



Mecklenburg County Environmental Health

Checklist for Temporary Food Establishment Vendors

The following items are necessary to receive a Health Department permit and to safely operate a Temporary Food Service Establishment.

- 1. Tent or other weather proof structure _____
 - a) Covered grill _____
- 2. Fly protection (when required) _____
 - a) Screening for 3 sides _____
 - b) Fly fans _____
- 3. Sneeze shields or other types of barriers _____
 - a) Protected condiment containers _____
- 4. Water supply _____
 - a) Drinking water grade hose _____
 - b) Water under pressure _____
- 5. Waste water disposal _____
 - a) Bucket or other grey water container _____
 - b) Plan for disposal _____
- 6. Utensil washing sink _____
 - a) Single vat utility sink _____
 - b) Drainboard or countertop space _____
 - c) Water under pressure _____
 - d) Means of heating water _____
 - e) Waste water bucket _____
 - f) Soap and sanitizer _____
- 7. Handwashing station _____
 - a) Water under pressure _____
 - b) Means of heating water _____
 - c) Waste water bucket _____
 - d) Soap and disposable towels _____
- 8. Clean and secure food storage _____
 - a) Plan for securing food _____
 - b) Means for keeping food off the ground _____
- 9. Food temperatures _____
 - a) Accurate food thermometer _____
 - b) Cold holding/ice _____
 - c) Hot holding _____
- 10. Clean food utensils _____
- 11. Gloves _____
- 12. Food invoices _____

Explanations on Checklist for Temporary Food Service Establishment Vendors

1. **Protection from the elements** by use of a tent or other structure large enough to protect your food, utensils and equipment. Only a covered grill can be outside of the tent.
2. **Protection from flies** by use of screens on three sides of the tent or enough fans with sufficient power to keep a steady stream of air blowing.
3. **Protection of your food from your customers.** Examples include sneeze shields, no open containers of self-service condiments, and barriers to keep customers away from food prep and service.
4. **Water from a safe, approved source.** Any hoses that provide water must be drinking water grade and any connections must be above ground. Water must be under pressure and not dipped out of a bucket. Gravity pressure is acceptable.
5. **Buckets or other grey water containers for your waste water.** Waste water cannot be poured down a storm drain or on the ground.
6. **Utensil washing sink:** The minimum that will be accepted is a single vat utility sink; some form of drainboard or countertop space; water under pressure (gravity pressure is okay) and a way to heat the water; and a bucket for the waste water.
7. **Handwashing stations:** The minimum that will be accepted is a source of water under pressure (gravity pressure is okay) and a way to heat the water; soap and disposable towels; and a bucket for the waste water.
8. **Clean and secure storage for your food.** Food can not be on the ground and should be protected from accidental or intentional tampering.
9. **Means of maintaining foods at safe temperatures** to prevent the growth of bacteria or other pathogens that could make your customers sick. What you need depends on what you are serving as well as the crowd expected and the length of time of the event. This must be approved by the Health Department ahead of time. Cold foods must be kept at 45°F or below and hot foods at 135°F or above. It is strongly recommended that you have an accurate food thermometer to check your foods for safe final cook temperatures, while in storage, and while being held for serving.
10. **Clean food utensils.** Utensils must be clean and sanitized before the event.
11. **Provide instruction for staff working in the stand on good hygiene.** If they are sick, send them home! Minimize bare hand contact of ready to eat foods by use of clean utensils or gloves. Remember that no eating or smoking can occur inside the stand and staff must wash their hands when they return from a break. Staff drinks must have a lid, a straw, and be stored where they will not contaminate food or utensils.
12. **Food is restricted to the menu approved by the Health Department.** No food can be prepared at your residence. Food must come from approved sources. If the food is prepared off site it must be in a kitchen that has been approved by the Health Department. Be prepared to show invoices or other documentation of your food supply. Do not open packages or start preparing food on site until you have received a permit from the Health Department.