



CHEROKEE COUNTY HEALTH DEPARTMENT

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TEMPORARY FOOD ESTABLISHMENT CHECKLIST:

The following list of requirements must be met before a temporary food establishment permit will be issued. Please verify your set-up is in compliance with each category and indicate the method used. **This checklist must be submitted with your application, employee health policy, and \$75.00 fee.**

1. Provide *warm* potable, (of a safe sanitary quality for drinking purposes) running water under pressure. "Running water under pressure" may be achieved by positioning the spout of a beverage urn directly above a bucket. Holding tanks are acceptable with the following conditions:

*Water holding tanks must meet drinking water quality standards.

*Each container must be washed, rinsed and sanitized prior to use at the event. This operation must be conducted on-site at the event.

***Water must be obtained from an approved water source at the event OR purchased in sealed bottles from a plant inspected by NCDA or other appropriate agency.**

2. Provide a 3-compartment utensil sink (with one drain board or table space) for the purpose of washing your cooking utensils on-site. In lieu of a 3-compartment sink, you may change out soiled utensils with clean utensils a minimum of every 2 hours. In addition, a shared common kitchen provided by the event organizer may be acceptable.

The sink must be equipped with hot and cold running water under pressure. If an approved water source is available at the event, a food-grade hose (ex: white hose with blue stripe) must be used to hook up to the water supply. A shared common kitchen provided by the event organizer may be acceptable or other approved means.

3. Provide a hand wash station with a 2-gallon potable water holding capacity. Antibacterial soap and single-use towels must be provided. A beverage urn with a spout that is positioned above a bucket to catch the water as hands are washed will meet this requirement although the water will need to be heated. ***THE UTENSIL SINK CANNOT BE USED AS THE HAND WASHING STATION.*** Hand sanitizers may NOT be used as an alternative to hand-washing.

4. Disposable single service food grade gloves or other utensils for prevention of bare hand contact with ready-to-eat foods.

5. ALL POTENTIALLY HAZARDOUS FOODS MUST BE KEPT AT AN INTERNAL TEMPERATURE OF 45°F AND BELOW OR 135°F AND ABOVE. NOTE: Ice used for chilling drinks or food cannot be used for consumption. Foods stored in ice cannot be in direct contact with the ice.

6. THE FOLLOWING POTENTIALLY HAZARDOUS FOODS MUST BE COOKED TO HEAT ALL PARTS OF THE FOOD TO ELIMINATE HARMFUL DISEASE ORGANISMS:

*Ground Beef, Pork,155°F or higher
Chicken or Poultry.....165°F or higher
Beef, Pork.....150°F or higher
Heating commercially pre-cooked food.....165°F or higher Ex. Hot Dogs*

7. Provide an accurate refrigerator thermometer inside all mechanical refrigeration and ice chests that are used to store food. All refrigeration units and ice chests must keep food 41°F or below until needed.

8. Provide a thin-tipped thermometer for checking holding and final cooking temperatures.

9. FOOD MUST BE OBTAINED FROM AN APPROVED COMMERCIAL SOURCE. RECEIPTS FOR PROOF OF PURCHASE MUST BE PROVIDED PRIOR TO A PERMIT BEING ISSUED.

10. All foods NOT prepared on site must be done so in a kitchen that has been approved and inspected by this office. (Ex. food prepared by local groups.) A record of the type and origin of such foods must be maintained and provided by the group at the time of inspection. **Food SHALL NOT be prepared at home before the event.**

11. Raw meat and fish must be purchased in ready-to-cook portions and come from an inspected market or plant. **Raw hamburger patties cannot be prepared in a temporary food establishment.** Cutting and skewering may be allowed as determined by the regulatory authority. Wrapped sandwiches must be obtained from an approved source.

12. Poultry must be purchased from an inspected market or plant and ready to cook when purchased. **You cannot cut up raw chicken in a temporary food establishment.**

13. Potentially hazardous salads such as potato, chicken, ham, crab etc. can only be served if commercially prepared.

14. Keep food clean, wholesome and free from adulteration.

15. Temporary food establishments must be located in a clean area and the premises kept clean.

___16. All operations must be conducted under a tent or other approved enclosure with a roof and must be constructed and arranged so that food, equipment, etc. are not exposed to insects, dust or other contaminants. Provide effective protection from flies, etc. by screening OR by the use of fans.

___17.. All foods must be stored and handled to prevent contamination from the environment or the public. Do not store any food or utensils on the ground at any time. Persons involved in food sales, handling money and customer contact duties should not prepare food unless they first wash their hands at the hand wash station.

___18. No person who has a contagious or infectious disease which can be transmitted through food or drink is allowed to work in a temporary food establishment. **Employee Health Form Agreements must be completed and submitted with application.**

19.. No smoking or tobacco use is allowed in the stand at any time.

___20. Sanitize air dry and properly store all utensils and equipment.

21. Provide approved sanitizer and test strips. (chlorine bleach can be easily purchased and is inexpensive.) See enclosed handout procedure on how to prepare the proper solution of bleach water.

22. All equipment in the stand must be cleaned before a permit will be issued.

___23. Provide a water heating source for the washing of utensils and equipment. The minimum equipment acceptable would be a pot of water on a stove or a coffee maker that is used for hot water only. (If you are washing utensils on site then you must provide hot water).

24. Toilets for employees must be provided. Public toilets located on the grounds that are kept clean are acceptable.

25. Provide a leak-proof wastewater container and proper wastewater disposal. Wastewater cannot be discarded on the ground.

___26. Sanitizer strips.

27. Provide water-tight garbage containers with tight fitting lids. Remove trash daily.

___ 28. Signed TFE Employment Health Policy for all employees.

___29. The application, checklist, employee health policy and \$75.00 fee submitted to the Cherokee County Environmental Health Department at least 15 days prior to operating.

If you have any questions please feel free contact Kim McClain or Sara Smith with the Cherokee County Health Department at 828-835-3853.

