

VENDOR INFORMATION FOR TEMPORARY FOOD ESTABLISHMENTS

- 1) 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 Lenoir County Division of Environmental Health. **DO NOT PREPARE ANY FOOD ON-SITE BEFORE RECEIVING A PERMIT**; all unapproved food shall be discarded. Foods such as cream filled pastries and pies, salads such as potato, chicken, ham and crab cannot be served in a temporary food establishment.
- 2) 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 must be provided at central sites.
- 3) Have your temporary food establishment thoroughly cleaned and sanitized prior to visit by the health department. The following checklist must be completed in order to receive a permit.

- _____ Wastewater disposed of properly. (Catch buckets must be disposed of in holding tank, septic system, toilet, portable toilet or other approved area). **Wastewater (this includes dishwater) is not to be disposed of on the ground or storm drains.**
- _____ Sanitizer made with regular bleach (not scented bleach) mixed with water to make a 50ppm solution or other approved sanitizer.
- _____ Sanitizer test strips provided.
- _____ Metal stem thermometer for refrigerators and taking food temperatures (45° F or below and 140°F or above).
- _____ Water temperature is a minimum of 130°f at utensil washing facility.
- _____ Utensil sink and counter space/drainboards for the air-drying of utensils provided.
- _____ Hand washing facility set up with antibacterial soap and paper towels/
- _____ Hair restraints used (baseball hat or a hairnet).
- _____ Ice scoops and bin provided for consumption of ice (separate from other ice)
- _____ Food stored off the floor (potatoes, onions, etc. must be stored on a pallet or other approved means).
- _____ All food handling and cooking done in a protected area (this area shall have overhead coverage).
- _____ Open food displays protected from contamination by sneeze guards, or other barriers.

Contact the Lenoir County Health Department for any questions concerning temporary food establishments/events (252) 526-4248.