

CHESAPEAKE HEALTH DEPARTMENT

Abbreviated Public Health Requirements for Temporary Food Service Establishments



Temporary Food Establishment operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.

Administrative Requirements:

1. An application must be submitted 72 hours prior to the event.
2. A \$20.00 annual fee is required per event each year. Please call 382-8672 to verify if your organization is exempt from the fees.
3. The vendor is responsible for obtaining a Health Department Permit. Each concession must have a valid permit and permits cannot be transferred. **PERMIT MUST BE POSTED IN VIEW OF THE PUBLIC.**

Physical facilities:

1. Shall be constructed to minimize food contamination by dust, flies, insects, patrons etc. A floor covering to encompass the entire food service ground area is required. Flame retardant material is suggested around deep fryers and cooking equipment.
2. Overhead protection such as umbrellas, canvas, canopy, truck roofs are required. Side wall protection using screens or canvas may be required.
3. Adequate lighting shall be provided to handle food safely during preparation, storage, and serving.

Food Safety:

1. Store all food, drinks and single service items at least 6 inches off the ground (even those items in boxes, buckets, or other containers).
2. Food, drink and utensils shall be stored, displayed and served to prevent contamination. Sneeze shields shall be used where necessary.

3. Foods on display must be in an enclosed case or be individually wrapped.
4. ***NO HOME PREPARED FOODS***. All food must come from an approved source. Foods requiring only minimal handling may be prepared on site. Only food items listed on the application can be served.
5. Potentially Hazardous Foods such as meat, fish, poultry, dairy products, and eggs, must be kept colder than 41 degrees F., or hotter than 135 degrees F. Any previously cooked or re-heated food item such as commercial chili or BBQ must be reheated to 165 degrees F. and then held at 135 degrees F. or higher.
6. Ice used in foods and beverages must come from an approved source, and be handled, transported and stored in an approved manner.
7. Proper scoops with handles shall be provided and handles shall be kept up out of the ice.
8. Beverages must be in individual containers or spout type dispensers. Pouring from open pitchers or dipping from “tubs” is prohibited. Pouring from multiple serving milk cartons is prohibited.
9. Bowls of condiments are prohibited for customer service. Pump style containers or individual single service packets are recommended.
10. All food contact surfaces shall be properly cleaned and sanitized before each use, between different uses, and at least every four hours.

Personal Hygiene Requirements:

1. All persons preparing and serving food or drink must be free of any communicable disease, practice good hygiene, wear a hair restraint and remove jewelry.
2. Provide a means for hand washing. A self-contained, portable lavatory is best with liquid soap and single service disposable towels.
3. No bare hand contact with any ready to eat (RTE) foods is authorized. The use of utensils and/or deli sheets should be used.
4. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.

Equipment Requirements:

1. Coolers must be self-draining, and easily cleanable. Styrofoam coolers are prohibited.
2. A metal stem or digital food thermometer (+/- 2 degree increments) must be provided.
3. Only single service utensils (i. e. plastic-ware) are authorized for public use.
4. Single service cups must be in dispensers or in their original containers.
5. Provide 3 containers for washing, rinsing, and sanitizing utensils and containers. Provide the appropriate sanitizer test kit (test strips).
6. Ambient air thermometers must be provided for all refrigerator/freezer and hot holding units.

General Sanitation:

1. No liquid waste shall drain on floors or ground surface.
2. Keep work areas free of all rubbish. Store in a closed (approved material) container and remove as necessary – at least daily.
3. Toilet facilities must be provided in adequate numbers for the food service workers and the public when required.
4. Only potable water from an approved source with an adequate supply and properly handled can be used. If water is obtained from a hose, the following must be complied with:
 - * Only a FDA approved (or equivalent) “drinking water only” hose may be used. This type of hose is nylon, reinforced hose, white in color with a blue stripe. There are approved H2O hoses of different colors and they state right on the hose “Potable H2O”.
 - * This hose may not be used for any other purpose.
 - * The hose must be flushed with a sanitizing solution of 100 PPM chlorine solution then flushed with fresh water prior to use.

Contacts: Food safety training classes are offered at the Chesapeake Health Department on a monthly basis. Call the Environmental Health Department at 757-382-8672 for schedules and additional information.