply with the following:

(1) All fruits and vegetables, for cooking and ready-to-eat, must be washed in a DEPARTMENT approved sink or at the commissary.

(2) Unapproved food items that are offered to the public shall be discarded and denatured. P

(3) Only potable drinking water, from an approved source, may be used for food preparation tasks, cooking, cleaning and hand washing. P

(4) Bulk food not in an original container shall be properly labeled.

9-103.60 Food Protection.

(A) In addition to the applicable sections of the City of Chicago Municipal Code and the rules promulgated thereunder, a Riverwalk or Northerly Island food establishment shall comply with the following:

(1) All food must be shielded from the public with some type of protective covering, such as a sneeze guard or be displayed at least six (6) feet from the public to prevent malicious handling or contamination. [P]

(2) Condiments shall be provided in a method to prevent contamination by food employees, patrons, insects, or other sources. Condiments are to be dispensed in pump-style dispensers, squeeze bottles, shakers, or dispensed in single-service packaging.

(3) Ice shall be obtained from a licensed commercial source in chipped, crushed, or cubed form and shall be received in single use closed bags. Ice must be stored in clean and sanitized storage containers that are self-draining and easily cleanable. The ice must be protected from dust, insects and other potential contaminants. [Pf]

(4) Storage of food in undrained ice is prohibited, except for cans or bottles of non-time/temperature control for safety beverages. [P]

(5) The food preparation equipment shall be washed, rinsed and sanitized as often as needed to keep clean and prevent cross-contamination. [P]

(6) Frozen time/temperature control for safety foods shall be thawed in accordance with the rules of the City of Chicago.

(7) All time/temperature control for safety foods shall be cooked to the required internal temperature in accordance with the rules of the City of Chicago. [P]

(8) No bare hand contact with ready-to-eat foods is allowed. All ready-to-eat foods and ice shall be handled with gloves, scoops, tongs, spoons, deli paper or other appropriate utensils. Food and ice shall be dispensed in accordance with the rules of the City of Chicago. P

(9) If operating from a booth, all foods must be removed from the booth at the end of the day.

(10) Leftover hot time temperature control foods shall be properly disposed of at the end of each day. No service of leftovers is permitted. P

9-103.70 Transportation of Food.

(A) Vehicles transporting food shall be constructed so that the portions of the vehicle that contain food shall be covered and transported in a method to prevent contamination. P

(B) Each vehicle shall be kept in a clean and sanitary condition, protected from contamination.

(C) Refrigeration equipment shall comply with the applicable City of Chicago municipal code and rules of the City of Chicago. P

(D) Hazardous nonfood items, including but not limited to detergents, insecticides, rodenticides, plants, paint and paint products that are poisonous or toxic in nature shall not be stored in the food and equipment storage area of the vehicle. P

(E) During transportation, all time temperature control for safety food shall be stored at temperatures that comply with the applicable City of Chicago municipal code and rules. P

9-103.80 Toxic Compounds.

(A) Toxic chemicals, such as Chlorine, shall be properly labeled and handled in accordance with the manufacturer's label and the rules of the City of Chicago. [Pf]

(B) Toxic chemicals shall be in a secured location and kept apart from food. [P]

9-103.90 Pest Control.

(A) All reasonable control measures shall be used to effectively eliminate the presence of rodents, flies, roaches, and other pest on the premises. [P]

(B) A pest control log book shall be provided in compliance with the rules of the City of Chicago. [Pf]

(C) Professional pest control service is required at least once per year during the operational season and more often as necessary to eliminate the presence of rodents, flies, roaches and other pest on the premises. [Pf]

9-103.100 Food Handler.

Food handlers shall:

(A) Wash their hands thoroughly in a DEPARTMENT approved hand washing facility in compliance with the rules of the City of Chicago. [P]

(B) Wash their hands before starting or returning to work, before putting on gloves, after using the toilet facilities, and after handling garbage, unclean utensils or other contaminating conditions, and as often as necessary to maintain a high degree of personal cleanliness. [P]

(C) Report to the person in charge about their health and activities as they relate to diseases that are transmissible through food. A food handler shall

report the information within 24 hours and in a manner that allows the person in charge to reduce the risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms in accordance with the rules of the City of Chicago. [Pf]

(D) Wear clean outer clothing. No sleeveless shirts, such as tank or halter-tops, are permitted. Bare midriffs are not allowed. Fingernails shall be cleaned and trimmed; excessive jewelry shall not be worn.

(E) Wear effective hair restraints, such as hairnets, sun visors, or billed baseball caps, where the hair is covered and contained. Hair spray is not adequate. Mustache or beard restraints shall be used for any facial hair exceeding one (1) inch in length.

9-103.110 Certifications.

(A) The following are required when dishwashing facilities are on the premises:

(1) A person who has an original and valid City of Chicago Food Sanitation Certificate is required on premises at all times food is being prepared, held hot, or served. [Pf]

(2) Food handlers or food employees that do not have the City of Chicago Sanitation Certificate shall have food handler training as required by the rules of the City of Chicago.

(B) A person who has an original and valid Summer Festival Food Vendor Sanitation Certificate is required on premises at all times food is being prepared, held hot, or served when the location does not have dish washing facilities on premises. [Pf]

9-103.120 Equipment and Utensils.

(A) Only single-service customer utensils (forks, spoons, knifes, cups and plates) shall be provided to the customer. No single-service article may be reused except if there are DEPARTMENT approved dishwashing facilities on premises. P

(B) Single-service articles shall be:

(2) stored off the ground,

(3) protected from contamination during storage and dispensing, P

(4) dispensed handle-first from containers, and

(5) Single-service cups shall be dispensed from an approved tube dispenser or from the original plastic shipping wrap surrounding each stack of cups. The cups shall be dispensed in a manner that prevents contamination of the interior or exterior lip of the cup.

(C) Except for refilling a consumer's drinking cup or container without contact between the pouring utensil and the lip-contact area of the drinking cup or container, tableware, including single-service articles, provided to the consumer, shall not be reused or refilled.

(D) Food contact equipment and surfaces shall be in compliance with applicable City of Chicago municipal code and rules. Wooden daubers are prohibited.

(E) Food contact surfaces shall be constructed, cleaned, and sanitized in accordance with the applicable City of Chicago municipal code and rules and regulations. P

(F) On-site dishwashing requires approval by the DEPARTMENT based on location, menu, and duration. When dishwashing has not been approved, an adequate number of utensils and equipment to replace any utensil or equipment requiring washing/rinsing/sanitizing with a new one shall be

provided. In-use utensils and equipment not held at the proper temperature to prevent contamination shall be replaced when contaminated or at maximum every of two hours. [P]

9-103.30 Waste Disposal.

(A) All waste shall be disposed of according to applicable City of Chicago Municipal Code and rules. All waste shall be disposed of at least each night and as often as needed to prevent contamination or attract pests. [Pf]

(B) Waste of any kind may not be disposed of in the public sewers, on the ground, or in any public body of water. [P]

(C) Waste water – A minimum of one 55-gallon drum open at one end covered with tightly fitted 1/4" mesh screening shall be required of each vendor to receive food preparation waste water and covered with a lid before use. Each waste water drum (including beer icing barrels) shall be pumped out nightly by a contractor who has vacuum truck equipment or other method approved by the DEPARTMENT.

(D) Cooking oils and grease – Each vendor who performs deep-frying shall be required to provide one (1) open end 55 gallon drum with a solid lid in which all generated waste oil and grease will be disposed. A grease-rendering contractor for proper disposal shall collect this waste nightly or by other DEPARTMENT approved method.

(E) Charcoal ash – Any vendor who operates a charcoal fire cooking table shall be required to provide one (1) open-end 55-gallon drum with a tightly fitting lid for ash disposal.

(F) Container identification – The purpose of each drum shall be clearly marked on its side, and each shall be color coded as follows:

(1) Blue – waste water

(2) Black – grease

(3) Red – charcoal/ash waste