

Environmental Health Services

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Temporary Food Establishments

1. All foods must be obtained from approved sources. Any foods requiring preparation prior to the event must be prepared in a kitchen that has been approved by a representative of the Health Department. **DO NOT PREPARE ANY FOOD ON-SITE BEFORE RECEIVING A PERMIT**; all unapproved food shall be discarded. Foods such as cream filled pastries and pies, salads such as potato, chicken, ham and crab cannot be served in a temporary food establishment.
2. Have your temporary food establishment thoroughly cleaned and sanitized prior to visit by a representative of the Health Department. The following checklist must be completed in order to receive a permit.

- ___ Wastewater disposed of properly. (Catch buckets must be disposed of in can wash area, toilet, portable toilets, or holding tank. **Wastewater is not to be disposed of on the ground or storm drains.**)
- ___ Sanitizer made with regular bleach (not scented bleach) mixed with water to make a 50 ppm solution or other approved sanitizer.
- ___ Sanitizer test strips provided.
- ___ Metal stem thermometer for refrigerators and taking food temperatures (45°F or below and 135°F or above). Provided food thermometers should read 0°F-220°F.
- ___ Water temperature is a minimum of 130°F at utensil washing facility.
- ___ Utensil sink and counter space/drainboards for the air drying of utensils provided.
- ___ Hand washing facility set up with antibacterial soap and paper towels. (see diagram)
- ___ Hair restraints used (baseball hat or a hairnet).
- ___ Ice scoops and bin provided for consumption ice (separate from other ice).
- ___ Food stored off the floor (potatoes, onions, etc. must be stored on a pallet or other approved means).
- ___ All food handling and cooking done in a protected area. (This area shall have overhead coverage.)
- ___ Open food displays protected from contamination by sneeze guards, or other barriers.

Contact Albemarle Regional Health Services for any questions concerning temporary food establishments/events

Food Protection

1. All foods must be obtained from approved sources. Hamburgers, hot dogs, sausages, etc., must be obtained from an approved/permitted commercial source, in its final form, ready to be cooked.
2. Once food is received by a vendor, the food must be kept protected from any type of contamination. These foods must be maintained hot (above 135°F) or cold (below 45°F) at all times. This includes during transportation to the site, and before and/or after cooking. Participants must have refrigeration and heating equipment capable of maintaining these temperature requirements. Pre-cooked foods that have been cooled, which require re-heating, must be heated rapidly to 165°F, then maintained at 135°F.
3. All food handling/cooking operations and areas must be covered overhead with at least a tent like roof. At no time is any item of food to be placed on the ground.

Personel Hygiene

1. Participants must wear clean clothing, aprons, and hair restraints.
2. No person who has a contagious or infectious disease, wound or boil will be allowed to work in a food booth.
3. Persons involved in food sales, handling money, and customer contact duties should not be involved in food preparation unless they first wash their hands.
4. Proper hand washing must be completed after smoking, eating, visiting toilet facilities, sneezing, etc., before returning to food preparation.
5. No smoking will be allowed inside food booths.

Clean Up

1. All utensils, warmers, griddles, etc., must be cleaned routinely and sanitized as required and maintained in a sanitary manner.
2. Participants will need to bring sufficient numbers of clean cooking utensils so that soiled utensils can be replaced with clean utensils as needed during the day.
3. **NO DUMPING** of liquid waste or grease into storm drains. The organizer or sponsor will provide dumpsters and grease receptacles for the disposal of these products.
4. General cleaning must be maintained in all booths. This includes the premises (grounds) surrounding your establishment. All garbage and refuse shall be removed at least daily and disposed of in a sanitary manner.
5. Utensils and food prep surfaces must be washed, rinsed, and sanitized. (Sanitizing solutions that can be used: Chlorine 50ppm, Quat 200ppm, or Iodine 12.5ppm).

15A NCAC 18A .2635 REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

The following requirements shall be satisfied in order for temporary food establishments to qualify for a permit under Rule .2602 of this Section:

- (1) Temporary food establishments shall be located in clean surroundings and kept in a clean and sanitary condition. They shall be so constructed and arranged that food, utensils, and equipment will not be exposed to insects, dust, and other contamination. Protection against flies and other insects shall be provided by screening or by effective use of fans.
- (2) Where food or griddles are exposed to the public or to dust or insects, they shall be protected by glass, or otherwise, on the front, top, and ends, and exposed only as much as may be necessary to permit handling and serving of the food.
- (3) All griddles, warmers, spatulas, refrigerators, and other utensils and equipment shall be cleaned routinely and maintained in a sanitary manner.
- (4) Running water under pressure shall be provided. The water supply shall be approved and of a safe, sanitary quality. Provisions shall be made for heating water for the washing of utensils and equipment. At least a single vat sink, large enough in which to wash cooking utensils, pots, and pans, must be provided. At least one drainboard or counter top space must be provided.
- (5) Facilities shall be provided for employees' handwashing. These may consist of a pan, soap, and single-use towels.
- (6) Convenient and approved toilet facilities shall be provided for use by employees. Public toilet facilities provided on the grounds are acceptable if reasonably convenient, adequate, and kept clean. Sewage shall be disposed of in an approved manner.
- (7) Potentially hazardous foods shall be refrigerated in accordance with Rule .2609 of this Section. All food shall be stored, handled, and displayed in accordance with Rule .2610(a) through (d) of this Section. Food service equipment shall be stored in accordance with Rule .2620 of this Section.
- (8) Garbage and refuse shall be collected and stored in standard water-tight garbage cans provided with tightfitting lids or other approved containers or methods. Garbage and refuse shall be removed at least daily and disposed of in a sanitary manner. Waste water shall be so disposed of as not to create a nuisance. Each operator shall keep his immediate premises clean.
- (9) All food served shall be clean, wholesome, and free from adulteration. Potentially hazardous foods such as cream-filled pastries and pies, and salads such as potato, chicken, ham, crab, etc., shall not be served in a temporary food establishment. Hamburgers shall be obtained from an approved market or plant in patties separated by clean paper, or other wrapping material, and ready to cook. Wrapped sandwiches shall be obtained from an approved source. Poultry shall be prepared for cooking in an approved market or plant. Drinks served shall be limited to packaged, canned, or bottled drinks, packaged milk, coffee, or carbonated beverages from approved dispensing devices.
- (10) Food prepared by local groups shall be prepared in an approved kitchen, and such groups shall maintain a record of the type and origin of such foods. These foods shall be prepared, transported, and stored in a sanitary manner protected from contamination and spoilage.
- (11) No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work in a temporary food establishment in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons.

HAND WASHING STATION EXAMPLE

