

INFORMATION FOR TEMPORARY FOOD ESTABLISHMENTS (TFE) & TEMPORARY FOOD ESTABLISHMENT COMMISSARY (TFEC)

Food Protection

- Public excluded from serving area through use of barriers
- Food secured from tampering
- Prepared food must be served on that day or disposed of
- All food stored above the ground
- No bare hand contact with ready to eat foods; use tongs or gloves
- Date mark all ready to eat foods held for over 24 hours

Food Service

- Meat salads cannot be prepared from scratch
- Accurate and calibrated needle thermometer
- All food in the original package; provide proof of origin
- Raw meat purchased in ready to cook form
- Meat not stored in direct contact with ice; coolers must have drains
- Food prep sink required if washing/prepping fresh produce

Employee Health

- Hands must be washed properly; 110° water, towels, soap, trash can
- Established sick policy
- Hair restraints, clean clothes
- No tobacco use or eating while prepping food, drinks must be covered

Surroundings

- Food not exposed to contamination
- Food protected from insects
- Public restricted from food preparation area
- Dust control
- Food covered during preparation and display

Equipment, Utensil Cleaning and Storage

- Three basins to wash, rinse, sanitize; space to air dry
- Warm water (110°F) for washing, rinsing sanitizing
- Equipment maintained in clean condition
- Food contact surfaces must be easy to clean
- Sanitizer; 50 ppm chlorine or 200 ppm quaternary ammonia
- Test strips must be provided to check strength of sanitizer

Water Supply & Use

- Water from an approved source
- Hoses for hook up must be labeled "Potable Water Only"
- Minimum 2 gallons warm (110°F) water for handwashing
- Free flowing faucet on hand wash device

Garbage & Sewer Control

- Water tight garbage can with lid
- Garbage removed daily
- Proper disposal of wastewater (not on ground)
- Toilet facilities available for employees
- Hoses and Containers labeled "For Wastewater Only"