



## HALIFAX COUNTY HEALTH DEPARTMENT

### ENVIRONMENTAL HEALTH DIVISION

P. O. Box 10

Halifax, NC 27839

Phone: (252) 583-6651

Fax: (252) 583-2245

# **TEMPORARY FOOD ESTABLISHMENT SANITATION REQUIREMENTS**

On September 1, 2012, new T.F.E. rules and regulations were adopted by North Carolina. The following is a summary of the T.F.E. rules as set forth in the N.C. Foodservice Rules.

## **FOOD**

- A. **Approved Source.** Food must come from approved sources. Be prepared to show invoices or other documentation of your food supply. No food can be prepared at your residence. If food is proposed to be prepared offsite, a "Temporary Food Establishment Commissary" permit must be obtained from the Health Department. Do not begin any food preparation until you receive a T.F.E. permit.
- B. **Ready-to-Cook Meats.** Raw meat, poultry, and fish shall be purchased in ready-to-cook portions.
- C. **Food Protection.** Barriers are required in order to protect food and food contact surfaces from contamination. For outdoor cooking, overhead protection is required. A combination of fans and screens may be necessary in order to keep dust and insects out of the T.F.E. area.
- D. **Ground Covering.** In the absence of asphalt, concrete, or grass, non-absorbent ground covering such as indoor/outdoor carpeting, tarps, etc. will be needed in order to control dust or mud.
- E. **Food Storage.** All food shall be stored above the ground or floor and arranged to prevent contamination.
- F. **RTE Foods & Ice.** Ready-to-Eat foods cannot be stored in direct contact with ice.
- G. **Food Reservice.** Heated food shall not be cooled and re-heated for service on subsequent days.
- H. **Salad Item Restriction.** Ingredients that must be cooked and cooled are not allowed to be prepared in a T.F.E. (I.E. Grilled Chicken); however, these ingredients may be used if bought from an approved source already cooled.
- I. **Cooler Drain Plugs.** Non-mechanical coolers shall have a drainage port.

## **EMPLOYEE HYGIENE**

- A. **Employee Health.** Operators shall be compliant with Section 2-201.11 of the NC Food Code Manual. It is recommend that each employee complete an “Employee Health Policy Agreement” form in order to document compliance.
- B. **Hygiene Requirements.** Employees shall wear clean clothing and use effective hair restraints. Fingernails shall be trimmed and maintained so the surfaces are cleanable and not rough. Anyone wearing fingernail polish or artificial fingernails must use gloves in an approved manner. Except for a plain ring such as a wedding band, food service employees may not wear jewelry including watches or bracelets.
- C. **Handwashing.** Employees shall wash their hands before beginning work, after visiting the restroom, and as often as necessary to remove contamination and keep hands clean.
- D. **Tobacco Use.** Employees shall not use tobacco in any form in a T.F.E.

## **EQUIPMENT & OPERATIONS**

- A. **Clean Equipment.** Equipment and utensils shall be clean. No T.F.E. permit will be issued if equipment is dirty during the inspection. Food service equipment and surfaces shall be cleaned as often as necessary to remove soil and contamination; however, a minimum cleaning frequency of every four hours is required.
- B. **Proper Storage & Handling.** In-use utensils such as spatulas, tongs, serving spoons, etc. shall be stored in such a way as to prevent contamination.
- C. **Hand-Wash Station.** A hand-washing facility consisting of at least a two-gallon container of warm water with an unassisted free-flowing faucet such as a stopcock or turn spout, soap, single-use towels, and a wastewater receptacle is required. This station shall only be used for hand washing!
- D. **Wash-Wash Station.** Three basins of sufficient size to submerge, wash, rinse, and sanitize food service equipment shall be provided.
- E. **Wash Water.** The wash water must be at least 110 degrees F.
- F. **Sanitizing Solution.** The following chemical sanitizer strengths and contact times are required:
  - 1. Chlorine: 50 ppm with a contact time of at least 10 seconds
  - 2. Q.A.C.: Per manufacture’s directions (Typically 150-400 ppm) for 30 secondsNOTE: A testing method such as chemical strips will be required.
- G. **Air-Drying Space.** Adequate area is needed for air-drying equipment and utensils.
- H. **Food Prep Sink.** A food prep sink is required for washing produce.

- I. **Light Shields.** Light bulbs over food storage and prep surfaces shall be effectively shielded.
- J. **Water Supply Hoses.** Only containers and hoses approved for potable water use shall be used.  
No one will be allowed to bring water from an unapproved source on site.
- K. **Wastewater Containers/Hoses.** These devices must be labeled “Wastewater”.
- L. **Garbage Containers.** Sufficient garbage containers, with tight-fitting lids, shall be used.
- M. **Sanitizer Containers.** Buckets and spray bottles containing sanitizer must be labeled. Containers that previously housed a chemical product may not be reused as spray bottles.
- N. **Restroom Access.** Employees must have access to a properly supplied restroom facility.
- O. **Restricted Access.** Public access shall be restricted from the working area of the T.F.E.

Direct all inquiries regarding setup or planning for food service to the Halifax County Environmental Health Division at 252-583-6651. We welcome the opportunity to work with all individuals and ideas.