

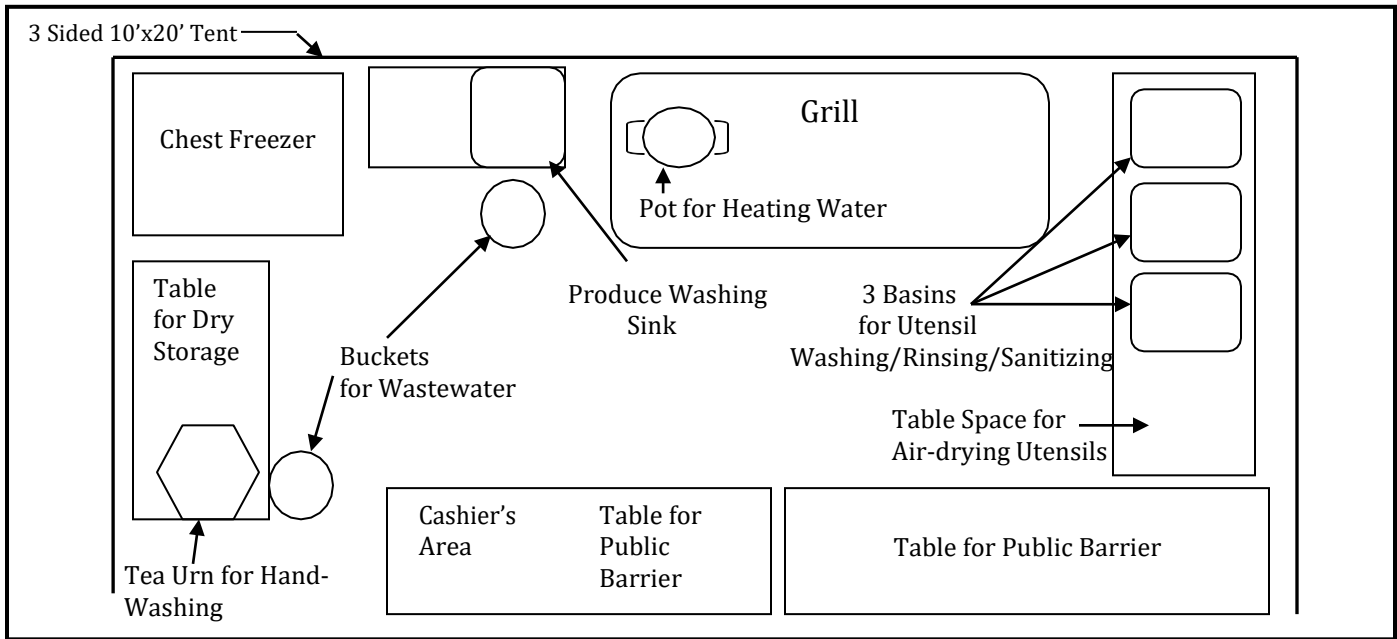
13) Check the box that best describes your equipment:

- | | | | |
|--|--|--|--|
| <input type="checkbox"/> <u>Cold Holding:</u> | <input type="checkbox"/> <u>Hot Holding:</u> | <input type="checkbox"/> <u>Utensil Washing:</u> | <input type="checkbox"/> <u>Hand Washing Set-up:</u> |
| <input type="checkbox"/> Refrigerated truck | <input type="checkbox"/> Chafing dishes | <input type="checkbox"/> 3 Utility sinks | <input type="checkbox"/> Mechanical sink |
| <input type="checkbox"/> Commercial refrigerator | <input type="checkbox"/> Electric hot box | <input type="checkbox"/> 3 Compartment sink | <input type="checkbox"/> Gravity flow set up |
| <input type="checkbox"/> Freezer | <input type="checkbox"/> Grill | <input type="checkbox"/> 3 Basins | <input type="checkbox"/> Other _____ |
| <input type="checkbox"/> Other _____ | <input type="checkbox"/> Other _____ | <input type="checkbox"/> Other _____ | |

14) Check the box which describes your food booth setup:

- 3-sided tent Tent with fans Mobile food unit Other: _____

15) Find the following example of a typical food booth set-up. Please note that ALL food booths must have approved hand wash set-up and utensil washing set-up for washing, rinsing and sanitizing equipment. Other equipment needs may vary.



I certify that the information in this application is complete and accurate. I understand that:

- Any changes to my operation must be submitted to the Scotland County Health Department for review and approval prior to the day of the event.
- All potentially hazardous foods (PHF/TCS) that I am serving must be maintained at approved temperatures (41°F or below for cold food and 135°F or above for hot food) during transport, holding and/or service.
- Failure to maintain approved temperatures for PHF/TCS foods may result in disposal or embargo of the food.
- Vendor is expected to be ready at permitting time given.
- Permits must be posted in a conspicuous place designated by the regulatory authority.

 **Applicant Signature:** _____ **Date:** _____

Reviewer Signature: _____ Comments: _____	Office Use Only Date: _____
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Scotland County Health Department

Checklist for Temporary Food Establishment Vendors

The following is a checklist to assist a vendor in setting up a Temporary Food Establishment (TFE). All items on the checklist are necessary to obtain a permit for a TFE; however, additional requirements may be applicable. All applications must be submitted to Scotland County Health Department at least 15 days prior to the date of the event with the exception of the vendor application that must be submitted at least 3 days prior to the event.

Person in charge

- Available during all hours of food preparation

Employee requirements

- Disposable gloves for food handling
- Employee Health Agreement
- Hat, hair net or visor

Tent/weather proof structure/canopy

- Canopy over entire operation (smokers are not required to be under a canopy)

Fly protection

- 3 solid or mesh sides
- Fly fans, screens

Ground covering

- Protection from dust/mud/insects (in the absence of asphalt, concrete, or grass)

Water supply

- Approved water source (requires testing by SCHD if private well)
- Approved drinking water hose(s) – must be labeled
- A means to heat water

Waste water disposal

- Buckets/grey water containers – must be labeled
- Disposal in approved sewage system or port-a-johns

- Drain board or counter space for air drying
- 3 basins (soapy water, rinse water, sanitizer) - large enough to fit equipment
- Sanitizer test strips
- Properly mixed sanitizer (50 ppm) in labeled spray bottle

Hand washing station

- At least 2 gallons of hot water under pressure
- Unassisted free-flowing faucet/stopcock
- Soap and disposable towels
- Wastewater catch bucket – must be labeled

Approved/protected/secured food

- Approved source/food invoices
- Food storage above ground
- Separate vegetable washing sink (when preparing/serving ready-to-eat vegetables)

Food temperatures

- Accurate food thermometer (0°F - 220°F)
- Cold holding: refrigeration/freezer/coolers with ice (41°F or less w/drainage ports)
- Hot holding equipment

Food shields/customer barriers

- No food exposed to customers
- Approved self-service condiments
- Serving utensils (forks, spoons, cups must be properly stored)

Lighting (for night-time operations)

- Shielded above food/preparation

I certify that I will comply with the requirements listed above and any other requirements as described by SCHD while operating my Temporary Food Establishment:

Vendor Signature: _____ **Date:** _____