



## ENVIRONMENTAL HEALTH DIVISION

### Temporary Food Establishment Guidelines and Check list

**IMPORTANT: A permit cannot be issued unless all of the requirements are met as outlined below and as detailed in the Requirements for Temporary Food Establishments.**

1. Any foods requiring preparation prior to the event must be prepared in a kitchen that has been approved by the Durham County Division of Environmental Health. **DO NOT PREPARE ANY FOOD ON-SITE BEFORE RECEIVING A PERMIT.** All foods must be obtained from approved sources; all unapproved food shall be discarded by the operator. Raw meat, poultry, and fish shall be purchased in ready-to-cook portions.
2. The temporary food establishment must be thoroughly cleaned and sanitized prior to the evaluation visit by a representative of the Health Department.

The following items on this checklist must be complete in order to receive a permit.

- \_\_\_ Sanitizer made with regular bleach (no scented bleach) mixed with water to make a 50-ppm solution or other approved sanitizer.
- \_\_\_ Sanitizer test strips provided for the sanitizer in use.
- \_\_\_ Provide food thermometers ranging from 0°F-220°F for monitoring food temperatures.  
(see example picture #1 in information package)
- \_\_\_ Protection against flies and other insects shall be provided. (Screening and effective fans)
- \_\_\_ Basins (3) and counter space/drain boards for the air-drying of utensils provided.  
(see example picture #2 in information package)
- \_\_\_ Hand washing facility set up with antibacterial soap and paper towels.  
(see example picture #3 in information package)
- \_\_\_ Hair restraints used (baseball cap or a hairnet).
- \_\_\_ Ice scoops and bin provided for consumption ice  
(a separate ice supply from ice used for chilling food).
- \_\_\_ Food stored off the ground/floor  
(potatoes, onions, etc. must be stored on a pallet or other approved means).
- \_\_\_ All food handling and cooking must be done in a protected area.  
(TFE shall have over head coverage - see example picture #4 in information package)
- \_\_\_ Gloves and/or utensils for handling ready-to-eat food – no bare hand contact of RTE food.
- \_\_\_ Open food displays protected from contamination by sneeze guards, or other barriers.
- \_\_\_ Beverages are limited to canned, bottled, or dispensed from approved devices.
- \_\_\_ Approved potable water supply (Bottled or approved municipal water supply) and food grade hose.
- \_\_\_ Garbage shall be collected and stored in waterproof containers with tight-fitting lids.
- \_\_\_ Proper disposal of wastewater and grease. **No disposal on ground or into storm sewer!**  
Contents of catch buckets must be poured into a can wash area, toilet, portable toilets, or holding tank.