

Please read these requirements carefully and complete the required Application for a Temporary Food Establishment Permit. For additional information please call 757-393-8585 ext: 8576

Permit:

1. Persons responsible for the preparation and/or serving of food (for sale, distribution or as a gift to the public) are required to obtain a Health Department Permit for **Temporary Food Establishments**.
2. Applications for the Permit must be received at least 3 days prior to events.
3. Health Department Permits are not transferable to another party.
4. Only food items listed on the application can be served unless changes are approved by the Health Department in advance. No changes will be made the day before an event.

Source:

1. **No Home Prepared Foods**. All food, including beverages, ice and water must come from a Health Department approved source (i.e. restaurant, grocery or wholesale).
2. All shellfish (oysters, clams, and mussels) must have approved shellfish shipper's tags.

Transportation:

1. Food must be transported in a sanitary manner that will ensure that the product will not become contaminated. Those food items considered potentially hazardous must be kept refrigerated below 41°F or held hot, above 135°F. during transportation.

Storage

1. All food product, food equipment, and single service items (plates, cups, and tableware) must be stored off the ground. Plastic bread pallets and empty boxes may be used for this purpose.
2. No food or drink items may be stored in direct contact with undrained ice. Beverage containers (canned or bottled) may be stored in drained ice provided the drainage creates no nuisance.
3. Blue ice packets may be used in stead of ice as a coolant as long as there is

sufficient amount to keep the food below 41°F.

4. Storage of food product or equipment in garbage bags is prohibited. Only clear food grade plastic is acceptable.

5. Electric refrigeration/freezer or refrigerated truck is preferable if applicable.

Preparation

1. Preparation of food items on site is to be kept to a minimum.

2. Any fruits and vegetables used as part of the menu must be washed before use.

3. Preparation of potentially hazardous foods must be done quickly, so that the product does not remain in the temperature danger zone (41°F-135°) for too long a period of time ..

4. Precautions must be taken to minimize flies or other sources of contamination during the handling process

Cooking and Serving

1. A calibrated metal stem thermometer must be provided for those vendors who will be selling potentially hazardous foods.

2. Those responsible for cooking potentially hazardous foods must have knowledge of the proper cooking temperatures of their particular products. Note: Poultry and stuffed products must be cooked to 165°F. Ground beef and other ground meats cook to 155°F. Seafood and other meat products cook to 145°F.

3. Precautions are to be taken to minimize contamination of food by patrons during the preparation/cooking/display process.

4. Food on display must be wrapped or have a sneeze shield protection or otherwise be adequately protected.

5. Food held in warming units or display units for serving must be held at a temperature of 135°F or greater.

6. Leftovers should be kept to minimum. Proper cooling procedures must be followed or food will be discarded. Food must be cooled within 4 hours from 135° to 41°. Ice baths are recommended for passing the food quickly through the danger zone.

Physical Facilities

1. Food grade hoses for potable water use are required-no garden hoses are permitted.

2. Overhead protection is required over all food and beverage operations. Tents, awnings or umbrellas are examples.

3. Flooring is recommended to minimize dust (Tar paper or rubberized matting)