

Requirements for Temporary Food Establishments and Temporary Food Establishment Commissaries In Caldwell County

(Derived from 15A NCAC 18A .2665-.2669)

***This check sheet should not be returned with the application.**

***This document may be used as a tool by the inspector during your permitting inspection.**

This information is intended to assist you with your set up and is provided for your convenience only. This document is not intended to replace or serve as a substitute for the food service rules of this state. The omission of any part of 15A NCAC 18A .2600 and the NC Food Code from this document does not negate or diminish its applicability to the regulation of any permitted food service.

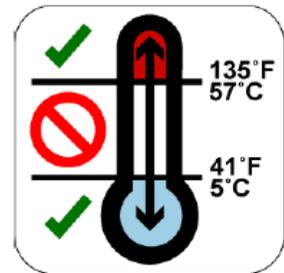
Vendors must comply with all of the requirements listed in 15A NCAC 18A .2665-.2669 including the requirements in the referenced sections of the NC Food Code before being issued a permit.

The Rules Governing the Food Protection and Sanitation of Food Establishments (15A NCAC 18A. 2600) and NC Food Code are available at <http://ehs.ncpublichealth.com/docs/rules/2600-RuleBookFINAL-7-23-12..pdf>

.2666 (1) Food Handling Requirements

- All sources of food shall comply with chapter 3 of the NC Food Code. (Food prepared in a private home may not be used or offered for human consumption)
- Raw meat, poultry, and fish shall be purchased in ready-to-cook portions. (exceptions for cutting or skewering must be approved by REHS)
- No preparation of salads containing ingredients that are cooked and cooled in the TFE or TFEC. (Salads of this type that are prepared in an approved facility may be served)
- All food shall be protected in accordance with chapter 3 of the NC Food Code including but not limited to the following:

- **There shall be no bare hand contact with ready-to-eat food**
- Food shall be secured in a manner to prevent tampering and contamination at all times
- Ready-to-eat food shall not be stored in direct contact with ice; coolers must be provided with a drainage port
- Food shall be stored above the ground/floor
- Food shall be stored and handled to prevent cross contamination between types of raw animal foods and between raw animal foods and ready to eat foods
- Raw animal foods shall be cooked to the required time and temperatures specified in section 3-4 of the NC Food Code
- **TCS food shall held hot or cold at the temperatures specified in 3-5 of the NC food Code**
- Temperature measuring devices must be available as described in section 4-2 and 4-302 of the NC Food Code (a suitable small diameter probe will be required for measuring the temperature of thin masses such as meat patties)



Food handling requiring prior approval by the REHS

- Preparing food off-site at either a TFEC or a permitted Food Establishment
- Cooling food and reheating it for use the next day *No food shall be served that was prepared or removed from its original packaging at a previous event
 - Food prepared and held for more than 24 hours shall be date marked in accordance with section 3-5 of the NC Food Code
- Using time as a public health control
- Using a consumer advisory and offering raw and undercooked animal food
- Cutting or skewering meat

.2667 (2) Employee Requirements

- Food employees shall wear effective hair restraints, clean outer clothing.
- Food employees may not wear jewelry including medical information jewelry on their arms and hands except for a plain wedding band.
- Employees shall wash their hands in an approved manner consistent with section 2-3 of the NC Food Code before starting work, after each visit to the toilet, and as often as necessary to remove contamination.
 - Use soap and warm water
 - Rub your hands vigorously for 20 seconds as you wash them
 - Wash all surfaces including; back of hands, wrist, between fingers, under finger nails using a good brush
 - Rinse your hands well
 - Dry hands with a paper towel
 - Turn off the water using paper towel instead of your bare hands



Frequent and thorough hand washing remains the first line of defense in preventing foodborne disease

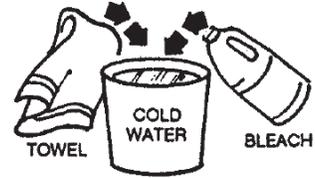
- Employees shall not consume food or tobacco (any form) in the TFE or TFEC. Consuming beverages is allowed if consumed in a manner preventing contamination of food and food-contact surface (Cup with lid and straw stored below all food and food contact surfaces)
- Only healthy workers should prepare and serve food. Workers should not work in the food booth if they show symptoms of a disease – cramps, nausea, fever, vomiting, diarrhea, jaundice, etc. – or have been diagnosed with one of the following: Norovirus, Salmonella Typhi (typhoid fever), Shigella spp. Infection, E. coli infection (Escherichia coli 0157:H7 or other EHEC/STEC infection), Hepatitis A



Food employees are required by law to report to the PIC if they have any of the symptoms or conditions listed above and must not be allowed to work in the TFE

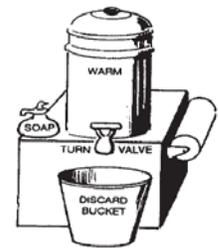
.2668 (3) Equipment and Utensils Requirements

- Equipment and utensils shall be kept clean and maintained in good repair.
- Surfaces that contact food must comply with 4-1 and 4-2 of the NC Food Code.
- **All food contact surfaces must be cleaned and sanitized** in accordance with section 4-6 and 4-7 of the NC Food Code.
- Approved sanitizer and testing methods must be available.
- Wash water must be available of at least 110°F. (4-501.19 via .2668)
- If multi-use utensils other than eating and drinking utensils are used, three basins of sufficient size to submerge, wash, rinse, and sanitize utensils shall be provided. **(a single vat sink is no longer approved for ware washing)**
- At least one drain board, table, or counter space shall be provided for air drying.
- If multi-use eating and drinking utensils are used a three compartment sink of sufficient size must be provided.
- A food preparation sink must be provided when washing produce.
- Food (including condiments) and food contact surfaces protected from contamination from patrons by approved food shields or other effective barriers.



.2669 (4) Physical Requirements

- A temporary food establishment shall be located in an area kept in a clean and sanitary condition.
- The arrangement of temporary food establishments shall restrict public access to all areas of the food establishment except dining areas.
- For outdoor cooking, overhead protection shall be provided such that all food, utensils, and equipment are protected. When bulk foods such as roasts, shoulders, and briskets are cooked, cooking equipment with attached lids, such as smokers, roasters, and other cooking devices, provide sufficient cover for the food being cooked. Food in individual servings such as hot dogs, hamburgers, and meat kabobs shall have additional overhead cover.
- Effective measures such as fans, screens, walls, or a combination thereof, shall be provided to keep dust, insects, rodents, animals, and other sources of potential contamination out of the food establishment and shall comply with Paragraph 6-501.115(B) of the Food Code as amended by Rule .2656 of this Section regarding live animals.
- Indoor/outdoor carpeting, matting, tarps, or similar nonabsorbent material is required as ground covering in the absence of asphalt, concrete, grass, or other surfaces that control dust or mud.
- **The temporary food establishment and temporary food commissary shall be equipped with a hand washing facility** used only for employee hand washing. This facility shall consist of at least a two gallon container with an unassisted free flowing faucet such as a stopcock or turn spout, soap, single-use towels, and a wastewater receptacle. Warm water shall be used for hand washing.
- Water under pressure shall be provided as follows:
 - The water supply used shall be in accordance with 15A NCAC 18A .1700, 15A NCAC 18C, or 02 NCAC 09C .0703;
 - All potable water holding tanks, containers, and hoses used to transport or store water at the temporary food establishment shall be drained, washed, rinsed, and sanitized;
 - Containers and hoses used to store, haul, or convey potable water shall be approved for potable water use, shall not be used for any other purpose, and shall be protected from contamination. Potable water hoses and containers shall be labeled; and
 - Warm water shall be available and used for cleaning.



- Wastewater shall be disposed in accordance with 15A NCAC 18A .1900 or 15A NCAC 02H .0200. Portable wastewater containers may be used when the volume of potable water can be determined by the dimensions of sinks, basins, and interim storage containers and the portable wastewater containers are sized to contain the wastewater volume generated.
- Wastewater containers and hoses shall be labeled and not used for any other purpose.
- Wastewater containers shall not be emptied into waterways, storm drains, or on the ground.
- Employees must have access to toilet facilities that are kept clean and in good repair.
- Garbage and refuse shall be collected and stored in garbage containers with properly fitted lids. Nothing in this Rule shall prohibit uncovered garbage containers in the food establishment during periods of operation. Garbage and refuse shall be removed as needed and disposed in a manner to prevent vermin breeding and harborage. The premises shall be kept clean.
- Light bulbs shall be shielded, coated, otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, linens, or unwrapped single service articles
- Lighting is required for nighttime operations
- Temporary food establishments and temporary food establishment commissaries shall remain connected to necessary utilities at all times food is prepared, served, or stored in the food establishment.
- Toxic materials shall be labeled, used, and stored to prevent the contamination of food, equipment, utensils, linens, and single-service articles and meet the provisions of Sections 7-101.11 and 7-203.11 of the Food Code as amended by Rule .2657 of this Section.

Reminders to EHS Staff

- REHS may limit the food to be prepared or served based on the methods of preparation and the adequacy of facilities, equipment, utensils and available utilities.
- Permit should be posted in a conspicuous place
- Permit must include:
 - Name and location of the TFE and TFEC if applicable
 - Permit holder
 - Name and location of the event
 - Dates of operation
 - Any other conditions necessary to remain in compliance