



# Temporary Food Service Vendors

Cleveland County Health Department

[www.health.clevelandcounty.com](http://www.health.clevelandcounty.com)

(704) 484-5130

# What is a temporary food event? (TFE)

15A NCAC 18A .2601 (34)

“ Temporary food establishment” means those food or drink establishments which operate for a period of 15 days or less, in connection with a fair, circus, carnival, public exhibition or other similar gathering.”

Event must be in accordance with State Definition!

# Application Process

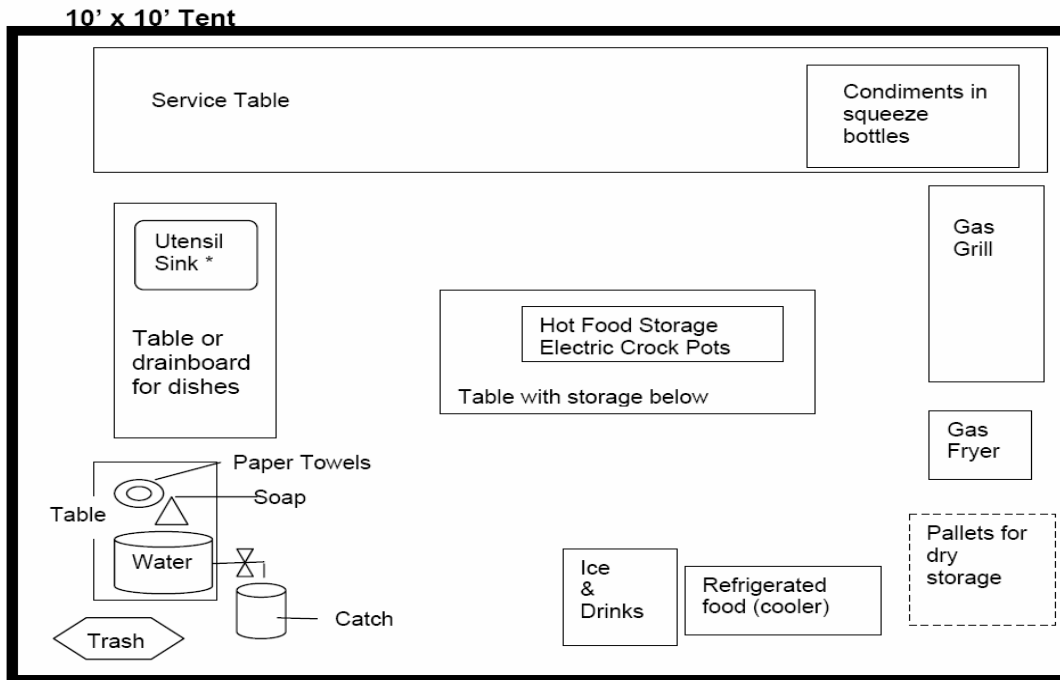
- Application must be submitted **no less than SEVEN days prior to the event!**
- \$75 permit fee required per booth, unless exempted (check or credit card accepted)
- Fees collected at the Environmental Health Permits Office at 311 E. Marion Street, Shelby, NC 28150, or mailed in advance to 315 East Grover Street, Shelby, NC 28150 (704-484-5130)
- **Fees not accepted at event, plan accordingly!!**

# Application Continued

## Diagram of booth setup and menu required:

### EXAMPLE LAYOUT

FRONT (Customer Service Area)



\*Water heater is under sink

# Exemptions

After submitting application, the following groups can be exempted by the health department from obtaining a TFE permit:

- Nonprofit organizations
- Political fundraising committees
- Elderly nutrition programs
- Groups only selling Non-Potentially hazardous foods.
  - Example: popcorn, candied apples, cotton candy, etc.

# Food Safety!

- All foods shall be clean, wholesome, free from adulteration, and from approved source.
- Pre-pattied, and ready to cook meats.
- Foods must be protected from contamination
  - Sneeze shields, stored off ground, covered

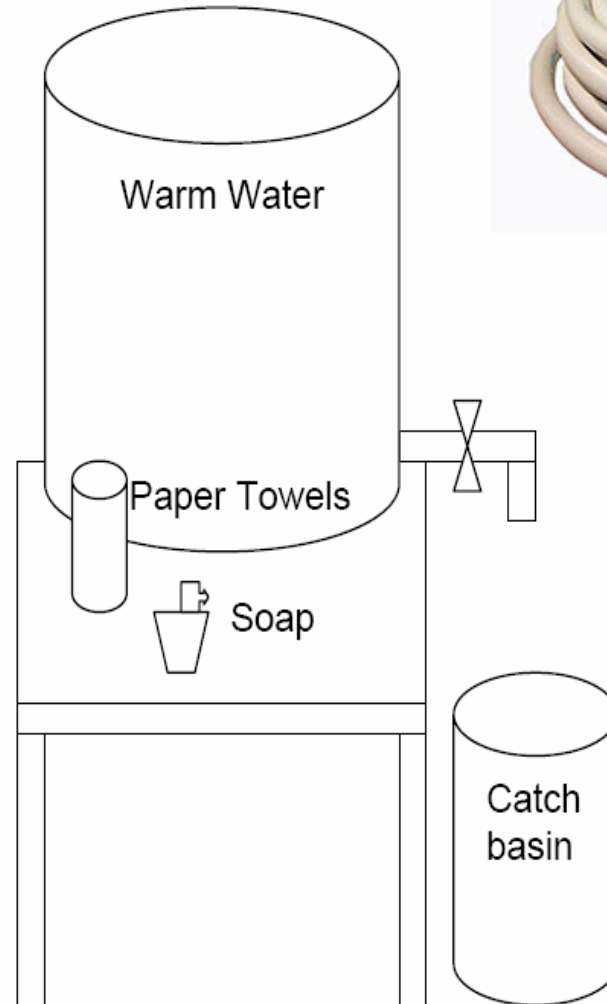
# Food safety! Continued

- Provide an accurate product thermometer.
- Keep hot foods at or above 135 degrees
  - Grills, warming cabinets, ovens, chafing dishes, steam tables, etc.
- Keep cold foods at or below 45 degrees
  - Refrigeration provided.
  - Washable Coolers in good condition with plenty of potable ice.



# Provisions for water and handwashing

- Approved Source: municipal or bottled
- Under Pressure
- Provisions for heating water
- Handwashing station
- Use potable water supply hose if connecting to water source



# Utensil Washing

- At least a single vat sink, large enough to submerge the largest utensils, pots and pans accessible.
- At least one drainboard or counter top space must be provided
- Provide approved sanitizer



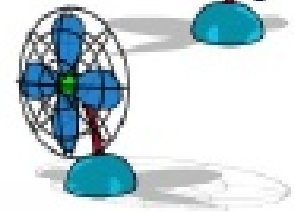
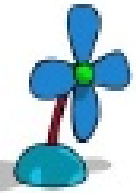
# Sewage disposal

- Approved Manner
  - Municipal sewer
  - Portable sewage disposal large enough to accommodate proposed use
  - Grease and water shall not be poured on top of ground or in storm drains!
  - Conveniently located toilet facilities for employees



# Premises

- Surroundings shall be clean and sanitary
- Arrange food, utensils, and equipment to minimize exposure to insect, dust, and other contamination
- Provide screening or fly fans
- Garbage handled in a sanitary manner



# Employee Hygiene

- Hair restraints recommended
- Clean outer clothing/aprons.



- No sick people preparing food



# Contact information

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