

How to Pass Your Temporary Food Health Inspection: A food safety checklist

- ❖ **A TCS** food is a food that requires **time-temperature control for safety** to limit growth of pathogenic microorganisms or toxin formation and include but not limited to: raw or cooked animal food, plant food that is heat treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes that are not commercially prepared and modified, and garlic and oil mixtures that are not commercially prepared and modified.

1) **Apply for a temporary food permit**

_____ Complete and submit the Temporary Food Permit Application to the Hampton Health Department no later than **5 business days prior to the event** with the \$40 state temporary permit fee **OR** proof of payment of the fee. Please contact the Hampton Health Department for more information regarding the application and/or fee at 757-727-2570.

2) **Menu.** Keep it simple. Consider using commercially prepared and/or pre-cooked TCS foods and cook to order.

_____ Food must come from approved sources. **NO HOME PREPARED FOODS.** Shellfish must have tags and come from an approved source listed on the ICSSL.

_____ Food must be prepared onsite or in an approved/permited kitchen.

3) **Booth.** Design your booth with food safety in mind. Do not allow anyone but food workers in the booth.

_____ Provide overhead protection such as a canopy, tent, or inside a trailer.

_____ Provide ground cover below the tent or canopy. Approved materials include: tarp and felt roofing paper

_____ Protect your foodservice area from the public. Cooking surfaces should be located towards the back of the booth.

4) **Transportation.** Use coolers with enough ice to cover TCS food.

_____ TCS food shall be transported to the event at or below 41°F or at or above 135°F.

5) **Cooling and Cold Holding.** Cooling should not be done at a temporary food event unless you can provide facilities to cool TCS foods from 135°F to 70°F within 2 hours and then from 70°F to 41°F within 4 hours.

_____ Cold hold TCS foods at or below 41°F until ready to serve using proper ice bath or refrigeration.

_____ Speak to a health department representative about adopting a written time as temperature control policy, especially if preparing batters like funnel cake and cutting tomatoes for salad.

6) **Cooking.** Cook TCS foods to a minimum of:

_____ 145°F for fish, intact pork, or intact beef (steaks) to

_____ 155°F for ground meats (not poultry) such as hamburger and sausages

_____ 165°F for poultry (including ground chicken or ground turkey)

_____ Use a **tip-sensitive** food thermometer with a minimum range of 0°F to 220°F. A digital food thermometer will meet this requirement.

7) **Reheating.** TCS foods that will be reheated for hot holding shall be **rapidly** heated to a minimum:

_____ 135°F for commercially prepared (first time heat) TCS foods including fruit and vegetables

_____ 165°F for TCS foods that were cooked and cooled

8) **Food Protection.** Provide adequate food protection for food while being prepared and displayed.

_____Store food elevated up off the ground at least 6 inches

_____NO OPEN CONTAINERS are allowed unless sneeze guards, domed lid covers, chaffing dishes, or other approved methods; use squeeze bottles or individually wrapped condiments to protect the food from consumer contamination

_____NO BARE HAND CONTACT with ready to eat foods. Use single-use gloves, utensils, tongs, or deli paper to handle ready to eat foods.

9) **Handwashing.** Food workers shall wash their hands before putting on gloves to engage in food preparation. Food workers shall wash their hands at glove changes and when they become torn or contaminated. Gloves shall be worn for a single task.

_____Provide a hand wash station: warm water in a container with a spigot to provide free flowing water, a catch bucket, a supply of soap, and disposable paper towels.

10) **Health and Hygiene.** Only healthy workers can prepare food.

_____No signs or symptoms of disease such as vomiting, diarrhea, sore throat with fever, jaundice

_____No open cuts or wounds on fingers, hands, or arms

_____No eating, drinking, or smoking in the food booth. The exception is a personal beverage may be stored in a closed container where hands do not come in contact the rim or lid and is stored below food, food equipment, and single service

_____Food workers shall have proper hair restraints including facial hair e.g. ball caps, hair nets, beard guards

11) **Dish washing/Sanitizing.** Use disposable utensils and dishware for service to the public. All multi-use utensils shall be washed, rinsed, and sanitized using a three-tub set-up. Store wiping cloths in the sanitizer solution.

_____Provide a three tub-set up.

_____Provide test strips: chlorine sanitizer shall be 50-100 ppm; Quaternary ammonia shall be 200 ppm or as specified on label. When using chlorine bleach, ensure it is unscented and not the splashless type.

12) **Single Service.** Single service includes cup, plates, utensils, and napkins.

_____Store single service, utensils, and food equipment elevated up off the ground at least 6 inches

_____Store and/or present single service utensils by the handles

_____In-use utensils shall be cleaned and sanitized once every 4 hours

13) **Ice and Water.** Ice used to cool beverage cans and bottles shall not be used in drinks. Use a handled scoop/utensil to dispense ice and store the handle out of the ice. Ice and water for consumption is food.

_____Ice and water shall come from approved sources

_____Food-grade hoses are used to obtain water

14) **Insect Control and Waste.** Keep food covered to protect them from insects. Place garbage in a trash can with a tight fitting lid.

_____Dispose of wastewater in an approved sanitary sewer, portable toilet, or other approved receptacle. There shall be **NO DUMPING OF ANY WASTE WATER IN THE STORM SEWER.**

3 TUB SET UP AND HANDWASH STATION



Mix 1 tsp bleach to 1 gallon of water to achieve 50 ppm (do not exceed 1 tbsp.); ultra-bleach may require less. **DO NOT USE SCENTED OR SPLASHLESS BLEACH.**

Hand sanitizers and buckets of wiping cloth solution are **NOT** a substitute for handwashing. Use an approved hand wash station such as in the above photo.



CHLORINE TEST KIT

TEMPORARY FOOD EVENT ACTION CYCLE

Planning and Preparation – The week prior to your event:

- Submit your application for a Temporary Food Permit.
- Plan your menu.
- Draw a plan for your booth – what goes where.
- Clean and sanitize coolers and pans.
- Be sure you have adequate cold storage to hold all of your products.
- Chill the ice chests.
- Purchase the food.
- Thaw frozen items in refrigerator.

Loading your truck or trailer

- Load in reverse order of need –Overhead protection, Ground cover, Hand wash and Utensil wash should be the last items loaded; you will need them first.

Arrival

- Arrive early – give yourself adequate time to set up.

Set up

- Ground cover and overhead protection must be the first thing set up.
- Protection from the public should be set up next.
- Hand wash and utensil wash are set up third. Use only plain bleach (no scented bleach) for sanitizing. Use one teaspoon per gallon of water.
- Now you can start to set up your food prep, cooking and service areas.

Operation

- **WASH YOUR HANDS** – This is the most important first step in food safety.
- Cook as much as you are going to need in short term. Don't cook up too far ahead unless you have sufficient methods for hot holding (crock pots, second grill, electric roaster). NOTE: Sterno is not effective for hot holding, therefore it is not worth the expense; get a butane or propane burner unit.
- Monitor food temperatures, both prepared and stored foods.
- Clean as you go.

Break down – The party is over

- Throw out left over food.
- Clean your equipment.
- Properly dispose of your waste water.
- Load it up.
- Clean or discard the ground cover.