

TEMPORARY FOOD ESTABLISHMENT CHECK LIST

Lincoln County Environmental Health * 115 W. Main St * Lincolnton, NC 28092

A Temporary Food Establishment means a food establishment that operates for a period not to exceed 30 days in one location, affiliated with and endorsed by a transitory fair, carnival, circus, festival, or public exhibition. This does not include domestic yard sales, auctions, flea markets, farmers markets or similar businesses.

This form is to be used as an instructional aid and check list in helping set up and operate your temporary food establishment. Do not return this form to the Health Department.

The Rules Governing the Food Protection and Sanitation of Food Establishments and the Food Code can be found at <http://ehs.ncpublichealth.com/rules.htm>

FOOD & DRINKING WATER SAFETY:

1. Potable running water under pressure is delivered with back flow protection at the source
2. Potable water hoses and containers used to store, haul or convey potable water are approved for potable water use, not used for any other purpose and labeled
3. Potable water holding tanks, containers and hoses used to transport or store water are drained, washed, rinsed and sanitized
4. No food preparation prior to permit being issued
5. The Regulatory Authority may limit the food prepared and served based on the methods of preparation and adequacy of facilities, equipment, utensils and available utilities
6. All sources of food comply with Chapter 3 of the Food Code
7. Raw meat, poultry, and fish purchased in ready-to-cook portions
8. Cutting and skewering of meat products allowed only after evaluation and approval from Regulatory Authority
9. Salads containing ingredients that are cooked and cooled shall not be prepared, but may be purchased commercially and served
10. Shellstock and shucked shellfish comply with Chapter 3 of the Food Code
11. There is no food preparation or storage in any location outside of the permitted establishment without approval from the Regulatory Authority
12. Food is secured in a manner to prevent tampering and contamination
13. Ready-to-eat food is not stored in direct contact with ice
14. Non-mechanical coolers have a drainage port
15. Food is stored above the ground or floor, arranged to prevent contamination
16. Time/temperature control for safety food (potentially hazardous food) that has been heated at the temporary food establishment or temporary food establishment commissary will not be sold or held on subsequent days without approval from the Regulatory Authority
17. Food prepared at a previous event will not be served at this event
18. Food requiring time/temperature control for safety (potentially hazardous food) that has been removed from the original package will not be served at a subsequent event
19. Food prepared at a permitted facility in another State will not be served at this event without prior approval from the Regulatory Authority
20. Food shields or other effective barriers have been installed in a manner to protect food and food contact surfaces from contamination. This includes assuring foods held for display and service are not exposed to the public

EMPLOYEES:

1. Wear effective hair restraints, clean outer clothing and maintain good hygienic practices
2. Wash their hands in a handwashing facility before starting work, after each visit to the toilet and as often as necessary to remove soil and contamination

- ___ 3. Handwashing facilities consist of *at least* a 2 gallon container with an unassisted free flowing faucet, soap, single-use towels and a wastewater receptacle
- ___ 4. Warm water is used for handwashing
- ___ 5. No tobacco use in any form, no consuming food in the food preparation area, warewashing area or storage areas
- ___ 6. Employee beverages are stored in a covered container, away from food, utensils, preparation surfaces and storage areas
- ___ 7. An Employee Health policy has been established in compliance with the Food Code Subpart 2-201
- ___ 8. Toilet facilities are provided clean and in good repair, accessible to employees

UTENSILS:

- ___ 1. Equipment is clean and in good repair
- ___ 2. Surfaces that come into contact with food, drink and utensils comply with parts 4-1 and 4-2 of the Food Code
- ___ 3. Three basins of sufficient size to submerge, wash, rinse and sanitize multi-use utensils are provided and only disposable customer utensils are used
- ___ 4. At least one drainboard, table or counter space is provided for air drying
- ___ 5. Multi-use customer utensils will not be used, except in cases where a three-compartment sink of sufficient size to submerge, wash, rinse, and sanitize utensil is provided along with drainboards, utensil racks or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation in accordance with 4-301.13 of the Food Code
- ___ 6. The wash, rinse and sanitize solutions are maintained clean
- ___ 7. The temperature of the wash solution shall be maintained not less than 110° F or the temperature specified on the cleaning agent manufacturer's label instructions
- ___ 8. Equipment and utensils are cleaned, sanitized, stored and handled in accordance with 4-6 and 4-7 of the Food Code
- ___ 9. If produce is washed onsite, a food preparation sink must be provided

PHYSICAL REQUIREMENTS:

- ___ 1. Food establishment is constructed and arranged so that food, equipment, etc. are not exposed to contaminants; the area is kept in a clean and sanitary condition
- ___ 2. The temporary food establishment is arranged to restrict public access to all areas of the food establishment
- ___ 3. For outdoor cooking, overhead protection is provided for food, equipment and utensils
- ___ 4. Cooking equipment with attached lids, such as smokers and roasters shall satisfy overhead protection when preparing bulk foods such as roasts, shoulders and briskets
- ___ 5. Hot dogs, hamburgers, meat kabobs and other foods prepared in individual servings must have additional overhead cover beyond the lid of the cooking equipment
- ___ 6. Fans, screens, walls or a combination thereof have been provided to EFFECTIVELY keep out dust, insects, rodents, animals and other sources of potential contamination
- ___ 7. Live animals are prohibited in accordance with 6-601.115 of the Food Code
- ___ 8. Nonabsorbent material is provided for ground cover in any instance where dust or mud must be controlled
- ___ 9. Sewage, grey water and grease waste disposal receptacles are onsite and accessible
- ___ 10. Waste water is emptied only into approved dump stations, tanks, etc and never into waterways, storm drains or on the ground
- ___ 11. Garbage containers with properly fitting lids are provided for bulk garbage and refuse storage (lids are not required for garbage containers used during periods of operation in the establishment)

___12. Lighting is required and must be provided for nighttime operations; lighting must be shatter-resistant in areas where there is exposed food, clean equipment, utensil, linens and unwrapped single service and single-use articles

___13. The Temporary Food Establishment and Temporary Food Establishment Commissary shall be connected to necessary utilities at all times food is prepared, served, or stored in the establishment

___14. Toxic materials are labeled, used and stored to prevent contamination and shall meet the provisions of sections 7-101.11 and 7-203.11 of the Food Code.

EXEMPTIONS:

A food booth may be exempt from the requirements and not require a permit from the Department of Environmental Health if the following conditions apply:

Establishments that are incorporated as nonprofit corporations in accordance with Chapter 55A of the General Statutes **or** that are exempt from federal income tax under the Internal Revenue Code, as defined in G.S. 105-228.90 **or** that are political committees as defined in G.S. 163-278.6(14) **and** that prepare or serve food or drink for pay no more frequently than once a month for a period not to exceed two consecutive days.