

## Temporary Food Establishments (Checklist for Vendors)

1. The organizer/ sponsor must provide water and electrical hookups for food vendors. Wastewater & grease must be disposed of properly. A food grade hose and backflow protection is required for water connections under pressure. **No disposing of grease and wastewater into storm drains or on ground.** Grease receptacles should be provided at central sites. Contact the organizer/ sponsor for the locations of these sites. Be sure to check with all other inspection entities (such as Fire Marshals) to ensure compliance with all necessary rules and regulations.
2. All foods must be obtained from approved sources. **Any foods requiring preparation prior to the event must be prepared in a kitchen that has been approved by the Yadkin County Division of Environmental Health. DO NOT PREP FOOD BEFORE RECEIVING A PERMIT; any food pre-prepped will be discarded.** Foods such as cream filled pastries and pies, salads such as potato, chicken, ham and crab cannot be served in a temporary food establishment.
3. Have your temporary food establishment thoroughly cleaned and sanitized prior to visit by a representative of the Health Dept. **The following checklist must be completed in order to receive a permit:**
  - Submit **Temporary Food Service Permit Application for Vendors** at least **15 days** prior to the event. (Check with coordinator to make sure your application has been sent)
  - Sanitizer made with regular bleach (not scented bleach) mixed with water to make a 50 ppm solution or other approved sanitizer (quaternary ammonium, iodine).**
  - Test strips must be provided (type of test strips depends on sanitizer used).
  - A metal stem food thermometer with a small diameter probe (for taking food temperatures) is needed. The scale of the thermometer should indicate the range of 0-220°F. Also refrigerators/ freezers used must have accurate thermometers.
  - Water under pressure and a means of heating water is required (hot water heater, etc.) Hot water temperature should be around 130°F. Food grade hoses and proper backflow protection are needed on water connections.
  - A one compartment utensil sink with drainboard/counter space for air drying utensils and proper sewer hookup is required or must be provided by organizer/ sponsor, etc.
  - A separate hand washing sink with antibacterial soap/ paper towels and proper sewer hookup is needed. (cooler with dispensing valve filled with warm water and catch basin/ bucket **may** be used at **certain events** for hand washing).
  - Hair restraints for all participants in food booth. (baseball hat, hairnet, etc.)
  - Approved & adequate supply of ice. Consumption ice (for drinks) should be kept in separate cooler/ bin from raw foods, etc. Ice scoops are required when dispensing ice to customers, etc.
  - Food stored off the ground. Foods must be kept protected from insects, dust, etc.
  - All food handling and cooking must be done in a protected area (approved overhead coverage is required).
  - Open displays of food must be protected from contamination by sneeze guards, or other barriers. (grilles, fryers, hot holding areas, ice bins, etc. are examples of such areas)
  - Dispensers for condiments (squeeze bottles, pre-packed, etc.).
  - Equipment and utensils cleaned and sanitized before use at temporary event.
  - An approved Employee Health Policy must be available at the time of permitting.
  - Method or procedure to prevent bare hand contact with ready to eat foods.
  - Ice scoops and separate bin for ice used in beverages.
  - All lighting must be shielded or shatterproof.

This checklist is for your information and not required to be returned.

# Temporary Food Establishments Vendor Information

## Food Protection

1. All foods must be obtained from approved sources. Hamburgers, hot dogs, sausages, etc. must be obtained from an approved/permitted commercial source, in its final form, ready to be cooked.
2. Once food is received by a vendor, the food must be kept protected from any type of contamination. These foods must be maintained hot (above 140°F) or cold (below 45°F) at all times. This includes during transportation to the site, and before and/or after cooking. Participants must have refrigeration and heating equipment capable of maintaining these temperature requirements. Pre-cooked foods that have been cooled, which require re-heating, must be heated rapidly to 165°F and then maintained at 140°F.
3. All food handling/cooking should be covered overhead with at least a tent like roof (check with Fire Marshal about overhead coverage approval, etc.). At no time is any item of food to be placed on the ground.
4. Foods that require preparation prior to an event, must be done in a kitchen approved by the Yadkin County Environmental Health. **Please call (336) 679-4233 for approval info.**

## Personal Hygiene

1. Participants must wear clean clothing, hair restraints.( jewelry should be kept to a minimum)
2. No person who has a contagious or infectious disease, wound or boil will be allowed to work in a food booth.
3. Persons involved in food sales, handling money and customer contact duties should not be involved in food preparation unless they first wash their hands.
4. Proper hand washing must be completed after smoking, eating, visiting toilet facilities, sneezing, etc., before returning to food preparation.
5. No smoking or tobacco use will be allowed inside food booths.

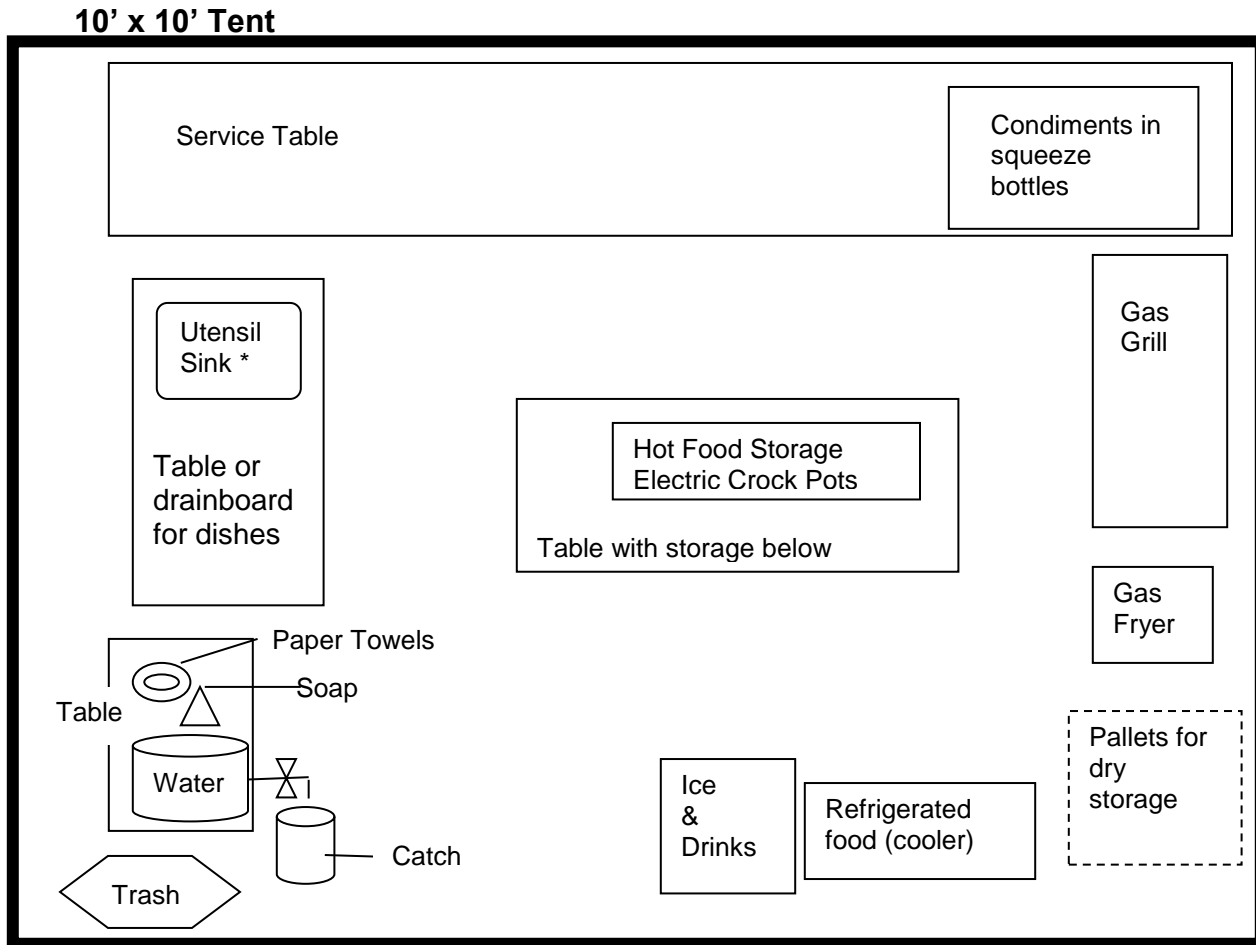
## Clean Up

1. All utensils, warmers, griddles, etc., must be cleaned routinely and maintained in a sanitary manner.
2. Participants will need to bring sufficient numbers of clean & sanitized cooking utensils so that soiled utensils can be replaced as needed during the day.
3. **NO DUMPING** of liquid waste or grease into storm drains or on ground. Wastewater must be disposed of in a sanitary sewer or other approved means. The organizer/ sponsor should provide dumpsters & grease receptacles for the disposal or recycling of these products.
4. General cleaning must be maintained in all booths. This includes the premises (grounds) surrounding your establishment. All garbage and refuse shall be removed at least daily and disposed of in a sanitary manner.
5. Utensils and food prep surfaces must be washed, rinsed, and sanitized. (Sanitizing solutions that can be used: Chlorine 50ppm, Quaternary Ammonium 200 ppm or Iodine 12.5 ppm, contact time should be at least 2 minutes)

All food preparation is to take place in an area that is clean and protected by an overhead covering. Cooking and serving equipment is to be positioned so that the food is not exposed to the public otherwise shields or sneezeguards must be provided.

## EXAMPLE LAYOUT

FRONT (Customer Service Area)



\*Water heater is under sink

**NOTE:** The diagram above is an **EXAMPLE** only. Please use the back of this page to draw the layout of your booth. Please indicate **ALL** equipment that you will be using including what will be used to store cold foods and hot foods. For cooking equipment, indicate if gas, electricity or charcoal will be used.