



Temporary Food Service Establishment Checklist

Minimum Construction Requirements:

- 1. A Temporary Food Establishment shall be located in an area free of contaminants, which could come in contact with food and/or equipment.
- 2. Effective screening or fans shall be provided for fly and pest prevention.
- 3. Food and equipment shall not be exposed to public, dust, or insects.
- 4. Approved floor coverings such as tarps, outdoor carpeting, mats, or other non-absorbent item shall be provided in the absence of adequate grass cover, asphalt or concrete.
- 5. Running water, under pressure, must be provided a food grade hose with back flow prevention is required.
- 6. Approved provision must be made for the heating of water to at least 110° F.
- 7. A dishwashing sink area shall be provided for the washing, rinsing, and sanitizing of utensils and/or pots. The sink area shall consist of three separate basins and at least one drain board for air drying shall be provided. The basins shall be large enough to submerge the largest utensil or pot and shall include a wastewater collection receptacle.
- 8. Hand washing facilities shall be provided in addition to the dishwashing sink provided in item 7. The hand washing facilities shall consist of at least a two (2) gallon container with an unassisted free flowing faucet, **warm** water, soap, single use towels, and a wastewater collection receptacle.
- 9. Wash, rinse, and sanitizing solutions shall be kept in accordance with sections 4-501.18 and 4-501.19 of the North Carolina Food Code Manual.
- 10. A preparation sink shall also be provided if washing produce in the Temporary Food Establishment.
- 11. The surrounding area must be clean.
- 12. If cooking outside of the food stand (grilled items), the cooker must be covered in an approved manner and must not be accessible to the public.
- 13. Barriers and/or shields shall be in place to prevent public access to the cooking areas and food items in order to protect against contamination.
- 14. Trash must be disposed of in an approved manner. Trash cans shall have tightly fitting lids.
- 15. Wastewater must be disposed of in an approved manner.
- 16. Lighting is required for nighttime operations.

Employee Requirements:

- 1. Employees shall wear effective hair restraints.
- 2. Employees shall wash hands before starting work, after visiting the toilet, and as often as necessary to remove soil and contamination.
- 3. Employees shall not touch ready to eat foods with their bare hands.
- 4. Toilet facilities must be conveniently located.
- 5. No person who has a contagious disease, wound, boil, or a sore throat with a fever shall be permitted to work in the TFE.
- 6. An employee health policy shall be provided.
- 7. A person in charge shall be designated for the TFE. The person in charge shall have passed an ANSI accredited food safety course and will be required to show proof of passing this exam.

Equipment and Food Handling Requirements:

- 1. No food items shall be prepared or cooked prior to a permit being issued from the Environmental Health Section of the Wilson County Health Department. Any food items prepared before permitting will be destroyed and disposed of. A variance can be applied for if using an approved commissary and is subject to approval from this office.
- 2. All foods shall come from approved sources. You will be required to show proof of purchase from an approved source for any foods that are removed from original packaging and are intended to be served in the TFE.
- 3. Raw meats shall be purchased in ready-to-cook portions (example: hamburgers shall be pre-pattied and separated by wax paper).
- 4. Food items and utensils shall be stored off of the ground.
- 5. All equipment shall be clean and maintained in a sanitary manner.
- 6. Food items that have been cooked shall not be cooled down and held for use on following days.
- 7. Adequate facilities shall be provided for holding foods cold (45° F or less) and/or hot (135° F or greater) during all transport and storage times.
- 8. Approved food thermometers must be provided for checking food temperatures. The thermometer shall be capable of reading a range of temperatures from at least 45° F up to 165° F. Thermometers must be provided in all refrigeration units. When used to check food temperatures, the thermometer shall be used in a sanitary manner.
- 9. The Environmental Health Section of the Wilson County Health Department may restrict the menu submitted based on adequacy of facilities, equipment, utensils, and available utilities.