



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.

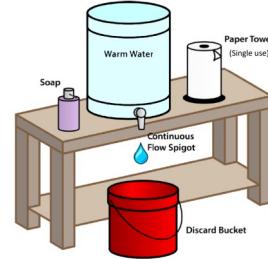
Requirements must be met prior to permitting AND before beginning any food preparation.

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/Termometer

- ◆ 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:

