

## TEMPORARY FOODSERVICE ESTABLISHMENT REQUIREMENTS

### Mecklenburg County Health Department

**>>Temporary Foodservice Vendors** – This document lists minimum North Carolina requirements which must be met in order to receive a TFE (Temporary Foodservice Establishment) permit. The Mecklenburg County Health Department requires any vendor wishing to serve potentially hazardous foods in conjunction with a special event to send a signed copy of this document, back **to their event organizer** confirming "Yes we understand & will comply." This will serve as your signature of acceptance.

Event Organizers - must sign and return a copy of this document via email or fax to the Mecklenburg County Health Department. By signing, the organizer is confirming that he/she has informed each vendor they will be expected to meet these requirements prior to receiving an operational permit from this office.

#### **Confirm that each Temporary Foodservice vendor will abide by the following basic criteria:**

1. All vendor water will either be bottled or come from an approved CMUD tap through a food grade hose having back flow protection.
2. Each vendor will keep an accurately registering stem thermometer within their booth for monitoring food temperatures.
3. Separate hand wash station and antibacterial soap and disposable paper towels are required at each unit.
4. A means of heating water for washing/rinsing utensils and hand washing stations will be available at all times in each permitted booth. This can be accomplished simply by placing a pan of water on the grill/cooker or having a coffee pot with clear hot water available.
5. Vendors cutting fresh vegetables or washing meats within the booth will provide a separate food preparation sink with drain board space and gravity fed water supply apart from the mandatory hand wash and utensil washing stations.
6. Approved means of refrigeration will be provided within the unit by each vendor to maintain cold food temperatures until needed for the cooking process.
7. All wastewater run-off will be collected and discarded in an approved sewage disposal system at the end of the day or as needed (i.e. accessible toilet, portable toilet, etc.); never in storm sewers or on the ground.
8. Each vendor will keep a spray sanitizer bottle mixed to 50 ppm on hand at all times.
9. Hair restraints, baseball caps, etc. will be worn by employees whenever handling foods.
10. Use of tobacco products will be prohibited by employees within the permitted TFE's.
11. All exposed food containers will be adequately protected from direct customer access by use of approved sneeze guards or booth barriers which keep customer back at least 24" from service line.
12. All booths will be provided with either a tent with top & having at least 3-sided, fire-retardant, screening material or properly positioned fans to control potential pest problems.

**Note: Sink equipment listed below will be required for any vendor receiving a temporary foodservice permit from this office.**

**Hand wash:** simply need a gravity fed water container that allows the flow valve to remain open when in use (so both hands can be washed at same time). Elevate container (put on table or stand) for easy access, and have a bucket below, to capture water run-off for proper disposal (do not allow free flow onto ground). *An actual sink is optional.* Of course, you will need anti-bacterial hand soap and disposable paper towels. And, the captured wastewater must go to a sewer system/ drain (not thrown out on grass).

**Utensil washing:** you actually need a single compartment plastic utility sink for this (see picture below). Set up a gravity fed water dispenser with spout similar to the one shown below. Dish soap should also be provided for use. A hot water source must be available. This can be accomplished by either placing a pot of water on edge of grill, or by setting up a coffee pot with clear hot water. A bucket or catch basin must be placed below the sink drain in order to collect the water run-off for proper disposal. And finally; next to the utensil sink, you must have a clean surface for drying cleaned utensils (a clean table top will do).

You may purchase the following utility tub or laundry tub from home supply stores.



YES, we understand and will comply.

Organizer/Vendor

Signature: \_\_\_\_\_

Printed

Name: \_\_\_\_\_

Event Name /

Date: \_\_\_\_\_ / \_\_\_\_\_