

Minimum Requirements for TFE's:

**** All foods must be from an Approved Source (permitted/inspected)**

**** Raw Poultry must be in a ready to cook form**

****Raw ground beef/hamburger must be in a pre-patted form, separated by clean 'deli' papers or food grade wrap and ready to cook.**

****Cream-filled pastries and pies, and salads such as potato, chicken, ham, crab, etc, are prohibited.**

*****Only the following non-potentially hazardous drinks such as coffee, tea, lemonade may be poured. All other drinks must be pre-packaged (bottled, canned)**

Please provide means/methods for meeting the following minimum requirements: (examples listed)

Employee Hand Washing:

Facilities for employee hand washing must be provided and shall consist of warm water and at least a 2-gallon container with an unassisted free flowing faucet (stopcock, turn spout), soap, single-use towels, and wastewater receptacle. NOTE: (HAND SANITIZER MAY NOT BE USED AS AN ALTERNATIVE TO HANDWASHING)

No Bare Hand Contact with Ready to Eat Foods:

When preparing ready to eat foods, you must use food grade single-use gloves, tongs, spatulas, deli papers or other type utensils to prevent direct hand/arm contact with ready to eat foods.

Personal Hygiene

All food employees must wear effective hair restraints and clean outer clothing. No jewelry is permitted on wrists and only plain bands on hands (even if gloves are worn). Food employees must keep their nail clean, trimmed, filed, and maintained. Earrings and necklaces are allowed.

Employee Health Policy

All temporary food establishment employees must have knowledge of diseases that are transmissible through food (the main 5 diseases and 5 symptoms contributing to food borne illness). The form "TFE Health Policy Agreement" must be reviewed and signed by all employees present in the temporary food establishment. This includes employees working directly with food as well as those employees working only as cash operators.

Approved Running Potable Water Supply under pressure:

Shared common kitchen provided by event organizer may be acceptable or other approved means

Electricity for Mechanical Refrigeration/Hot Holding:

Temporary Food Establishments must remain connected to necessary utilities at all times food is prepared, served, or stored in the food establishment.

Must be capable of holding cold foods at or below 45F or hot foods at or above 135F. Ready-to-Eat foods cannot be stored in direct contact with ice

Minimum of 3 compartment sink with drainboard for utensil washing:

Shared common kitchen provided by event organizer may be acceptable or utensil replacement minimum every 2 hours.

A food preparation sink is required for washing produce.

Food Protection, General:

Overhead protection must be provided for food, utensils and equipment. If bulk foods such as roasts, shoulders, and briskets are cooked, cooking equipment with attached lids, such as smokers, roasters, and other cooking devices provide sufficient cover for the food being cooked. Food in individual servings such as hotdogs, hamburgers and meat kabobs shall have additional overhead cover.

Food and griddle protected from public using glass or other means (such as Plexiglas or other barrier) on front, top, and ends.

Mesh screening, fans, general cleanliness of individual TFE and area under operator of TFE's control required for general food protection and vermin control.

All food must be stored above the ground or floor and arranged to prevent contamination to food

Outdoor carpeting, matting, tarps, or similar nonabsorbent material is required as ground covering in the absence of asphalt, concrete or grass or other surfaces that control dust or mud.

Calibrated thin-tipped thermometer for checking final cook and holding temperatures.

Sanitizer strips for checking sanitizer strength. (Chlorine 50-100 ppm/quat 200-400ppm)

Approved means/method of disposal of wastewater/garbage/refuse.

***** Each operator/vendor is ultimately responsible for meeting and maintaining all minimum requirements and for the general sanitation and cleanliness of the food booth.**

It is imperative that you provide us with your set-up date and set-up time on the application for permitting purposes. Operating permits will be issued prior to the event at the site and only after you have completed your set-up.

Sales receipts for all non-exempt foods to be served at an event must be provided to the health department prior to an operating permit being issued. Receipts do not have to be included with the application and fee but may be provided to the health department on-site at the time the permit is issued.

UPDATED: 11/02/16