



Temporary Food Establishment Application

Temporary Food Establishment(s): A food establishment that operates for a time period not to exceed 30 consecutive days in one location and is affiliated with and endorsed by a transitory fair, carnival, festival, or other public exhibition. Domestic yard sales and businesses such as auctions, flea markets, or farmers markets are not eligible for a Temporary Food Establishment Permit.

Temporary Food Establishments shall submit their application(s) to the Davidson County Health Department a minimum of 15 days prior to the day of the event. The application is required for each Temporary Food Establishment.

A \$75.00 Temporary Food Establishment Permit Fee is required by the Davidson County Health Department. This fee must be paid in advance of the event. Fees will not be collected on site the day of the event.

No food(s) shall be prepared (washed, sliced, cut, marinated, opened, cooked, etc.) prior to the Temporary Food Establishment set-up being evaluated and an operations permit being issued. All food(s) prepared prior to receiving an operation permit will be discarded.

Event Information

Name of Event: _____

Name of the Event Organizer: _____

Event Coordinator(s) Phone Number: (____) _____ - _____ Email: _____

Location of the Event: _____

Event Start Date & Time: _____ Ending Date & Time: _____

***All non-profit groups shall provide a copy of their non-profit status from the IRS or the North Carolina Department of Revenue tax-exempt status designation prior to the event. Those that cannot present this documentation will be required to pay the above Temporary Food Establishment (TFE) application fee of \$75.00 and meet the required rules in order to obtain a TFE permit.*

Food Vendor Information

Name: _____ Name of Business: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone number(s): _____ E-mail: _____

When will the TFE be set up and ready for a permit visit by health department staff?

Date: _____ Time: _____

Name and location of the last event you operated at as a TFE Vendor

Event Name: _____

Location of the Event: _____

Contact Name of Event Organizer: _____

Phone number: (____) _____ - _____ E-mail: _____

Water Source

Potable/Drinking water shall be obtained from an approved source that is 1) A public water supply or; 2) a non-public water supply (ex. private well) that is constructed, maintained, and operated according to law. Water from a non-public water supply system shall be sampled and tested at least annually and as required by state water quality regulations.

What is your water supply for the event? _____

When transporting water a cleaned and sanitized container shall be used. All hoses used to transport water shall be approved and labeled drinking water safe by the manufacturer.

A plumbing system shall be installed to prevent backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use. A continuous pressure backflow preventer is required on all water supply hoses.

Wastewater

Wastewater shall be disposed of properly into a portable holding tank such as a blue boy or other vessel that can be emptied into an approved wastewater collection system.

Wastewater catch basins and containers shall be large enough to contain and hold all wastewater generated from the temporary food establishment.

How will wastewater from handwashing, utensil washing, and food preparation be stored and disposed of at the event? _____

Wastewater hoses and containers shall be labeled and not used for any other purpose. Wastewater shall not be emptied into waterways, storm drains, or on the ground surface.

Food Sources

- 1) All food sources shall come from an approved source and shall comply with Chapter 3 of the NC Food Code.
- 2) Raw meat, poultry, and fish shall be purchased in ready-to-cook portions.
- 3) All raw vegetables and fruits shall be thoroughly washed in water before being cut, combined with other ingredients, cooked, served, or offered for sale.
- 4) Cutting and skewering of raw meats shall be allowed only when an evaluation by the Davidson County Health Department has determined there is sufficient preparation space, proper food processing equipment, and utensils and equipment cleaning capabilities are available.
- 5) Food(s) prepared at a previous (TFE) event or food(s) removed from the original packaging shall not be served at a subsequent event.
- 6) Foods that have been heated at the TFE for service and not sold/served shall not be held for use the next day. (Cooling of cooked or hot held food(s) is not allowed.)
- 7) Salads containing ingredients that are cooked and cooled (such as chicken, ham, and egg salads) shall not be prepared in the TFE, but they may be served.
- 8) Food shall be secured in a manner to prevent tampering and contamination at all times.
- 9) Ready-to-eat foods (RTE food) shall not be stored in direct contact with ice; when RTE foods are stored in a cooler with ice, the cooler must be provided with a drain port to allow ice melt to drain to a container that can be emptied as needed.
- 10) All food shall be stored above the ground or floor surface.

Proper Food Cook to Temperature

These temperatures shall be taken with your reduced tip metal stem thermometer at the center or largest portion of the food being cooked or stored.

- 1) **Cook to a minimum of 135 F for 15 seconds:** vegetables/fruits (rice, beans, roasted corn, green peppers, potatoes, etc.) and manufactured, pre-cooked foods (hot dogs, chili, nacho cheese, fries, pre-cooked turkey legs & sausages, etc.)
- 2) **Cook to a minimum of 145 F for 15 seconds:** Raw pork, fish, or beef, commercially raised game animals, and eggs for immediate service. Large roast or loins shall be cooked to 145 F for a minimum of 4 minutes.
- 3) **Cook to a minimum of 155 F for 15 seconds:** Raw hamburger & sausage, injected or tenderized meats, ground commercially raised game animals (buffalo, elk, etc. burgers)
- 4) **Cook to a minimum of 165 F for 15 seconds:** Raw poultry (chicken, turkey), ground poultry patties.

Proper Food Holding Temperatures

Foods stored cold must be stored at 41F or below (at all times). This can be accomplished with refrigeration units, freezers used as refrigerators, ice and a cooler as long as the ice melt water is drained from the container to a catch basin. The melt water can then be disposed of properly.

Foods that have been properly cooked and stored hot must be stored at 135 F or above (at all times), unless using time as a public health control for food.

Time as a Public Health Control for Holding Food

When using time without temperature control as the public health control for a working supply of potentially hazardous food that is displayed for sale or service, the following requirements must be followed:

- 1) Written procedures shall be prepared in advance, approved by the health department, maintained at the TFE and made available to the health department upon request.
- 2) If time without temperature control is used as the public health control the food can only be held up to a maximum of 4 hours.
- 3) The food shall have a start temperature of 135 F or greater when removed from hot holding temperature control.
- 4) The food shall be marked or identified to show the time that is 4 hours past the point in time when the food was removed from temperature control.
- 5) The food shall be discarded within 4 hours from the start time when the food was removed from temperature control.
- 6) The food in unmarked containers (not marked with a start time) or marked and exceeds a 4 hour limit shall be discarded.

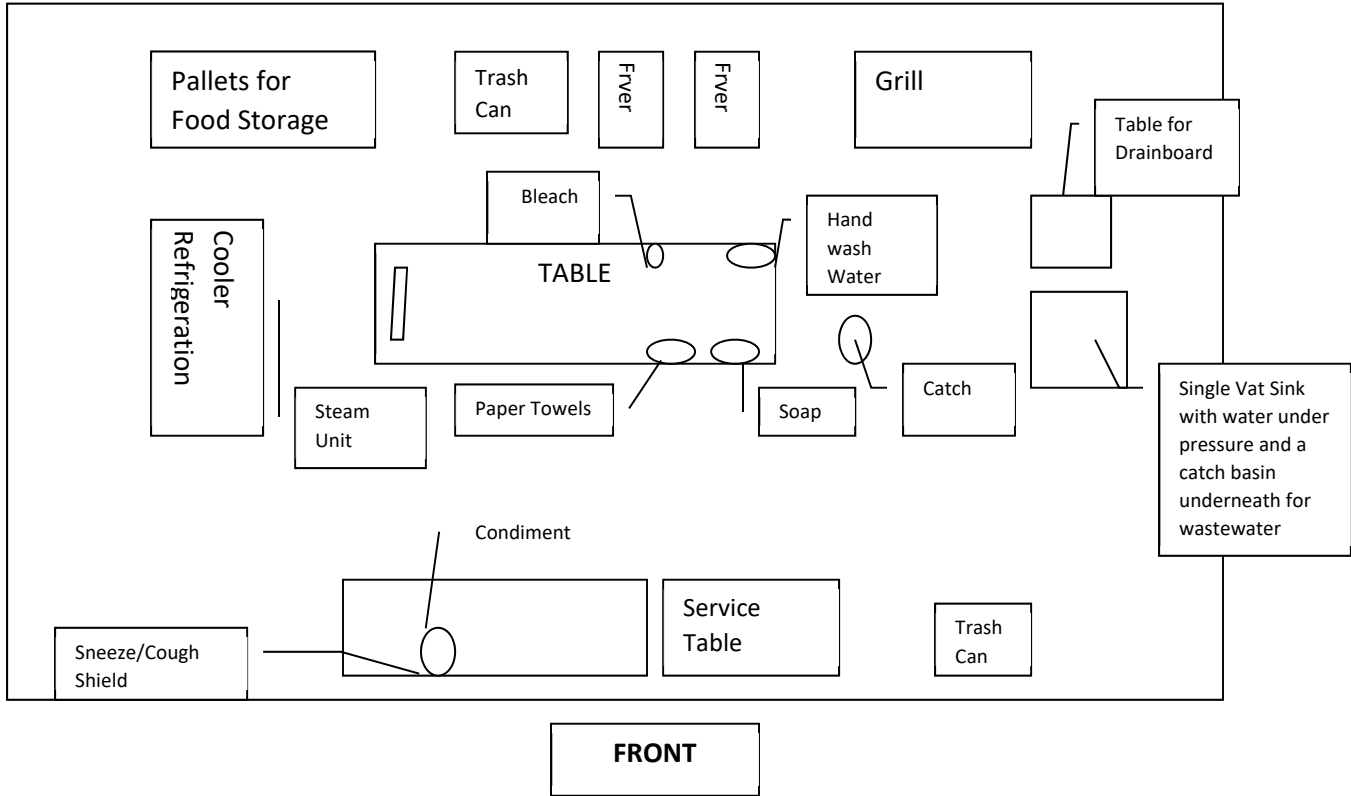
Responsibilities of the Temporary Food Establishment Operator

1. Food(s) shall not be prepared (opened, cut, sliced, cooked, etc.) prior to the issuance of the temporary food establishment permit. Food(s) that have been prepared without a permit will be discarded.
2. The food vendor is responsible to verify with the organizer of the event that all necessary services are available such as water supply, wastewater disposal sites, grease & oil disposal, and electrical needs are supplied.
3. All food service equipment used in the temporary food establishment shall be in good repair, clean, and sanitized prior to permitting.
 - a. Have sanitizer available – bleach and water mixed to a strength of 50 to 100 ppm
 - b. Have test strips to test the strength of your sanitizer.
 - c. Have a NSF approved drinking water hose to connect to the water supply, no green garden hoses.
 - d. Have hair restraints, food service gloves, thermometer with range of 0 F to 220 F.
 - e. Have a handwashing station with a minimum capacity of 2 gallons of warm water, anti-bacterial soap, disposable paper towels, and a trash can.
 - f. Have 3 basins and water to be able to wash, rinse and sanitize utensils.
 - g. Open displays of food shall be stored above the ground surface.
 - h. All food handling – preparation, cooking, utensil washing, and all equipment must be protected by cover overhead.
 - i. There shall be protection from insects by use of screening or fans.

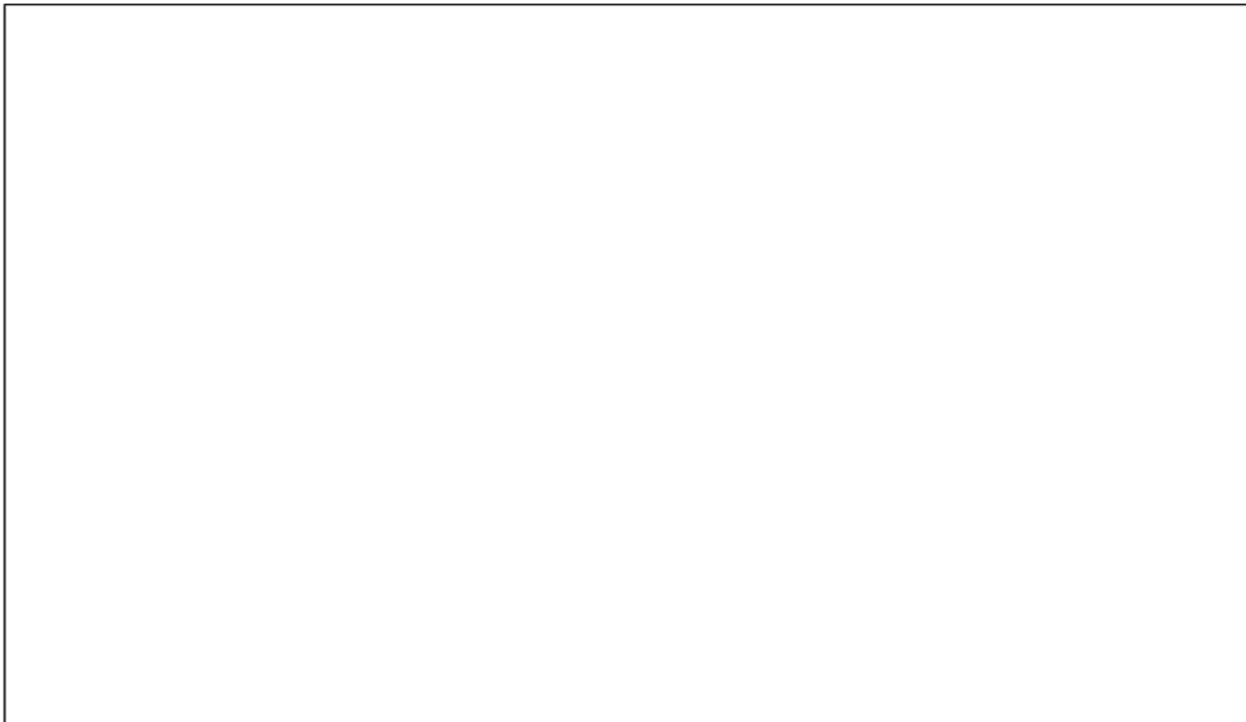
| Proposed Menu | | | | | |
|----------------------|--------------------------------------|-------------------------------------------------------|----------------------------------------------------------------------|-------------------------------------------------------------------|-------------------------------------------------------------------|
| Menu item(s) | Where was the food purchased? | How will the food be transported to the event? | How will the food be held cold at 41f or below for the event? | What food preparation steps are required prior to service? | How will the food be cooked and held hot during the event? |
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Temporary Food Service Booth Layout

Booth Layout Example

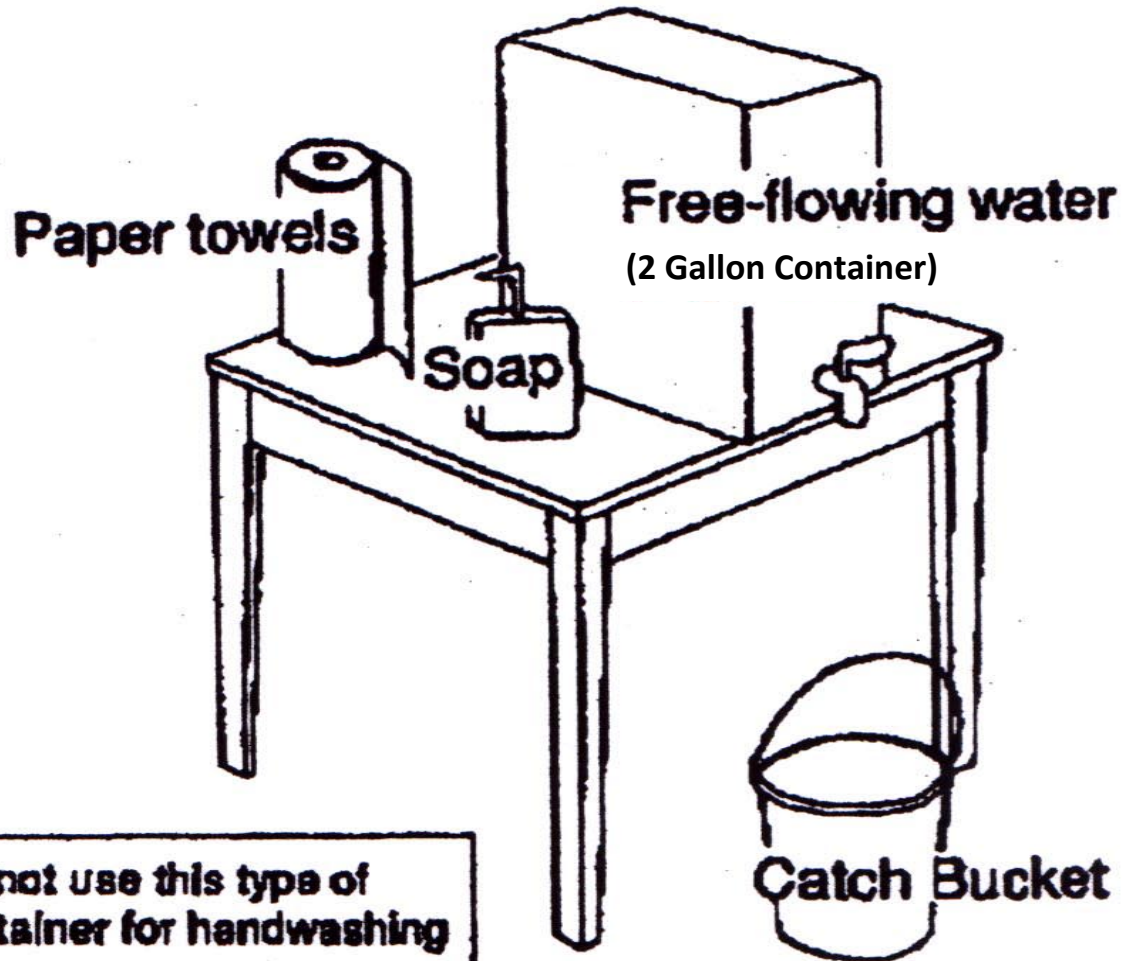


Vendor Booth Layout



Handwashing Facilities

Correct Handwashing Set-up



Do not use this type of container for handwashing

