



Temporary Food Stand Checklist- 2013

Metal stem-type food service thermometer- 0 - 200 F minimum or digital

Sanitizer test kit

Sanitizer solution at proper strength (50-100 ppm for bleach, 200 ppm for quat, or 12 ppm for iodine)

Window box fans (2) or effective use of screens

Protection from elements (canopy or other suitable protection)

Potable water under pressure (through food grade hose- with label)

- A. Approved water supply.
- B. All potable water holding tanks, containers, hoses used to transport or store water shall be drained, washed, rinsed, and sanitized.
- C. Containers and hoses shall not be used for any other purpose and protected. Potable water hoses and containers shall be labeled.
- D. Warm water shall be available and used for cleaning.

Adequate refrigeration or coolers with drainage port and with adequate amounts of ice

All food and ice from an approved (inspected) source, properly labeled

Ice for drinks stored separate from ice for keeping foods cold, scoops

Hand washing station:

- A. 2 gallon container with unassisted free flowing faucet (stop cock, turn spout)
- B. Single use paper towels
- C. Hand wash soap- liquid, powder, or bar
- D. Warm water for hand washing
- E. Waste water receptacle

Hair restraint such as ball cap or hair net

Clean outer clothing, hands and nails

Employees in t.f.e. shall not use tobacco in any form or consume food in food prep, storage, or serving areas, utensil washing, or utensil storage areas. May consume drinks if covered and consumed in a manner to prevent contamination of food and food contact surfaces.

Sneeze guard or effective barrier for food protection during service and preparation

Ability to secure food against tampering and/or contamination (locked storage)

Grills and cooking equipment for hotdogs, hamburgers, and meat kabobs are required to have additional cover (overhead canopy or roof in addition to lid on grill)

Ability to generate hot water on site (burner or coffee-pot suggested)

Three basins of sufficient size to wash, rinse, and sanitize utensils. Drain board, table, or counter space for air drying. If using multi-use utensils, then a three compartment sink is required.

Adequate number of utensils to allow replacement or washing at least every 4 hours

Disposable food gloves

Food prep sink for produce washing

Food storage on site shall be above ground level

Waste water containers/bucket with lid and hoses shall be labeled and not used for any other purpose. Do not empty into waterways, storm drains, or on ground. May have contract with wastewater contractor or gray water tanks available for use

Effective ground cover in absence of asphalt, concrete, or grass that controls dust or mud

Garbage and refuse shall be collected and stored in containers with tight fitting lids and liners

Lighting to be shielded or shatterproof bulbs

Must remain connected to necessary utilities at all times food is prepared, served, or stored

Toxic materials must be labeled and stored to prevent contamination of food, equipment, utensils, linen, and single service articles

Keep hot foods hot. 135 F or above

Keep cold foods cold. 45 F or below

Reheat foods to be 165 f and then hold at least 135 F

Letter from owner of approved kitchen for any food prepared away from booth

Copy of permit or approval by regulatory authority of kitchen used for any food prepared away from booth

Copy of tax exempt letter for non-profit or political committee exemption

Questions?

Please contact this office at (828) 250-5016 if you have questions or want to discuss any of these requirements. If you wish to contact us by e-mail, please contact David Mease at david.mease@buncombecounty.org or Pam Cassanego at pam.graybeal@buncombecounty.org

