

# Temporary Food Service Vendors



Cleveland County Health Department

[www.clevelandcounty.com/cchd](http://www.clevelandcounty.com/cchd)

(980) 484-5130

# What is a temporary food event? (TFE)

- Operates No more than 21 days in one location per calendar year.
- Affiliated with and endorsed by a transitory fair, carnival, circus, festival, or public exhibition
- “Domestic yard sales and businesses such as auctions, flea markets, or farmers' markets are not eligible for a TEMPORARY FOOD ESTABLISHMENT PERMIT.”
- Event must be in accordance with State Definition!

# Application Process

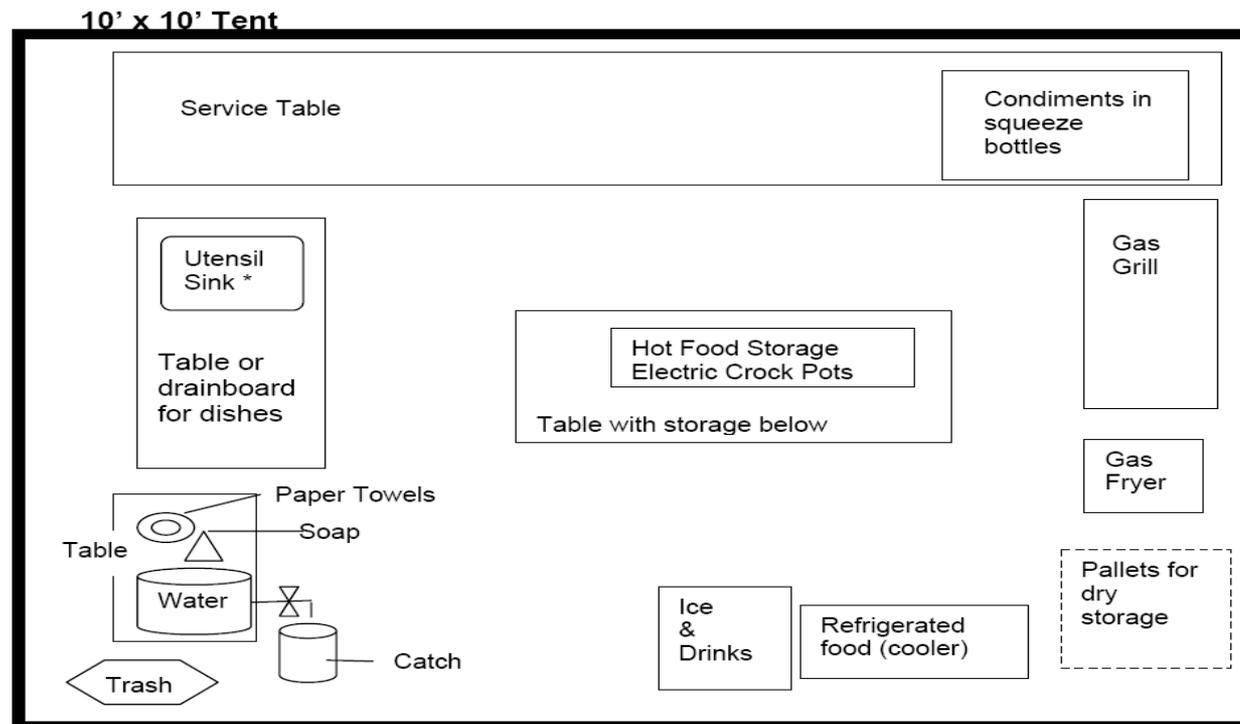
- Application must be submitted **no less than Fifteen days prior to the event!**
- \$75 permit fee required per booth, unless exempted (check or credit card accepted)
- Fees collected at the Environmental Health Permits Office at 311 E. Marion Street, Shelby, NC 28150, or mailed in advance to 200 South Post Road, Shelby, NC 28152 (980-484-5130)
- “This 15-day requirement does not prohibit the submission of applications for substitute vendors provided that these applications are submitted no fewer than 3 business days prior to the event.”

# Application Continued

Diagram of booth setup and menu required:

## EXAMPLE LAYOUT

FRONT (Customer Service Area)



\*Water heater is under sink

# Exemptions

After submitting application, the following groups may be exempted by the health department from obtaining a TFE permit, depending upon the length of event:

- Groups only selling Non-Potentially hazardous foods.
  - Example: popcorn, candied apples, cotton candy, etc.
- Nonprofit organizations
- Political fundraising committees
- Elderly nutrition programs

# Food Safety!

- All foods shall be clean, wholesome, free from adulteration, and from an approved source.
- Pre-pattied or ready to cook portions of meats must be purchased, unless prior approval pending equipment and prep areas.
- No cooking and cooling of foods for subsequent days use is allowed, unless approval is granted during permitting.
- Potentially hazardous foods from previous events may not be used if removed from original packaging.

# Food protection

- Foods and food contact surfaces must be protected from contamination with use of food shields or barriers.
  - Sneeze shields, stored off ground, covered
  - Additional overhead protection required for food, utensils, equipment, dishwashing areas , and cooking equipment when individual servings including corn in the shuck. Exceptions include bulk foods such as roast, shoulder and briskets.

# Food protection

- Public access is limited to dining areas only, and storage units must be blocked from public access.
- Produce washing requires an additional food prep sink.
- Foods must be secured to protect from tampering and contamination.
- Label and store toxic materials to prevent the contamination of food and equipment.

# Food safety! Continued

- Provide an accurate product thermometer.
- Keep hot foods at or above 135 degrees
  - Grills, warming cabinets, ovens, chafing dishes, steam tables, etc.
- Keep cold foods at or below 41 degrees
  - Refrigeration provided.
  - Washable Coolers in good condition with drainage ports.



# Date Marking

- Food code regulation
  - Required for food held more than 24 hours
- Date mark any ready to eat product that has been opened from the original commercial packaging
- Date can be marked on the day of opening or discard date



# Employee Hygiene

- Hair restraints
- Clean outer clothing/aprons.
- No sick people preparing food
  - Employee Health Policy required



## STOP

### The Spread of Foodborne Illness!

**Notify your manager if you or anyone in your household has:**

- **Salmonella**
- **Norovirus**
- **Hepatitis A**
- **Shigella**
- **E. coli**

**Notify your manager if you have experienced any of these symptoms within the last 48 hours:**

- **Vomiting**
- **Diarrhea**
- **Jaundice**
- **Sore throat with fever**

**Your Health Affects More Than Just You – Ill Food Workers Can Make Customers Sick!**

Florida Department of Business Professional Regulation

Division of Hotels and Restaurants  
www.MyFloridaLicense.com



# Good hygienic Practices

- Wash hands frequently
  - Before starting work, after each visit to the toilet, prior to donning gloves and as often as needed to prevent contamination
- NO BARE HAND CONTACT WITH READY TO EAT FOOD
  - Use tongs or gloves
  - “Magic Hands”
    - Gloves can be a vehicle for cross contamination
    - Change gloves often



# Good Hygienic Practices cont.

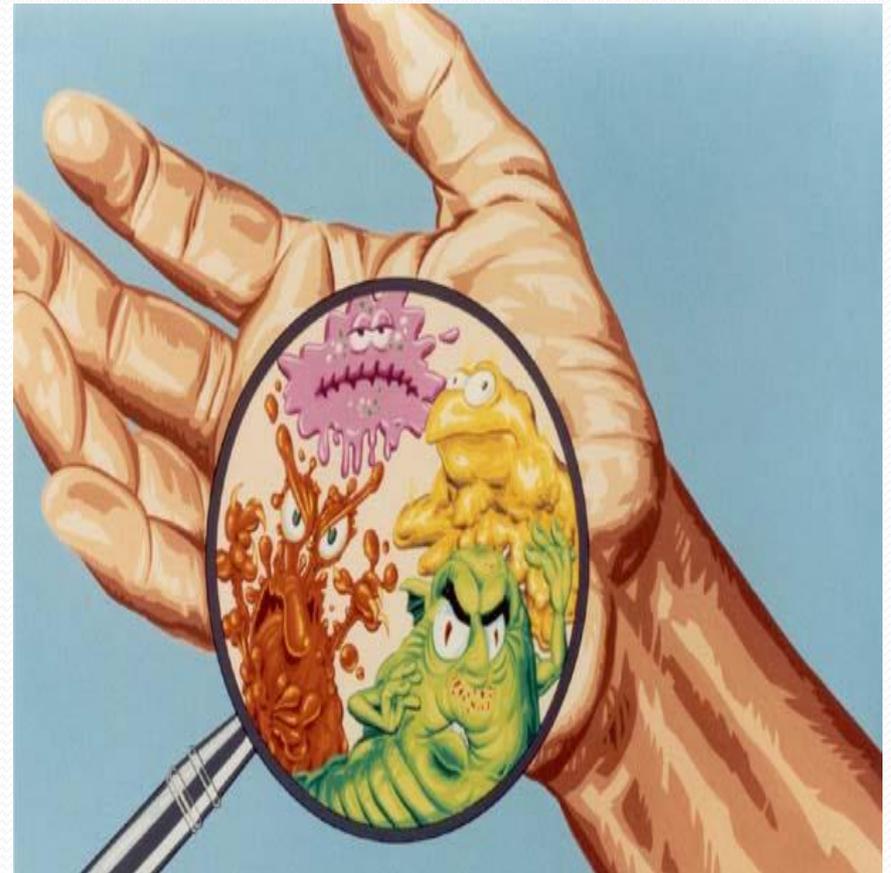
- No tobacco use in food prep area
- Employee Beverages
  - Covered, consumed in sanitary manner, and properly located



# No Bare Hand Contact With Ready To Eat Foods

- 1 ml of feces contain approx 1,000,000,000,000 viral particles
- Proper hand washing removes 10,000,000,000
- 1,000,000,000 virus particles left on un gloved hands
- 1 -10 virus particles can make a person sick

FDA Food Code  
Presentation, 2011



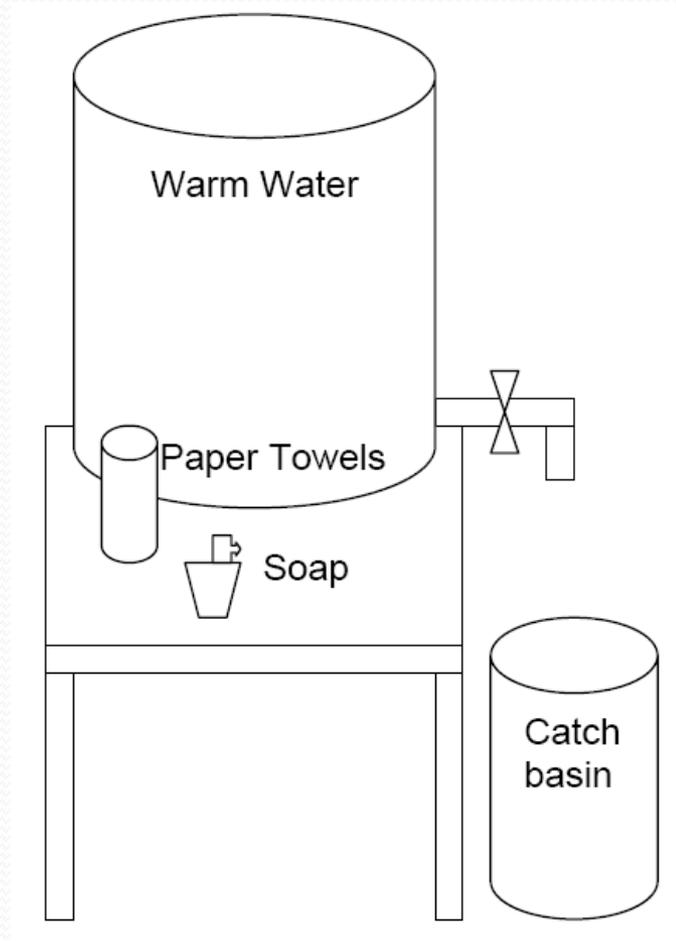
# Provisions for Water

- Approved Source: municipal or bottled
- Under Pressure
- Provisions for heating water
- Use potable water supply hose if connecting to water source
- Potable water tanks must be washed, rinsed, and sanitized, labeled for their purpose, and protected from contamination.



# Handwashing Facilities

- Must include at least 2 Gallon container with unassisted free flowing faucet
- Warm water
- Wastewater receptacle
- Soap
- Single use paper towels



# Utensil Washing

- **Three Basins are required** for wash, rinse, and sanitizing. Need to be large enough to submerge the largest utensils, pots and pans accessible.
- At least one drainboard or counter top space must be provided.
- Provide approved sanitizer
- No longer accepting a minimum of 1 basin sink.



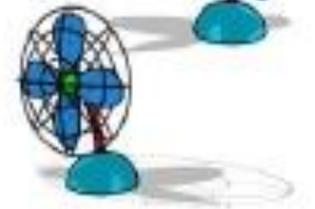
# Sewage disposal

- Approved Manner
  - Municipal sewer
  - Portable sewage disposal large enough to accommodate proposed use
  - Wastewater collection containers must be as large as the potable water containers.
  - If connected to hose municipal bib a connection to sewer is required
  - Grease and water shall not be poured on top of ground or in storm drains!
  - Conveniently located toilet facilities for employees



# Premises

- Surroundings shall be clean and sanitary
- Arrange food, utensils, and equipment to minimize exposure to insect, dust, and other contamination
- Provide screening or fly fans
- In the absence of grass concrete or asphalt Indoor/outdoor carpeting, matting tarps, or similar non absorbent material must be provided
- Garbage handled in a sanitary manner
- Lights must be shielded or shatterproof bulbs, and lights are required for nighttime operation



Questions ?

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