

Temporary Food Establishment (TFE) Quick Reference Checklist

Use this checklist to ensure that you are ready for inspection by the time specified on your permit application. Failure to set-up properly may result in denial of the health permit to operate or limiting the types of foods that may be served. For a complete listing of requirements, see Chapter 14 of the SNHD 2023 *Food Regulations*.

- A knowledgeable person-in-charge is available at the booth at all times.
- Booth meets the size limits:
 - 400 square foot limit if serving low-risk foods
 - 200 square foot limit if serving high-risk foods
- All foods are from approved sources and prepared at the booth the day of the event OR in a permitted food establishment with written permission.
 - **DO NOT STORE/PREPARE FOOD AT HOME.**
 - Same day receipts must be provided upon request.
 - No complex process, like cooling down foods to hold over for future use, are allowed.
- A portable or gravity fed handwashing sink that provides a hands-free continuous flow of warm water (minimum 100°F) is located within 10 feet of the booth. The sink has a minimum 5-gallon supply of potable water, a wastewater catch container that is 15% bigger, and is stocked with liquid soap, disposable paper towels, and a trash can.
 - Hot water must NOT be too hot to wash hands.
 - There must be NO bare hand contact with any ready-to-eat foods.
 - Glove use and hand sanitizers DO NOT substitute for handwashing.
- Foods are at proper temperature. A calibrated stem (scaled 0-220°F) or digital thermometer is provided to check food temperatures.
 - Cold holding = 41°F or colder.
 - Hot holding = 135°F or hotter.
 - See chart for cooking temperatures.
 - Thawing can be done in a cooler (keeping the food at ≤41°F) or as part of the cooking process. You are NOT allowed to leave food outside to thaw.
- Sanitizer bucket with wiping cloths is provided for sanitizing food contact surfaces. Test strips are available to test the sanitizer concentration.
 - Bleach solution = 50-100ppm.
 - Quaternary ammonia “Quat” = 200ppm or per manufacturer’s recommendation.
- Contamination of food, equipment, and single-service items is avoided.
 - Store these items 6” off the ground.
 - Provide overhead protection for food areas unless prohibited by fire code.
 - Use separate utensils for raw animal product and cooked/ready-to-eat foods.
 - Switch out or wash-rinse-sanitize utensils every four (4) hours.
 - Store drinks, personal items, and chemicals away from food/ food contact surfaces.
 - Exclude children, animals, and ill workers from the food booth.
 - Do not eat or smoke in the food area.
- Solid & liquid waste is disposed of properly. Wastewater must be disposed into an approved sewer or holding tank.
- Adequate lighting is provided in the food handling areas.
- Signage is provided as required (available at www.snhd.info/ferl):
 - Health warning signage for drinking while pregnant must be posted if serving liquor.
 - A consumer advisory must be posted if serving raw or undercooked animal product.
 - A clean plate sign must be posted at buffets and customer self-service areas.



Cooking Temperatures	
Chicken, poultry	165°F
Ground meats	155°F
Seafood, eggs	145°F
Whole meats	145°F