

# **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