

Reviewed: August 20, 2012

MEMORANDUM

TO: Temporary Food Establishment (TFE) Operators

FROM: Environmental Health Division
Cumberland County Department of Public Health

REFERENCE: Some Reminders Concerning Temporary Food Establishment Operations

The following items should be read and incorporated into your temporary food establishment operation. Remember, each food service operation must obtain a temporary food establishment permit prior to operating; however, *stands that sell only candy apples, cotton candy, popcorn, ice cream and bakery goods are exempt from this requirement.* If you have any questions on food handling, permitting, or other foodservice concerns, you should contact this office at 433-3660.

1. No advanced food preparation is allowed prior to issuance of a temporary food establishment permit. This includes marinating meat, peeling/cutting of vegetables and fruits, preparing sauces, etc. **Food and drink prepared at events outside of North Carolina or in a home can not be sold in a temporary food establishment. Please consult this Department prior to scheduling an inspection if you have food prepared at a permitted food service establishment within North Carolina.** Examples include sliced vegetables, marinated meats, etc.
2. All raw meat and poultry products must be purchased in a “ready to cook” form. For example, if you wanted to prepare chicken fajitas, you would purchase the raw chicken already cut into slices, cubes, etc. No cutting of raw meats, deboning, or deskinning is allowed in a temporary food establishment.
3. When holding hot foods on steam tables, grills or in hot boxes or insulated containers, the food must be kept at 135°F or above.
4. Cold foods in refrigerators, ice pans or insulated containers must be kept at 45°F or below.
5. When cooking poultry or turkey products, or when reheating, all portions of these foods should be heated to at least 165°F. Hamburger must be cooked well done to 155°F. Pork products must be cooked to 150°F. All the above mentioned foods must meet these minimal temperatures listed or above.
6. A properly calibrated food thermometer (metal stem type 0°-220°F or a digital thermometer) is needed for checking the perishable food temperatures. In addition, refrigerators should have thermometers in them for routine checking of air temperature in these units.
7. No cooking until permit issued, with exception non-profit organization. All prepackages food must Remain in original container.

8. A labeled sanitizing solution is required for routine sanitizing of food preparation surfaces. This sanitizing solution should be checked with test strips to insure proper strength. This solution shall be applied after normal soap and water cleaning and left on for at least two minutes. Examples for use would be on cutting boards, preparation tables, food containers, spoons, spatulas, and other surfaces used for direct food contact.
9. Remember when food is stored, displayed, or prepared in areas accessible to the public it must be protected by sneeze guards or counter protectors on the front, sides, and top of the display so as to protect the food from coughs, sneezes, or other contact. This is especially important when foods are located at the front or side of your tent.
10. Drinking water connections to food stands should be through a “potable” water hose designed for drinking water to avoid the bad taste and other effects of chemicals leaching into water such as can occur in regular garden hoses. Of course, a special hose is not needed for waste drainage. Remember, not to use a hose for drinking water connection that has ever been used for waste drainage.
11. Perishable frozen foods should be thawed by approved methods (refrigeration, insulated coolers, cooking method, or other approved methods, etc.). Foods which are thawing shall be maintained at 45F or below.
12. Personal hygiene is very important during any food handling. Proper hand washing is required. Hand washing shall occur after each visit to the toilet, after handling raw food products such as raw chicken, after eating or smoking, and after handling unclean objects such as garbage cans. Frequent hand washing should be the routine for a food handler. It is important **not to allow persons to handle food who are sick with fever, vomiting or diarrhea. Those who have open cuts or sores on the hands must not handle food unless foodservice gloves can be used as a barrier. Finally food handlers shouldn't smoke or eat while handling food and they should have clean outer clothing and use effective hair restraints.**
13. Warm water in 2 gallon container will be provide and used at all times during operation of Temporary Food Establishment