

TEMPORARY FOOD ESTABLISHMENT (TFE)
EVALUATION CHECKLIST

- Concession trailer, tents, or other approved set-up
- An approved sink for washing produce. If you will be cutting, cooking, and/or serving raw produce (fruits, vegetables) for human consumption – even if the produce will be mixed with other food ingredients - an approved sink for washing produce shall be provided. This sink may not be used for any other purpose. It must be located under the cover and protection of a tent or concession trailer. Containers such as pans, basins, and buckets are not acceptable, and you will not receive a permit from this department if the approved sink is not provided and functional
- Accurate stem-type thermometer (dial or digital) that measures 0-220 degrees Fahrenheit
- Labelled, food grade hose (potable water hose) that will reach from source to point of use
- Sanitizer for washed and rinsed utensils and proper test strips
- Soap, paper towels, and garbage can specifically for disposal of paper towels used at handwash station(s)
- Sides for the tent, as required, if it is windy and for protection of food, utensils, and equipment
- Enough fans for insect control
- ALL items pertaining to set-up shall be under cover of set-up
- If cooler with ice is used to keep food cold, cooler shall have drain port
- Utensils or gloves to prevent any bare hand contact with foods that are ready-to-eat
- Shall dump grey water into designated grey water tank
- Hot foods shall be maintained at 135 degrees Fahrenheit or above
- Cold foods shall be maintained at 41 degrees Fahrenheit or less
- Sneeze guards/barriers, as needed, to prevent public/customer access to set-up
- 3 basins for utensil washing (wash water at 110 degrees Fahrenheit or above)
- Hand washing set-up: either a plumbed sink or at least a 2-gallon cooler with stopcock (hands-free) and water at a temperature of 100 degrees Fahrenheit or above
- Catch bucket for grey water from handwashing
- No arm and hand jewelry other than plain ring similar to wedding band
- Effective hair restraints
- Warm water shall be available and used for cleaning
- Approved ground cover, as required

Temporary Food Establishments may not prepare potentially hazardous foods (including, but not limited to: cutting onions, opening canned or packaged foods, washing produce) prior to receiving a permit from this department. Foods that are prepared prior to receiving a permit to operate from this department and foods that are left over from a previous event may not be sold.

The permit for a Temporary Food Establishment must be posted in a conspicuous place designated by this department.