



SCOTLAND COUNTY ENVIRONMENTAL HEALTH SECTION

CHECKLIST FOR TEMPORARY FOOD ESTABLISHMENT VENDORS

The following is a checklist to assist vendors in obtaining and maintaining a permit for a Temporary Food Establishment. All items are required to obtain a permit, however, additional requirements may be applicable. All TFE Application(s) and required fee(s) *must be received by* Scotland County Environmental Health Section *at least fifteen (15) calendar days prior to the event*, or the application shall be denied.

<p>Employee Requirements:</p> <ul style="list-style-type: none"> • No bare hand contact with ready to eat foods • Employee health policy • Hat, hair or other hair restraint • No jewelry on arms and hands except plain ring 	<p>Utensil Washing:</p> <ul style="list-style-type: none"> • Plumbed 3 compartment sink, 3 utility sinks or 3 basins. Must be large enough to submerge the largest utensil • Drain board or counter space for air drying • Soapy water, rinse water and sanitizer • Sanitizer test strips
<p>Tent/Overhead protection:</p> <ul style="list-style-type: none"> • All items of food operation must be under tent or cover • Smokers used to cook large whole cuts of meat are not required under cover – the lid to unit acts as cover 	<p>Handwash Station:</p> <ul style="list-style-type: none"> • At least a 2 gallon container under pressure • Free-flowing faucet/stopcock/turn spout • Soap and disposable towels • Waste water catch bucket must be labeled
<p>Food Protected and Secured:</p> <ul style="list-style-type: none"> • Food secured at all times to prevent tampering and contamination • All food stored and transported in food grade containers • No food exposed to customers (side guards or sneeze guards if needed) • Approved self-service condiments 	<p>Food From Approved Source, Protected and Secured:</p> <ul style="list-style-type: none"> • Approved food sources with invoices • Food stored off ground • No food or drink preparation is allowed prior to issuance of TFE permit. • All raw meat and poultry must be purchased ready to cook.
<p>Water Supply:</p> <ul style="list-style-type: none"> • Approved water source • Hoses must be for potable water and labeled with booth name. Backflow preventer required if directly connected to water supply • Must have means to heat water for utensil and hand washing 	<p>Fresh Fruit/Vegetable:</p> <ul style="list-style-type: none"> • Produce must come in prewashed or a separate produce sink is required • Produce sink is for produce washing only
<p>Waste Water Disposal:</p> <ul style="list-style-type: none"> • Disposal in an approved sewage system • Lines, buckets and tanks must be labeled 	<p>Lighting:</p> <ul style="list-style-type: none"> • Heat lamps protected against breakage • All lights shatterproof or shielded above food prep or storage
<p>Food Temperatures:</p> <ul style="list-style-type: none"> • Provide calibrated metal stem thermometer (reads 0-220F) • Consumer advisory required for foods cooked to order • Cold holding at 41F and below • Hold holding at 135F and above 	<p>Permitting Times:</p> <ul style="list-style-type: none"> • Vendor is expected to be ready at permitting time given • Vendor has 30 minutes to be ready for re-inspection or permit will be denied
<p>Insect and Dust Protection:</p> <ul style="list-style-type: none"> • 3 sided tent or mesh sides • Fly fans • Ground cover in absence of asphalt, concrete, or grass 	