



CHATHAM COUNTY PUBLIC HEALTH DEPARTMENT

Division of Environmental Health

80 East St, PO Box 130 • Pittsboro, NC 27312-0130

Phone 919-542-8208 • Fax 919-542-8288

www.chathamnc.org/publichealth

CHATHAM COUNTY ENVIRONMENTAL HEALTH GUIDELINES AND CHECKLIST FOR TEMPORARY FOOD STAND

Permit Requirements:

- *No food may be prepared in any way until a permit is secured
- *Receipts for food supplies may be requested if package labeling is unclear
- *Permit may not exceed total 21 days of operation
- *Permit must be posted in a conspicuous place designated by the Environmental Health Specialist
- *Conditions may be placed on permittee by the department to assure safe food handling procedures and service that may include limiting the food prepared or served, based on methods of preparation and the adequacy of facilities, equipment, utensils and available utilities

Physical Requirements:

- Food stand must be located in clean surroundings
 - A canopy, tent or enclosed trailer must be provided for overhead protection
 - Bulk cookers/smokers with attached lids are considered a sufficient cover for food
 - A tarp or similar nonabsorbent material is required as a ground covering unless set up is on asphalt, concrete or intact grass to control dust or mud
 - All food supplies and utensils must be stored above ground or floor by use of pallets, blocks, tables and racks and secured in a manner to prevent tampering or contamination
 - Protection against flies and insects must be provided by screening or by other effective methods (such as fans)
 - Toxic materials must be labeled, used and stored in a manner to prevent any contamination
 - Convenient and approved toilet facilities must be provided (*portable toilets Ok*)
 - Adequate supply of approved running water under pressure must be provided. If running water from an approved source not be available, then an Igloo type beverage dispensing container with a spout could be used situated at or above use level.
 - Warm water required for cleaning and for hand washing station
 - Backflow preventer (vacuum breaker) on potable water supply hose bibb
 - All wastewater must be disposed of by methods pre-approved by the Health Department (*waste water shall not be disposed of onto the grounds surface*)
 - Lighting is required for night time operations and must be shielded or shatterproof
 - Equipment and utensils shall be kept clean and maintained in good repair
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L. Layton Long, Jr., MSA, REHS

Public Health Director

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Equipment Requirements:

- ___ Food preparation sink must be provided if washing/preparing produce
 - ___ Utensils must be cleaned on site unless there are enough hand utensils to rotate every 4 hrs. of continual use. Three tubs must be provided for washing, rinsing and sanitizing of utensils.
 - ___ 1 drain board table or counter top space must be provided for cleaned utensils
 - ___ 1 Igloo type beverage dispensing containers with **continuous flow spout** to hold warm water, Liquid soap and paper towels for hand washing purposes.
 - ___ 2 or 3 five-gallon buckets to catch wastewater generated by food prep sink, hand washing and utensil washing. ***Waste buckets must be labeled "WASTE ONLY".**
 - ___ Food storage and preparation equipment such as propane cookers, griddles, hotdog steamers, crock-pots, ice chests, chaffing pans, hot plates, food prep/assembly tables, racks
 - ___ Covers and/or shields must be provided where food is exposed to the public, dust and insects.
 - ___ Garbage cans with liners and tight fitting lids
 - ___ Metal stem thermometer is required to verify food temperatures ($0^{\circ}F$ to $220^{\circ}F$ range).
***Thermometer must be calibrated and in good working condition.**
 - ___ 1 gallon container and/or bottles for use to mix and keep bleach water solution for sanitizing utensils and preparation surfaces ***1 tbsp. bleach/1 gallon water= 50ppm sanitizing solution**
 - ___ Chlorine or Quat sanitizing solution test strips
 - ___ Potable water supply hose, white with a blue stripe must be used. Garden hoses are not allowed.
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Food Service Requirements:

- All food must be prepared at approved, permitted site. Food prepared other than at permitted site may be prepared in a pre-approved TFE commissary kitchen which may be within a church, community center or as a temporary stand no more than 7 days prior to the event
**Home kitchen prepared food is not allowed and must be discarded.
Any food prepared before a permit is issued is not allowed and must be discarded*
- Water used for consumption must be from an *approved* municipal supply, commercially bottled or from a previously approved private source.
- Drinks served shall be limited to packaged, canned or bottled
Bulk coffee, tea, lemonade or carbonated beverages may be served from approved dispensing devices. Juices must be made with a concentrate or frozen products only.
- Hamburgers shall be obtained from an approved market or plant in patties separated by clean paper and ready to cook. Poultry and fish shall be purchased portioned for cooking in an approved market or plant to minimize handling at the site.

- Consumer Advisory must be posted if any animal foods are served to order (raw or undercooked)
 - *Consumer Advisory must be clearly state: “consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness” with an asterisk (*) marking the item on the menu that is subject to being served to order.*
 - Salads containing ingredients that are cooked and cooled shall not be prepared in the TFE but may be served if commercially prepared with approved handling i.e. potato, ham, chicken, crab.
 - Food that has been heated at the TFE shall not be sold or held for use on subsequent dates
 - Date mark all ready-to-eat products once opened unless used within 24 hrs. Time as a Public Health Control may be used for some foods (ask for additional info)
 - Customer service condiments must be provided in individual packages or approved dispensers. Customer single service utensils must be kept wrapped/covered to protect until needed.
 - Cold foods must be kept at 41 °F or lower. Hot foods must be kept at 135 °F or higher.
 - Table top space must be adequate for the capacity of food being prepared at the TFE.
 - Food and drink must be stored on self-draining ice in coolers equipped with a drainage port
 - Vendors to provide point of purchase receipts for all foods and ingredients upon request
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Personnel Requirements:

- Food Employee may not contact Ready-To-Eat food with bare hands and shall use suitable utensils such as deli paper, spatulas, tongs and single use gloves
- No person who is visibly sick is allowed to work in a temporary food stand in any capacity.
 - A Food Employee who becomes ill with a reportable disease may be subject to exclusion/restriction per the NC Food Code Employee Health Subpart 2-201
- Food employees may consume beverages only if covered and consumed in a manner to prevent contamination. No smoking or eating is allowed by food handlers while working
- Personal items should not be stored with food supplies, food contact items, or on food equipment.
- Hand washing is required before starting work, upon returning to the food stand to resume food handling (i.e. after visiting toilet, taking a break, eating, etc.), when single use gloves are changed and as often as may be necessary to remove soil and contamination.
- Approved hair restraints include caps, net, bandanas and visors as long as the hair is properly restricted.
- Personnel that handle money should not prepare food without washing hands properly. Recommend designating an employee just to handle money.