

CUMBERLAND COUNTY DEPT OF PUBLIC HEALTH

TEMPORARY FOODSTAND ESTABLISHMENT (TFE) EVALUATION CHECKLIST

DATE _____ BOOTH # _____

- _____ Food obtained from an approved sources and identified
- _____ Food stored off ground arranged to prevent contamination of food
- _____ Food covered and protected (barrier to shield food from the public)/plexi-glass
(Note: **tables will not be allowed as a barrier**)
- _____ Refrigeration: 45°F or less with accurate bi-metallic stem thermometer
- _____ **Hair restraints** (e.g. hat, visor, hair net, etc.) for participants in booth
- _____ Utensils and equipment protected (clean and covered)
- _____ Single-service cup dispensers or original packaging (plastic sleeves)
- _____ **Provide a 3 (three) basins with drain boards or counter (table) space** large enough to accommodate largest utensil (i.e. pots, skewers, racks, spoons, etc.)
- _____ **Provide a food preparation (vegetable/produce) sink for washing/cleaning produce (if applicable)**
- _____ Clean all equipment (**daily**) and provide ground covering (for locations) in absence of asphalt, concrete, grass, or other surfaces that control dust or mud
- _____ Metal stem-type food thermometer accurate to +2°F (0-220°F)
- _____ Properly mixed sanitizer (50 to 200 ppm chlorine or **200 ppm quaternary sol**) in a labeled spray bottle for use on all clean food contact surfaces *with appropriate sanitizer test strips*
- _____ Approved employee hand washing facilities, hand soap, paper towels *in 2 gallon containers*
- _____ Ability to heat water
- _____ Approved **food-grade hose** for potable water connections
- _____ Potable running water under pressure
- _____ Effective measures taken for fly control (i.e. fans, screens)
- _____ Tight fitting lids on garbage cans, approved garbage disposal method
- _____ Sewer connection leading to proper location (not a storm drain) or proper holding tank and contract with a licensed seepage hauler. (**Blue Boy, Tote tanks**) Blue Boys will be necessary for transporting & holding gray water.

These conditions must be met to obtain a food-handling permit.

Be prepared to discuss the following during permitting:

Will other food prep locations on or off the event be used (i.e. restaurants, caterers, trailers)? Is there adequate refrigeration? How and here will food be thawed? How will food be cooked? What is your method for holding food hot and/or cold?

All food served shall be clean, wholesome, and free from adulteration. ***Potentially hazardous foods such as cream-filled pastries and pies, SHALL NOT be served in a TFE or TFE commissary although salad such as potatoes, chicken, ham, crab, etc. but may be served IF PURCHASED COMMERCIALY.*** Hamburgers shall be obtained from an approved market or plant in patties separated by clean paper, or other wrapping material, and ready to cook. Wrapped sandwiches shall be obtained from an approved source. Poultry shall be prepared for cooking in an approved market or plant. Drinks served shall be limited to packaged, canned, or bottled drinks, packaged milk, coffee, or carbonated beverages from approved dispensing devices.