

**Keep Hot  
Foods Hot and  
Cold Foods  
Cold**

Foods prepared by local groups shall be prepared in an approved kitchen, and such groups shall maintain a record of the type and origin of such foods.

No person who has a communicable or infectious disease that can be transmitted by foods, or who has a boil, infected wound, respiratory infection with a cough or nasal discharge shall work in a temporary food establishment.

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*For additional information, pick-up the REQUIREMENTS FOR FOOD-SERVICE AT FESTIVALS, SPECIAL EVENTS AND FUNDRAISERS booklet at the Craven County Health Department*



**Minimum Cooking Temps**

Poultry	165°F
Ground beef	160°F

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Reheat leftovers rapidly to 165°F  
Wash Your Hands!

**Craven County Health  
Department**

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**Craven County  
Health Department**

**Food  
Vendors**

Festivals, Fundraisers and Special Events

**WORKING  
TOGETHER FOR  
YOUR HEALTH.**

Tel: 252-636-4936



# New Law Restricts Unregulated Food Vendors

Food Vendors who were previously exempt from regulation, if they operated no more than 2 consecutive days, once a month will now be required to obtain a permit from the Health Department. Non-profit organizations, political fundraising groups, churches and civic clubs will still be allowed to operate under the "two day" exemption. Festival organizers and vendors that are uncertain of their status should contact the Division of Environmental, Craven County Health Department at (252) 636-4936

## Temporary Food Establishments (TFE) Requirements

1. The vendor has the responsibility of verifying with the organizer or sponsor 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 the water connections. No disposing of grease and wastewater into storm drains. Grease receptacles and wastewater disposal sites must be provided at central sites.
2. All foods must be obtained from approved sources. Any foods requiring preparation prior to the event must be prepared in a kitchen that has been approved by the Craven County Health Department, Division of Environmental Health.

**DO NOT PREPARE FOOD BEFORE RECEIVING A PERMIT;** any food pre-prepared will be discarded. Foods such as cream filled pastries, or salads such as potato, chicken, ham and crab cannot be served in a temporary food establishment.

**3. Have your temporary food establishment thoroughly cleaned and sanitized prior to the permitting visit from the Health Department. The following checklist must be completed in order to receive a permit:**

- Sanitizer made with regular bleach mixed with water to make a 50 ppm solution or other approved sanitizer.
- Sanitizer test strips must be provided.
- Metal stem thermometers (0°F-220°F)
- If connected to water, you must have holding tanks or approved method of sewage disposal.
- Hand wash stations - This station should consist of, at least, warm running water, soap, paper towels and a bucket to collect the dirty water. For example, an air pump thermos or jug of warm water with a push button turn spout container will be an acceptable method used to obtain warm running water.

- Hair restraints or cap
- Food stored above the floor
- Displayed food protected from contamination
- Effective use of screens or fans for flies
- Provisions for heating water to wash utensils. At least a single vat sink, large enough to wash cooking utensils.
- Premises clean
- Hot foods kept at 140°F or above; Cold foods kept at 40°F or below

