

## Jefferson County Health Department

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# Temporary/Mobile Food Service Package

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- 7) (SF-4) Guidelines for Operating a Temporary Food Service Concession Booklet.

## **TEMPORARY FOOD ESTABLISHMENT PREOPERATIONAL CHECKLIST**

- Probe Thermometer (0-220 F Scale) NSF Approved.
- Cooking Thermometer – NSF Approved.
- Sanitizer such as (unscented) bleach or quaternary tablets.
- 3-Compartment Sink (w/stoppers) or equivalent to Wash-Rinse-Sanitize dishes and utensils.
- Sanitizer test strips to check sanitizer concentration.
- Sanitizing buckets to store wiping cloths during the day.
- Single service gloves for handling Ready-to-Eat Foods
- Handwashing Sink or equivalent (5-gallon covered container of hot water with a spigot (not push button type) and catch basin. Must provide a 15 second flow of hot water.
- Soap (pump type or wall only) and paper towels on dispenser. Hand Sanitizer is optional only and is not required.
- Handwashing signs posted at handsinks/stations.
- Hair Restraints (hat, net) to wear when preparing food.
- Thermometers in all refrigeration units and warming units.
- Clean dish cloths (disposable are accepted).
- Washable (food contact approved) storage containers.
- Plastic wrap for covering/protecting foods.
- Separate container for ice storage W/drain (if ice is to be used as a food).
- Serving spoons, spatulas, tongs, and ice scoop.
- Condiment for customer in single-service packets or approved dispenser.
- Trash bags/cans for solid waste disposal.
- Pallets/tables for storing single service items, dry goods and food chests 6 inches above ground level.

- Copy of the 1999 Food Code on site.
- Do you have standard operating procedures (SOP's) in place?
- Do all your employees engaged in food service activities have current food worker permits?

# The Plan Review

Your Plan Review should include a sketch of the floor plan showing the location of all food service equipment including toilet rooms and fixtures provided therein, and a list of all food service equipment including the manufacturer and model number. A plan review is required for all temporary food service facilities to include tent and mobile units.

Prior to your preoperational inspection some of the things to ensure are:

- Do you have an approved safe water supply?
- Is there an approved waste serving area or sewage transport vehicle to remove/disposed of the liquid waste water (gray and black)?
- Are all water hoses used for public drinking water approved and not leaking?
- Does the ventilation system comply with the State Fire Marshal and local fire prevention requirements and standards?
- Are hoods provided on all cooking units that have four or more burners?
- Are all the food prep tables, counters smooth, cleanable, non-absorbent and gaps sealed?
- Are all lights properly shielded or shatter proof in food prep, service, display and utensil/equip. washing/storage areas?
- Are all walls and floors smooth and cleanable with concave molding installed?
- Is the ceiling material approved?
- Are screens installed to prevent insect entry on doors and windows and outer doors self-closing?
- Are all counter openings effectively screened or the openings controlled by fans to effectively prevent the entry of insects?
- Do exhaust fans have self-closing louvers or screens?
- Do you have Air-Gaps or Backflow prevention devices installed on all mop/utility sinks and fixtures where contamination of food or equipment may occur?
- If you have a toilet facility within the unit is the door self-closing? Is there a covered waste can and is the room ventilated to the outside?
- Are all your wood surfaces sealed so that they are smooth, cleanable and non-absorbent?

- Have you provided overhead protection for all aspects of the temporary food establishment? (ie: a water proof tarp if applicable to your type of facility)
- Have you provided ground cover protection for all aspects of the temporary food establishment? (ie: a water proof tarp, or sealed (non-absorbent, cleanable) flooring material and rubber mats (removable, cleanable) covering the entire surface of the ground if applicable to your type of facility).