

Steps to Setting Up Your Temporary Food Establishment

- ▶ Steps must be met before permitting and before beginning any food preparation
- ▶ Delays meeting the permitting requirements may result in the non-issuance of a permit

<p>STEP 1 – SET UP HANDWASHING</p>	<ul style="list-style-type: none"> ➤ Minimum 2 gallon container with an unassisted free-flowing faucet (no push buttons). ➤ Water warm (greater than 90 ° F) at all times. ➤ Wastewater receptacle in place. ➤ Soap and paper towels available.
<p>STEP 2 – SET UP REQUIRED PRODUCE SINK <u>if you have any produce that is not pre-washed including lemons, tomatoes, onions, potatoes, etc.</u></p>	<ul style="list-style-type: none"> ➤ Produce sink (if required for menu) must be a separate 1 compartment sink with water set up for rinsing and a waste water receptacle. ➤ Wastewater receptacle (bucket) must be in place.
<p>STEP 3 – SET UP ADEQUATE OVERHEAD PROTECTION</p>	<ul style="list-style-type: none"> ➤ <u>All</u> food storage, preparation (cutting, washing, etc.) and cooking must take place under cover (tent, trailer, or building). ➤ Hinged lid cooker for large cuts of meat (like pork butts, briskets, ribs, roasts) is allowed without secondary cover. ➤ Hinged lid cookers need secondary cover if used with turkey legs, burgers, hot dogs, sausage etc.
<p>STEP 4 – HAVE REQUIRED THERMOMETER TYPE</p>	<ul style="list-style-type: none"> ➤ Thin tipped probe digital thermometer is required for accurate checking of food temperatures. ➤ Round (0-220 °F) dial probe thermometers do not meet this requirement. ➤ Example of small diameter tipped probe that meets the thermometer requirement: <div style="text-align: center;">  </div>
<p>STEP 5 – RECEIPTS FOR PURCHASED FOODS AVAILABLE</p>	<ul style="list-style-type: none"> ➤ Receipts and proper date marking required for any foods purchased at licensed permitted establishments such as slaw, cut deli meats, and any other food product <u>not in its original commercially sealed packaging</u>. ➤ All baked goods must come from an approved source – no home kitchens. ➤ Food prepared or potentially hazardous foods removed from the original package at a previous event cannot be used.

Steps to Setting Up Your Temporary Food Establishment – Page 2

<p>STEP 6 – REFRIGERATION SET-UP</p>	<ul style="list-style-type: none"> ➤ Mechanical refrigeration with thermometer must be running prior to permitting. ➤ Ice chests may be used for cold holding but must have the drainage port open and maintain the food inside at 41° F or below.
<p>STEP 7 – HOT HOLDING SET-UP</p>	<ul style="list-style-type: none"> ➤ Must have equipment set-up for hot holding that can maintain 135 ° F or above <u>unless</u> hot foods are prepared to order at <u>all</u> times.
<p>STEP 8 – FOOD PROTECTION (SNEEZE GUARDS & STORAGE)</p>	<ul style="list-style-type: none"> ➤ All food must be stored at least 6 inches off of the ground. ➤ Adequate food guards (sneeze guards) must be in place to protect all exposed food during preparation, holding and serving. ➤ Sneeze guards (if necessary) must be in place before the permit is issued.
<p>STEP 9 – ALL MENU ITEMS LISTED ON APPLICATION</p>	<ul style="list-style-type: none"> ➤ <u>Any and all</u> food that is prepared or used in preparation in the TFE must be listed as a menu item on the TFE permit application <u>including condiments</u> such as cheese, slaw, chili, salsa, lettuce, tomatoes, onions, lemons and any other fruits and vegetables that are cooked or cut.
<p>STEP 10 – UTENSIL/PAN WASHING SET-UP</p>	<ul style="list-style-type: none"> ➤ Must have a minimum of a 3 compartment sink or 3 basins large enough to submerge largest utensil. ➤ Must set up sanitizer. ➤ Must have test strips for your sanitizer (either chlorine or quat test strips) and know how to use them.