

# MOST COMMON PROBLEMS ENCOUNTERED PERMITTING NON-PROFIT TEMPORARY FOOD SERVICES \*

\* *If any of these problems exist at the time of the opening inspection, a permit may not be granted*

- Submit an application 3 days prior to the event or earlier. No applications accepted within 3 days of an event.
- Sewage may not empty onto the ground surface. Catch basins are required for hand-washing and ice chests. Holding tanks or sewage hook-ups are required for longer events that extend several days.
- **No home-cooked foods.** All foods must be seasoned, prepared, and cooked on-site. All foods must be from an approved source to include ice. Call the Health Department with questions.
- Store food products and all service items off of the ground or on the floor of the unit unless the flooring serves as grounds for contamination.
- Exposed (unshielded) light bulbs in units may not be over food or food prep areas.
- A hand wash station with free flowing, running water must be set up. Hand soap, water and paper towels must be present. Hand sanitizer as an addition is optional but hand soap (not bar soap) is required.
- Utensils and condiments must be single-service. Condiments may be dispensed from pump-style containers.
- All food prep must be done under a tent or inside a booth – i.e. onions may not be peeled outside etc.
- **Metal stemmed thermometers are required** to ensure foods are cooked and maintained at proper temperatures. Test strips are required if a dish wash is set-up to test for appropriate sanitizing strength.
  - 140F hot held foods
  - 45F cold held foods
    - Final cook temps:
      - *Poultry 165°F*
      - *Ground Beef 155°F*
      - *Beef / Pork 145°F*
      - *Fish 145°F*
- Provide a separation of 6'-8' between the patrons and all cooking and food preparation services. Decorations or barriers may be used where distances cannot be achieved to help prevent food contamination.
- Screening that extends around the entire unit and/or fly fans to effectively cover all openings completely *MAY be required for extended events* (events lasting more than a day) or for events in an agricultural/livestock setting.
- The tent or unit must be ready for inspection prior to the start of the event, and the time must be arranged in advance with the Health Department.
- The tent or setup up must be clean and in good repair.
- Foods may not be sold until a permit is granted by Health Department.