

Temporary Food Service Operation and Retail Food Establishment Guidance

What is a Temporary?

A temporary food service operation (TFSO) or a temporary retail food establishment (TRFE) must obtain a license from Geauga Public Health prior to the event at which the TFSO or TRFE is to be operated. A TFSO or TRFE is a site where food is prepared or served for a charge or required donation and is operated at an event for **no more than five consecutive days.**

- **❖** You must submit the completed Temporary Food Application packet at least ten (10) business days prior to the event.
- ❖ Temporary Food Service License will be issued at the time of inspection.
- No refunds will be granted.
- Temporary Food Service Licenses are valid for the duration the event, but no longer than 5 consecutive days.
- There is a maximum of 10 temporary licenses permitted during a licensing year. From February 28th to March 1st of the following year.
- ❖ A Person-In-Charge must be available during all times of operation.
- ❖ All food must be prepared on site on the day of the event. NO FOOD PREP AT HOME!
- ❖ All food must come from an approved source (i.e. grocery stores)
- ❖ No cooking or cooling of food prior to event is permitted
- No eating, drinking, or using tobacco in the temporary.
- ❖ You must be ready for inspection prior to the beginning of the event
- ❖ If you have any questions prior to the event, contact Geauga Public Health at 440-279-1914.

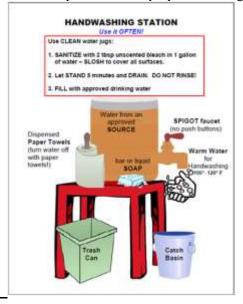
Geauga Public Health reserves the right to refuse licensing of your temporary facility if safe handling requirements are not met at the time of inspection.



Sanitation

Hand washing

❖ The hand washing station must be set up before food perpetration begins. See the example below.



Dishwashing and Sanitizing

- Plain unscented bleach can be used as your sanitizer
 - o Chlorine test strips must be used to ensure sanitizer strength of 50-100 ppm





- ❖ Quat Ammonia (Sanitabs or liquid) can be used as your sanitizer.
 - O Quat test strips must be used to ensure sanitizer strength of 200-400 ppm





Example of a dishwashing station



Food Safety

Hair Cover

Persons working at the temporary event must have proper hair cover such as:

- Hats
- Hair nets
- Beard nets

Food Handling

There is absolutely no bare hand contacting any ready to eat food. Facilities must use either or a combination of:

- Gloves
- Utensils
- Deli tissues

Cold Holding

- ❖ Cold foods must be 41°F or less at all times.
- * Refrigerators or coolers must be used to store cold foods.
- ❖ You must provide an adequate number of coolers to store raw beef, chicken, and fish <u>EACH IN</u> SEPARATE COOLERS.
- Ready to eat foods (i.e. cooked food, pasta salad, coleslaw, sliced melon, sliced tomato, etc.) must be stored in iced coolers <u>SEPARATE FROM RAW MEATS</u>.
- ❖ You must provide an adequate amount of ice to completely cover food items while stored in coolers.
- * Cold foods must be stored in sealed containers or wrapped to prevent contact with ice.
- **Home-prepared cold foods are not permitted!** All cold foods must be prepared on-site or come from an approved source, and transported properly.

Hot Holding

- Hot foods must be held at 135°F or higher after they are cooked to the appropriate temperature.
- Use electric hot holding equipment when electricity is available for hot holding.
- ❖ Grills must have covers/lids to prevent contamination.
- **Home-prepared hot foods are not permitted!** All hot foods must be cooked on-site or come from an approved source, and transported properly.

Minimal internal cooking temperatures:

Ready to eat foods (cooked foods, deli meats)	Cold hold 41F or hot hold at 135F or above
Raw Fish, Shellfish, Veal, Pork, Eggs	Cook to 145°F for 15 seconds
Raw Bee f or Pork Roasts	Cook to 145°F for 4 minutes
Raw Ground Meats (Beef or Pork)	Cook to 155°F for 15 seconds
Raw Chicken, Raw Turkey, Casseroles (Turkey and Chicken), Stuffed Food products	Cook to 165°F for 15 seconds

Checklist of items needed:

☐ Hair cover (hats, hair nets, beard nets)	 Hand washing station container with a free- flowing spout at bottom 	☐ Containers large enough for dish and utensil washing, rinsing, sanitizing
☐ Disposable gloves. (No latex)	☐ Paper towels	 1 Container for dirty water at hand washing station
☐ Metal stem thermometer	□ Soap	☐ Sanitizer (Chlorine or Quat)
☐ Tent cover if not provided at event	Clean water supply from an approved source	☐ Sanitizer test strips
☐ Floor cover if not on an impervious surface	☐ Crates or tables to keep food & utensils 6" off of ground	□ Dish soap
 Adequate number of iced coolers or refrigerators 	☐ Adequate hot holding units	☐ Food grade hose if needed
☐ Backflow preventer if needed	☐ Facility to properly dispose of wastewater	Paperwork submitted to the Health Dept.