



WILKES COUNTY HEALTH DEPARTMENT

Promoting health and preventing disease in our community

TEMPORARY FOOD ESTABLISHMENTS

1. The vendor has the responsibility of verifying with the organizer or sponsors the availability of water and electrical hookups as well as wastewater disposal at each site for food vendors. A food grade hose is required for water connections. **No disposing of grease and wastewater into storm drains.** Grease receptacles are provided at central sites.
2. All foods must be obtained from approved sources. Any foods requiring preparation prior to event must be prepared in a kitchen that has been approved by the Wilkes County Division of Environmental Health. **DO NOT PREP FOOD BEFORE RECEIVING A PERMIT**; any food pre-prepped will be discarded. Foods such as cream filled pastries and pies, or salads such as potato, chicken, ham, and crab cannot be prepared in a temporary food establishment.
3. Have your temporary food establishment thoroughly cleaned and sanitized prior to the permitting visit by a representative of the health department. The following checklist must be completed in order to receive a permit.

_____ Sanitizer made with regular bleach (not scented bleach) mixed with water to make a 50 ppm solution or other approved sanitizer.

_____ Sanitizer test strips must be provided.

_____ Metal stem thermometer for refrigerators and taking food temperatures (41° F below). Food thermometers should read 0° F-200° F.

_____ Water under pressure. A source for heating water must be provided.

_____ 3 basins of sufficient size to submerge, wash, rinse and sanitize. Counter space for the air-drying of utensils and equipment.

_____ A separate hand wash sink or a 2 gallon container with unassisted free flowing faucet and labeled wastewater receptacle with antibacterial soap and paper towels.

_____ Hair restraints (baseball hat or a hairnet). No tobacco use.

_____ Ice scoops and a separate bin for consumption ice.

_____ Food stored off the floor (potatoes, onions, etc must be stored on a pallet or other approved means).

_____ All food handling and cooking must be done in a protected area. This area shall have overhead coverage.

_____ Open displays must be protected from contamination by sneeze guards, or other barriers.

_____ A food preparation sink must be provided for washing produce.

_____ Non-mechanical coolers must be provided with drainage port.

_____ Left overs are prohibited

_____ Meats must be purchased in a ready to cook portion.

_____ Indoor/outdoor carpeting, matting, tarps or similar nonabsorbent material is required as ground covering in the absence of asphalt, concrete, grass or other surfaces that control dust or mud.

_____ All wastewater containers, hoses and toxic materials must be properly labeled.

_____ Fans, screens, walls, etc. shall be provided to keep dust, insects, rodents and animals and other sources of potential contamination out.

_____ Public access must be restricted.

_____ Salads containing ingredients that are cooked and cooled shall not be prepared in the TFE.

Representatives of the Health Department will be available for any event if given enough notice. Any questions can be directed to Wilkes County Health Department, Environmental Health Division, at (336) 651-7530.