Temporary/Mobile Food Service Package

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2) Application for a Permit-to-Operate a Temporary Food Service Establishment.(to be completed by the applicant)
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5) “Temporary Food Establishment Preoperational Checklist”.
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).