



RUTHERFORD POLK MCDOWELL DISTRICT HEALTH DEPARTMENT

Guidelines For Food Service at Temporary Food Establishments at Festivals and Special Events

FOOD AND BEVERAGE REQUIREMENTS:

Menu: All food and beverages that are to be prepared and served must be listed on the application. You should choose menu items that require minimum preparation on site.

Source of Foods: All foods shall be clean, wholesome, free from adulteration, and obtained from an approved source.

Hamburgers and Poultry: Hamburgers shall be obtained from an approved market or plant in patties separated by clean paper or other wrapping materials, and ready to cook. Pre-cut poultry must be prepared in an approved market or plant. You cannot make patties and/or cut chicken within the stand.

Prohibited Foods: Potentially hazardous foods such as cream-filled pastries and pies, or salads such as potato, chicken, ham, or crab, must not be prepared or served within temporary food service establishments.

Stem Thermometer: All stands must provide a stem-type thermometer (0-220 F scale). Workers should monitor food temperatures frequently. Use the thermometer to be sure that all hot and cold foods are held at approved temperatures.

Hot Foods: Holding units (i.e. steam tables) must keep foods at or above 140° F until served.

Refrigeration: Refrigeration must be provided for the storage of potentially hazardous foods. Cold foods must be maintained at a temperature below 45° F.

Drinks: Drinks served shall be limited to packaged, canned or bottled drinks or carbonated beverages from approved dispensing devices. Fresh-squeezed lemonade and tea cannot be prepared within the stand.

PLEASE LIST ALL FOOD TO BE SERVED. (The Health Department reserves the right to limit the menu.) **INCLUDE HOW YOU PLAN TO KEEP POTENTIALLY HAZARDOUS FOOD HOT (140° F or greater) OR COLD (45° F or less) INCLUDE ICE.**

<i>Food Item</i>	<i>Preparation, Cooking, Holding Procedures</i>	<i>Supplier Information</i>

EQUIPMENT REQUIREMENTS:

Sinks: At least a single vat sink with running water under pressure shall be provided. This sink shall be capable of holding the largest utensil that will be used during operation. At least one drainboard or adjacent counter top space shall be provided.

Hand Sink: Employees must be provided with separate facilities for handwashing with running water. This may be achieved by positioning a cooler or beverage urn with a stop cock nozzle above the sink basin. Soap and single-use towels must be provided.

Sneeze Guards: Food and food contact surfaces must be properly protected from customer exposure by glass or approved sneeze guard.

Hot Water: Provisions shall be made for heating water for the washing of utensils and equipment. The minimum equipment acceptable would be a pot of water on a stove, gas burner, or a separate coffee maker.

Garbage Cans: Watertight garbage cans with tight-fitting lids shall be provided by each stand. Garbage and refuse must be removed at least daily and disposed of in a sanitary manner.

FACILITY REQUIREMENTS:

Tents or Enclosures: Temporary food establishments shall be located in clean surroundings and kept in clean and sanitary condition. They shall be so constructed and arranged that food, utensils, and equipment will not be exposed to insects, dust, and other contamination. Protection against flies and other insects shall be provided by effective use of fans. Tents or other types of enclosures must have a roof. Open sides need a table or barrier to prevent the public from entering the foodservice facility and fans for fly protection. (Contact local Building and Fire Inspectors for current codes.)

Toilets and Wastewater: Convenient and approved toilet facilities shall be provided for use by employees. Wastewater from the stand must be emptied into a sanitary sewer or held in a storage tank or basin until it can be properly discarded.

Water Supply: The water supply shall be approved and of safe, sanitary quality. Potable water/food grade hoses must be used. These are usually clear or white, the ordinary green garden hose is not acceptable. Water supply tanks must be cleaned and sanitized and filled on-site with the approved water supply.

EMPLOYEE REQUIREMENTS

Disease: No person who has a contagious or infectious disease transmittable by food or drink is allowed to work in a temporary foodservice establishment.

Hair Restraints: Hair nets and/or caps shall be worn at all times by employees.

Tobacco: No tobacco is to be used in any form while handling, preparing, or serving food or while in the foodservice area.

.2635 REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

The following requirements shall be satisfied in order for temporary food establishments to qualify for a permit under Rule .2602 of this Section:

- (1) Temporary food establishments shall be located in clean surroundings and kept in a clean and sanitary condition. They shall be so constructed and arranged that food, utensils, and equipment will not be exposed to insects, dust, and other contamination. Protection against flies and other insects shall be provided by screening or by effective use of fans.
- (2) Where food or griddles are exposed to the public or to dust or insects, they shall be protected by glass, or otherwise, on the front, top, and ends, and exposed only as much as may be necessary to permit handling and serving of the food.
- (3) All griddles, warmers, spatulas, refrigerators, and other utensils and equipment shall be cleaned routinely and maintained in a sanitary manner.
- (4) Running water under pressure shall be provided. The water supply shall be approved and of a safe, sanitary quality. Provisions shall be made for heating water for the washing of utensils and equipment. At least a single vat sink, large enough in which to wash cooking utensils, pots, and pans, must be provided. At least one drainboard or counter top space must be provided.
- (5) Facilities shall be provided for employees' handwashing. These may consist of a pan, soap, and single-use towels.
- (6) Convenient and approved toilet facilities shall be provided for use by employees. Public toilet facilities provided on the grounds are acceptable if reasonably convenient, adequate, and kept clean. Sewage shall be disposed of in an approved manner.
- (7) Potentially hazardous foods shall be refrigerated in accordance with Rule .2609 of this Section. All food shall be stored, handled, and displayed in accordance with Rule .2610(a) through (d) of this Section. Food service equipment shall be stored in accordance with Rule .2620 of this Section.
- (8) Garbage and refuse shall be collected and stored in standard water-tight garbage cans provided with tightfitting lids or other approved containers or methods. Garbage and refuse shall be removed at least daily and disposed of in a sanitary manner. Waste water shall be so disposed of as not to create a nuisance. Each operator shall keep his immediate premises clean.
- (9) All food served shall be clean, wholesome, and free from adulteration. Potentially hazardous foods such as cream-filled pastries and pies, and salads such as potato, chicken, ham, crab, etc., shall not be served in a temporary food establishment. 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.
- (10) Food prepared by local groups shall be prepared in an approved kitchen, and such groups shall maintain a record of the type and origin of such foods. These foods shall be prepared, transported, and stored in a sanitary manner protected from contamination and spoilage.
- (11) No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work in a temporary food establishment in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons.

History Note: Authority G.S. 130A-248;

Eff. May 5, 1980;

Amended Eff. January 1, 1996; May 1, 1991; July 1, 1984.