

Craven County Health Department

Temporary Food Establishment Permitting Checklist

Name of TFE _____ Date _____ REHS _____

Person In Charge

_____ Available during all hours of food preparation

_____ Soapy water, rinse water, sanitizer

Employee Requirements

_____ Gloves

_____ Employee Health Policy Agreement

_____ Hair restraint (hat, beard guard)

_____ Limited jewelry

_____ Restroom facilities for employees

_____ All toxic chemicals labeled:

(Chlorine at 50-200 PPM)

(Quat at 150-400PPM)

_____ Test strip for Sanitizer

Tent/Weather Proof Structure/Canopy

_____ Canopy over entire operation (smokers and large BBQ grills *may* be exempt from overhead protection)

Hand Washing Station

_____ At least 2 gallons of hot water

_____ Free flowing faucet/stopcock Ok

_____ Soap and disposable towels

_____ Wastewater catch bucket (labeled)

Fly Protection

_____ 3 solid or mesh sides

_____ Fly fans

Approved/Protected/Secured Food

_____ Approved source/Food invoices

_____ Food and SS items above ground

_____ Separate produce washing basin

_____ **No** previously heated foods

_____ **No** Unapproved salads

_____ **No** PHF out of original packages

_____ Food tampering prevention

(Locks, latches with keys)

Ground Cover

_____ Protection from dust/mud

Water Supply

_____ Approved water supply/backflow preventer

_____ Drinking/Potable water hose
(labeled & disinfected)

_____ Hot water capability/means to heat water

Food Temperatures

_____ Accurate food probe thermometer

_____ Accurate cold holding temperatures

_____ Non-mechanical coolers w/drainage port

_____ Adequate hot holding equipment

_____ Raw meat, poultry, fish in ready-to-

Cook form

Wastewater Disposal

_____ Buckets for grey water (labeled)

_____ Disposal in approved waste water system

Food Shields/Customer Barriers

_____ No food exposed to customers

_____ Approved self-serve condiments

Utilities/Electricity

_____ TFE connected to all necessary utilities

_____ Approved garbage receptacles

Lighting (For night operation)

_____ Shielded bulbs

Utensil Washing

_____ 3 Basins (labeled: wash, rinse & sanitize)

_____ Drain board/counter for air-drying

Notes/Action Taken:
