

Bladen County Health Department
TEMPORARY FOOD STAND EVALUATION CHECKLIST

- _____ Hair Restraints (baseball hat, hairnet or visor)
- _____ Food covered and protected (cookers and griddles exposed to the public, dust or insects must be protected by glass, screens or tents and exposed only as much as may be necessary to permit serving and handling of food).
- _____ Refrigeration: 45°F or less with accurate air thermometer
- _____ Utensils and equipment protected (clean and covered)
- _____ Utensils sink with drain boards or counter space large enough to accommodate largest (i.e. pots, skewers, racks, spoons, etc.)
- _____ Clean location and equipment
- _____ *Metal stem-type thermometer accurate to $\pm 2^{\circ}\text{F}$ (0-220°F)
- _____ *Properly mixed sanitizer (50 to 100ppm chlorine) in a labeled spray bottle for the use of all clean food-contact surfaces
- _____ *Sanitizer test strips
- _____ Approved employee hand-washing facilities/hand soap/paper towels
- _____ Ability to heat water
- _____ Approved food grade hose for potable water connections
- _____ Potable running water under pressure
- _____ Effective measures taken for fly control (i.e. fans, screens)
- _____ Tight fitting lids on garbage cans, approved garbage disposal methods
- _____ Ice scoops and separate container for ice used with drinks
- _____ Food stored off the floor (potatoes, onions, etc must be stored on a pallet or by other approved means)

Note: The vendor has the responsibility of verifying with the organizer or sponsors 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 all drinking water

connections. No disposing of grease and wastewater into the storm drains. Grease receptacles maybe provided at central sites.

All foods must be obtained from approved sources. Any foods requiring preparation prior to the event will not be allowed. DO NOT PREP FOOD BEFORE RECEIVING A PERMIT; any food pre-prepped will be discarded. Foods such as cream filled pastries and pies or salads such as ham, potato, chicken and crab cannot be served in a temporary food establishment.

Please list below all food to be served. Include your plan to keep potentially hazardous food hot (135°F or greater) or cold (45°F or less).

The Health Department reserves the right to limit the menu based upon state laws pertaining to TFE's and the availability of proper equipment.

| Food Item | Where Prepared | Cooking Procedures | Supplier Info |
|--|---|---|---|
| (i.e. deep-fry, propane, microwave, stove, oven grill, etc). Indicate temperature control method (i.e. refrigeration, coolers, hot holding). | | | |
| EXAMPLE | | | |
| BBQ | Approved kitchen or Commercially Packaged | Onsite-purchased frozen and thawed in refrigerator then heated on stove to 165 F. Held on steam table at 140 F. | Piggy's BBQ 123 Eaten St. Pork City, NC 910-555-GOOD |

If all of the requirements above are not met, a permit will not be issued.

Any questions can be directed to the Bladen County Health Department at (910)862-6852.