Temporary Food Establishment Requirements

The following is a checklist to assist a vendor in setting up a Temporary Food Establishment (TFE). All items on the checklist are necessary to obtain a permit for a TFE; however, additional requirements may be applicable.

**Person in charge**
- Available during all hours of food preparation

**Employee requirements**
- Gloves
- Employee Health Policy Agreement
- Hat, hair net or visor (beard guards if needed)

**Tent/weather proof structure/canopy**
- Canopy over entire operation (smokers are not required to be under a canopy)

**Fly protection**
- 3 solid or mesh sides or fly fans

**Ground covering**
- Protection from dust/mud (in the absence of asphalt, concrete or grass)

**Water supply**
- Approved water source
- Drinking water hose(s) with backflow devices
- A means to heat water

**Waste water disposal**
- Buckets/grey water containers – must be labeled
- Disposal in approved sewage system or porta-johns

**Utensil washing**
- 3 basins (large enough to wash all utensils)
- Drain board or counter space for air drying
- Soapy water, rinse water, sanitizer
- Sanitizer test strips

**Hand washing station**
- At least 2 gallons of hot water under pressure
- Free-flowing faucet
- Soap and disposable towels
- Wastewater catch bucket

**Food Approved, protected & secured**
- Approved source/food invoices
- Food storage above ground
- Separate vegetable washing sink (when preparing/serving ready-to-eat vegetables)

**Food temperatures**
- Accurate food thermometer
- Cold holding: refrigeration/freezer/coolers with ice
- Hot holding equipment

**Food shields & customer barriers**
- No food exposed to customers
- Approved self-service condiments

**Lighting (for night-time operations)**
- Shielded above food/preparation

I certify that I will comply with the requirements listed above.

Name ____________________________________________________ Date: ______________________________