



Temporary Food Establishment Requirements



A TFE application must be received at least 15 days prior to the start of the event—**NO EXCEPTIONS.**

Entire menu of all foods, drinks, toppings, and condiments **MUST** be approved prior to permitting.

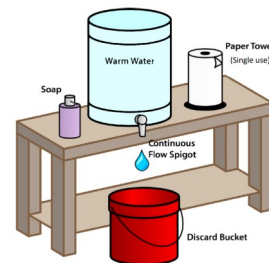
Requirements must be met prior to permitting **AND** before beginning any food preparation.

Delays meeting permitting requirements may result in non-issuance of permit.

Handwashing Station

- ◆ Container (minimum 2 gal.) with a faucet that allows for free-flowing water
- ◆ Warm water in the container
- ◆ Potable/drinkable water
- ◆ Hand soap and paper towels available
- ◆ A container underneath the station to collect the wastewater
- ◆ If connecting a hose to a water supply, the hose must be designed to be safe for food and beverage.

Example Setup:



Utensil Washing Station

- ◆ Minimum of 3 tubs, basins, or buckets large enough to submerge the largest utensil
- ◆ Dish soap in 1st basin (wash step), clean water in 2nd basin (rinse step), and sanitizer in 3rd basin (sanitize step)
- ◆ Must have working test strips for the sanitizer used (chlorine or quat most common). If using bleach, do not buy scented or splashless.

Example Setup:



Overhead Protection

- ◆ All food storage, preparation, cooking, holding, and service must take place under cover (tent, E-Z Up), in an enclosed trailer, under a grandstand, or under permanent structure with a roof.
- ◆ Smokers with lids do not have to be under cover if foods are going to be smoked for long periods of time.
- ◆ Grills and smokers used for quick cooks (hot dogs, hamburgers, turkey legs, sausage, etc.) must be under the overhead protection even if lidded.
- ◆ If any cooking equipment is under a tent or cover, the fire department may require it be fire-retardant.

Cold-Holding

- ◆ All cold-held TCS (potentially hazardous) foods must be maintained at or below 41° F.
- ◆ Mechanical refrigerators, coolers with ice, dry ice, or refrigerated trucks are permitted.
- ◆ If coolers or ice chests are used, they must have a drain plug which is kept in the open position.
- ◆ Raw foods must ALWAYS be properly separated to prevent cross contamination.
- ◆ Must have thermometers in all cold-holding equipment.

Cooking/Reheating

- ♦ Can use any combination of grills, smokers, fryers, ovens, stoves etc. needed for your specific menu
- ♦ Ensure that all raw foods are cooked to their required minimum cook temperatures.
- ♦ Reheating foods must be pre-approved by inspector at time of permitting.
- ♦ No raw meat may be portioned or handled in a TFE.

Hot-Holding

- ♦ All hot-held TCS (potentially hazardous) foods must be maintained above 135° F.
- ♦ Can use any combination of grills, steam tables, stoves, ovens, warmers, chaffers, etc. to keep hot foods hot.

Approved Food Sources

- ♦ No food offered for sale may be produced at home.
- ♦ All food must be in original, un-opened package from an approved food supplier or grocery store. Foods may **ONLY** be prepared ahead of time at an approved restaurant or TFE commissary.
- ♦ Foods prepared or opened at a previous TFE event may not be re-used for another event.
- ♦ Raw meats, poultry, and fish must arrive in ready-to-cook portions. You cannot cut, patty, scoop, or break-down raw meats in the permitted TFE booth.
- ♦ Keep receipts for food purchased! It may be the only way to prove a food came from an approved source.

Safe Storage and Preparation

- ♦ All foods and containers/utensils must be stored at least 6 inches off the floor/ground.
- ♦ Covers or sneeze guards are required to protect food during preparation, holding, and serving.
- ♦ Sneeze guards to protect from potential customer contamination must be in place prior to permitting.
- ♦ Lightbulbs in equipment and overhead must be shielded, covered, or be of shatter-resistant construction.

Produce Wash Sink

- ♦ If your menu includes ANY fresh, unwashed produce, a produce wash sink is required.
- ♦ This is a separate, 1-basin sink, with free-flowing potable water with a bucket to collect the draining water.



Food Temperatures/Thermometer

- ♦ Must have a thin-tipped, digital thermometer to check food temperatures
- ♦ Chicken –165° F Burgers/Ground Meat—155°F
- ♦ Pork/Eggs/Seafood—145° F Pre-Cooked Food-165° F
- ♦ Vegetables, pasta—135°F

This:



Not This:

