

Temporary Food Establishments 2011 Final Document

TABLE OF CONTENTS

Preface	3
Definitions	3
Introduction	3
Temporary Food Event Coordination	4
Plan Review and Application Process	4
Temporary Food Establishment Classifications	5
Monitoring and Planning Temporary Food Events	6
Temporary Food Establishment Operations Checklist	6
Personnel	6
Food Source.....	8
Food Preparation	9
Equipment	10
Food and Utensil Storage.....	12
Cleaning and Sanitizing	11
Water Supply and Wastewater Disposal	12
Premises	13
Application to Operate a Temporary Food Establishment	Attachment I
Event Organizer Application to Operate Temporary Food Establishments	Attachment II
Temporary Food Establishment - Expanded Process Flow	Attachment III

PREFACE

This document is intended to assist local health regulatory authorities and the food industry in understanding the review, approval and operation of Temporary Food Establishments. However, it does not establish regulatory requirements and the recommendations contained herein are not intended to supplant, or otherwise serve as, the rules and regulations applicable to food establishments in a given Federal, State, local or tribal jurisdiction.

This document:

- Describes effective processes for reviewing plans and applications for safe operation of a Temporary Food Establishment (TFE).
- Is intended as a training tool for individuals responsible for conducting plan reviews.
- Is intended to help event sponsors and temporary food establishment operators better understand the expectations of local regulatory inspectors.
- Was developed by the Conference for Food Protection's Plan Review Committee.
- Is intended to be consistent with the recommendations of the FDA as contained in the FDA 2009 Food Code and its Supplement. The FDA Food Code contains requirements for safeguarding public health and ensuring food is unadulterated and honestly presented when offered to the consumer.

DEFINITIONS

The following definitions are excerpts from the FDA 2009 Food Code.

"Food establishment" includes "an operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the PREMISES; and regardless of whether there is a charge for the FOOD."

"Food establishment" does not include:

- (a) *An establishment that offers only prePACKAGED FOODS that are not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY) FOODS;*
- (b) *A produce stand that only offers whole, uncut fresh fruits and vegetables;*
- (c) *A FOOD PROCESSING PLANT; including those that are located on the PREMISES of a FOOD ESTABLISHMENT*
- (d) *A kitchen in a private home if only FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY) FOOD, is prepared for sale or service at a function such as a religious or charitable organization's bake sale if allowed by LAW and if the CONSUMER is informed by a clearly visible placard at the sales or service location that the FOOD is prepared in a kitchen that is not subject to regulation and inspection by the REGULATORY AUTHORITY;*

"Temporary food establishment" means a FOOD ESTABLISHMENT that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.

INTRODUCTION

Temporary food events, such as traveling fairs and carnivals, circuses, multicultural celebrations, special interest fundraisers, restaurant food shows, and other transitory gatherings, have become

extremely popular and are held at an increasing frequency.

Many of these temporary food events have temporary food establishments with high risk food operations engaging in extensive preparation of raw ingredients; processes that include the cooking, cooling, and reheating of potentially hazardous foods; and advanced preparation of food several days prior to service.

The TFEs operate either indoors or outdoors and often have limited physical and sanitary facilities available. As such, TFEs present special challenges to regulatory authorities that have the responsibility to license/permit and inspect them.

TEMPORARY FOOD EVENT COORDINATION

Food preparation practices at temporary food events are to be in compliance with the regulatory authority. Because temporary events present particular concerns that are unique to nonpermanent food establishments, the following information should be provided along with information about the food items to be prepared and served, as required on the application:

- The number of expected patrons/day;
- Information on the number and type of toilet and handwashing facilities to be provided;
- Information on the equipment that will be utilized to ensure compliance with the Food Code;
- The exact location of the event identifying the availability of potable water, wastewater, solid waste facilities and services, and methods of dust control;
- Description of the water supply and wastewater and solid waste storage and removal provisions to assess if adequate facilities are provided on site or if additional supplies/services are needed;
- The location and source of electricity to be provided; and
- A list of names, telephone numbers, and addresses of the TFE operators, including the name of the designated staff person who will be on site during all hours of the operation of the event and who is responsible for compliance with food code requirements.

PLAN REVIEW AND APPLICATION PROCESS

No person, firm, or corporation is allowed to operate a food establishment (permanent or temporary) where food or beverages are served to the public without permits, licenses, or permission from the local regulatory authority. Licensing/permitting of Temporary Food Establishments may vary due to local regulatory requirements.

The plans and application for a TFE should include all the information necessary to assure that the physical and sanitary facilities are adequate to ensure safe food, in the same manner a permanent food establishment goes through plan review. It is recommended that a pre-event meeting be held between the regulatory authority and the applicant(s) and/or the primary food vendor(s) for the event to discuss the requirements that must be adhered to for safe operation of the TFE.

Prior to issuing a permit or license to a food establishment, either permanent or temporary, the local regulatory authority is responsible for performing a pre-operational plan review. The pre-

operational review provides the opportunity to discuss areas of concern and should be conducted prior to the issuance of a permit/license. The regulatory authority may impose restrictions on the types of food to be prepared and served based upon the preparation and/or sanitary facilities available.

For large temporary events there is often an event organizer that is responsible for coordinating the temporary food establishments. In this situation, if the event organizer provides any of the required facilities (i.e., toilet and handwashing facilities, warewashing facilities, refuse or waste water services) that are to be utilized by a temporary food establishment, a separate application and permit may be required by the regulatory authority.

To obtain a permit/license for a Temporary Food Establishment, the permit applicant must complete and submit an Application to Operate a Temporary Food Establishment (Attachment I) at least 30 calendar days before the event (§8-302.11).

Event coordinators providing infrastructure to multiple TFE are required to complete and submit an Event Organizer Application to Operate Temporary Food Establishments (Attachment II) at least 30 calendar days before the event (§8-302.11).

TEMPORARY FOOD ESTABLISHMENT CLASSIFICATIONS

Food establishment does not include an establishment that offers only prepackaged foods that are not potentially hazardous (Time/Temperature Control for Safety Foods).

TFE requirements should be risk based according to the food service operations that will occur.

Food Service (FS) Type 1

- Unpackaged non-potentially hazardous food (Time/Temperature Control for Safety Food)
- Commercially processed packaged potentially hazardous food (Time/Temperature Control for Safety Food) in its original package (Receive-Store-Hold)

Food Service (FS) Type 2

- Food Preparation with no cook step (Receive-Store-Prepare-Hold-Serve)
- Preparation for same day service (Receive-Store-Prepare-Cook-Hold-Serve)
- Reheating of a commercially processed food item (Receive-Store-Reheat-Hold-Serve)

Food Service (FS) Type 3

- Complex food preparation (Receive-Store-Prepare-Cook-Cool-Reheat-Hot Hold-Serve)
- Large quantities of food being prepared (e.g., Olympics, Academy Awards, State Fairs)
- Using Time as a Public Health Control
- Serving a Highly Susceptible Population

An applicant may be required to complete and submit the Temporary Food Establishment Expanded Process Flow (Attachment III) based on the menu identified on the TFE application.

MONITORING AND PLANNING FOR TEMPORARY FOOD EVENTS

Due to the complexities of temporary food events, the local regulatory authority should develop a method to monitor and plan for these events so that the necessary resources are available to assist with the review and inspection of the temporary food establishments.

- Many events are scheduled on an annual basis and can be monitored by keeping a calendar of these events.
- Information on temporary events can be obtained from fliers, banners, newspaper and radio announcements, and local TV ads.
- A working relationship should be established with local visitor's associations or Chambers of Commerce as these organizations often maintains schedules of events.
- A working relationship should be established with managers/owners of fairgrounds, parks and other locations where temporary events are often held.

TEMPORARY FOOD ESTABLISHMENT OPERATIONS CHECKLIST

The following checklist provides an overview of the general requirements that should be considered when reviewing applications and conducting on-site inspections. The local regulatory authority may impose additional requirements based upon the type of food preparation and/or sanitary facilities available.

The applicable 2009 Food Code Sections have been italicized.

PERSONNEL

- ❑ **PERSON-IN-CHARGE (PIC):** A designated person must be on site during all hours of operations of the temporary food establishment. The PIC is responsible for ensuring compliance with health code requirements. (*§2-101.11, 2-103.11*)
- ❑ **CERTIFIED FOOD PROTECTION MANAGER:**
 - At least one employee that has supervisory and management responsibility and authority to direct and control food preparation and service is to be a Certified Food Protection Manager for those temporary food establishments that are classified as Food Service Type 2 or Food Service Type 3. (*§2-102.12*)
 - This section does not apply to certain types of temporary food establishments deemed by the regulatory authority to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of operation and extent of food preparation.
- ❑ **EMPLOYEE HEALTH:** Employees with communicable diseases which can be transmitted through food are to be excluded and/or restricted from food activities. (*§2-201.11, 2-201.12, 2-201.13, 2-401.12*)

There must be employee practices and behaviors established that can help prevent the spreading of viruses and bacteria to food. The Centers for Disease Control and Prevention (CDC) and FDA cite five highly infective pathogens that can be easily transmitted by food employees and cause severe illness. These five pathogens known as the Big Five are

Norovirus, the Hepatitis A virus, *Salmonella* Typhi, *Shigella* spp., and *Escherichia coli* (*E. coli*) 0157:H7 or other Enterohemorrhagic or Shiga toxin-producing *E. coli*.

Interventions must be used to prevent the transmission of foodborne illness. These interventions include (a) restricting or excluding ill food employees from working with food; (b) using proper handwashing procedures; and (c) eliminating bare hand contact with foods that are ready-to-eat (RTE).

Proper management involves ensuring that food employees do not work when they are ill and having procedures for identifying employees who may transmit foodborne pathogens to food, other employees, and consumers. Symptoms that the person in charge (PIC) should be concerned with include: vomiting, diarrhea, jaundice (yellow skin or eyes), sore throat with fever, infected cuts and burns with pus on hands and wrists.

Information and forms to aid in complying with Employee Health can be found in the 2009 FDA Food Code and the Employee Health and Personal Hygiene Handbook.

(<http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm113827.htm>)

- ❑ **HANDWASHING:** Food employees must wash their hands upon entering the TFE or food preparation and service areas, immediately before engaging in food preparation, after using the toilet room, and as often as necessary to remove soil and contamination and to prevent cross contamination. (§2-301.11, 2-301.12, 2-301.14, 2-301.15)
- ❑ **HANDWASHING FACILITIES:** Handwashing facilities are to be located to allow convenient use by food employees in food preparation, food dispensing and warewashing areas. Handwashing sinks are to only be used for handwashing. A handwashing sign is to be posted at each handwashing sink. (§5-204.11, 5-205.11, 5-202.12, 5-203.11, 6-301.11, 6-301.12, 6-301.14, 6-301.20)

FS Type 1

- Packaged food only – Hand wash stations are not required if only commercially pre-packaged foods kept in their original containers will be provided to consumers.
- Unpackaged food that is not potentially hazardous (Time/Temperature Control for Safety) Food – Hand wash station that provides gravity feed tempered water. For example – A five gallon insulated container with a spigot which can be turned on to allow potable warm water to flow over one's hands into a waste receiving bucket of equal or larger volume. Hand soap, single-use dispensed towels, and a waste receptacle must be provided. (See Below)

FS Type 2 – Self-contained portable unit with holding tanks for potable tempered water and waste water. Hand soap, single-use dispensed towels, and a waste receptacle must be provided. (See Below)

FS Type 3 – Potable hot and cold running water under pressure to provide water at a temperature of at least 100°F. Hand soap, single-use dispensed towels, and a waste receptacle must be provided.

Sample handwashing facilities:



Sample for Type 1



Sample for Type 2

HYGIENE: Food employees are to maintain a high degree of personal cleanliness and conform to good hygienic practices during all working periods. (§2-302.11)

- Food employees must have clean outer garments, aprons and effective hair restraints. (§2-304.11, 2-402.11)
- Food employees are not allowed to smoke or eat (including chewing gum) in the food preparation and service areas. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands; the container; and exposed food, clean equipment, utensils and single-service/single-use articles. (§2-401.11)
- All non-working, unauthorized persons should be restricted from food preparation and service areas. (§2-103.11)

- ❑ **NO BARE HAND CONTACT:** Employees preparing food may not contact exposed, ready-to-eat food with their bare hands and must use suitable utensils such as deli paper, spatulas, tongs, single-use gloves or dispensing equipment. (§3-301.11)

FOOD SOURCE

- ❑ **SOURCE:** All food is to be obtained from sources that comply with law. All meat and poultry must come from USDA or other acceptable government regulated approved sources. (§3-201.11)
 - Home canned foods are not allowed nor can there be any home cooked or prepared foods offered at temporary food events. (§3-201.11)
 - Ice for use as a food or a cooling medium must be made from potable water. (§3-202.16)
 - All Potentially Hazardous Food (Time/Temperature Control for Safety Food) (PHF/TCS) which is pre-cooked and pre-cooled off site for service at the temporary food establishment must be prepared at an approved, permanent food establishment. (§3-201.11)
- ❑ **TRANSPORTATION:** Food is to be transported in a manner that protects the food from contamination and if a PHF/TCS food item must be maintained at 135°F or above or 41°F or below. (§3-202.15, 3-501.16)

FOOD PREPARATION

- ❑ **FOOD CONTAMINATION:** All cooking and serving areas must be protected from contamination. Consumers must be prevented from accessing areas of the TFE where food, food-contact surfaces, and equipment are located. (§2-103.11(B), 3-307.11)
- ❑ **CROSS CONTAMINATION:** Food must be protected from cross contamination by separating raw animal foods from ready-to-eat foods and separating types of raw animal foods from each other during storage, preparation, holding, and display. (§3-302.11, 3-307.11)
 - Equipment and utensils (including knives, cutting boards, and food storage containers) are to be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready-to-eat food. (§3-304.11, 4-602.11)

The following practices are only permitted with Food Service Type 1 classification

- ❑ **HANDLING OF UNPACKAGED NONPHF/TCS FOOD**
During preparation, unpackaged food must be protected from contamination. (§3-305.14, 3-307.11)
- ❑ **HOLDING OF COMMERCIALY PROCESSED PACKAGED PHF/TCS FOOD:** PHF/TCS food must be maintained at 135°F or higher or 41°F or below. (§3-501.16)

The following practices are only permitted with Food Service Type 2 classification

- ❑ **HOLDING OF PHF/TCS FOOD:** Potentially Hazardous Food (Time/Temperature Control for Safety Food) must be maintained at 135°F or higher or 41°F or below. (§3-501.16)
 - ❑ **COOKING:** Food must be cooked to the minimum temperatures and times specified below**: (§3-401.11, 3-603.11)
 - **165°F for 15 seconds** - poultry; wild game animals; stuffing containing fish, meat, poultry or ratites; stuffed fish, meat, pasta, poultry or ratites.
 - **155°F for 15 seconds** - mechanically tenderized and injected meats; the following if they are comminuted: fish, meat (hamburgers), game animals commercially raised for food; pooled raw eggs; ratites.
 - **145°F for 15 seconds** - raw eggs that are broken and prepared in response to a consumer's order and for immediate service; fish and meat.
- **TFE operators should consult with the local regulatory authority if considering cooking roasts (whole beef, pork, cured pork (ham) and corned beef) or if serving or selling undercooked foods to ensure compliance with the provisions of the Food Code.
- ❑ **THAWING:** PHF/TCS food must be thawed either under refrigeration that maintains the food temperature at 41°F or less, or as part of a cooking process. (§3-501.13)
 - ❑ **REHEATING FOR HOT HOLDING OF COMMERCIALY PROCESSED FOOD**
 - Food from a commercially processed, hermetically sealed container of food or from an intact package from a food processing plant is to be reheated to 135°F for hot holding. (§3-403.11)

The following two practices are only permitted at a Food Service Type 3 classification

- ❑ **COOLING:** PHF/TCS must be cooled by an approved method in accordance with the following time and temperature criteria: (§3-501.14 3-501.15)
 - Cooked PHF/TCS food must be cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.
 - PHF/TCS food prepared from ingredients at ambient temperature must be cooled within 4 hours to 41°F or less.

- ❑ **REHEATING FOR HOT HOLDING:** PHF/TCS food that is cooked and cooled at a permanent food establishment prior to delivery to the temporary food establishment must be reheated so that all parts of the food reach a temperature of at least **165°F for 15 seconds if hot held.** (§3-403.11)
 - Reheating is to be done rapidly so that the food is between 41°F and 165°F for no more than 2 hours.
 - Cooked and refrigerated food that is prepared in response to an individual consumer order may be served at any temperature.

EQUIPMENT

Equipment used for cooking or for holding of PHF/TCS food must be evaluated for approval based on a menu review, food service operations that will occur, and the length of the event. (§4-301.11)

- ❑ **COOKING DEVICES:** The local fire safety authority is to approve all cooking devices along with any additional safety considerations.
 - For safety reasons, cooking equipment, such as BBQs, propane stoves, and grills, should be roped off or otherwise segregated from the public (§3-307.11).
 - When barbecuing or using a grill, the cooking equipment should be separated from the public for a distance of at least 4 feet by roping off or by other means to protect patrons from burns or splashes of hot grease.
 - Charcoal and wood cooking devices are not recommended.
 - Propane stoves or grills may be approved as cooking devices.
 - All cooking of foods should be done towards the rear of the food booth.

- ❑ **COLD STORAGE:**
 - Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water. (§3-303.12)
 - Each refrigeration unit should have a numerically scaled thermometer accurate to ±3°F if scaled only in Fahrenheit or accurate to +/- 1.5°C if dually scaled in Celsius and Fahrenheit to measure the air temperature of the unit. (§4-203.12, 4-204.112)
 - **FS Type 1 and FS Type 2** - An effectively insulated, hard sided, cleanable container with sufficient ice or other means to maintain PHF/TCS food at 41°F or below may be approved for the storage of small quantities of PHF/TCS food. (§3-501.16, 4-301.11)
 - **FS Type 2 and FS Type 3** - Mechanical refrigeration units may be required to keep PHF/TCS food at 41°F or below. (§3-501.16, 4-301.11)

- ❑ **HOT STORAGE:** Hot food storage units must be used to keep PHF/TCS food at 135°F or above. Electrical equipment, propane stoves, grills, etc. must be capable of holding foods at 135°F or above. (§3-501.16, 4-301.11)
- ❑ **THERMOMETERS:** A thermocouple or metal stem thermometer is to be provided to check the internal temperatures of PHF/TCS hot and cold food items. Food temperature measuring devices that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit must be accurate to +/-1°C or if scaled only in Fahrenheit must be accurate to +/-2°F in the intended use of range. Temperature measuring devices must be equipped with a small diameter probe if thin foods are served. (§4-302.12, 4-502.11)
- ❑ **COUNTERS/SHELVES:** All food contact surfaces must be non-toxic, smooth, easily cleanable, durable, nonabsorbent, and free of seams and difficult to clean areas. All other surfaces must be finished so that they are easily cleanable. (§4-101.11)

FOOD AND UTENSIL STORAGE

- ❑ **DRY STORAGE:** All food, equipment, utensils, and single service items must be stored at least 6" off the ground or floor on pallets, tables, or shelving. Food must be protected from contamination and must have effective overhead protection. (§3-305.11, 3-305.12)
- ❑ **FOOD DISPLAY:** All food and food contact surfaces must be protected from consumer handling, coughing, sneezing or other contamination. (§3-306.11, 3-306.12, 3-306.13)
 - Use sneeze guards or other effective barriers for food on display.
 - Keep food covered, except for working containers of food.
 - Condiments must be dispensed in single service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food items by food employees, patrons, insects, or other sources.
 - Knives, forks, and spoons that are not pre-wrapped must be presented so that only the handles are touched.
- ❑ **IN-USE UTENSILS:** Food dispensing utensils are to be stored in the food with their handles above the top of the food and container; on a clean portion of the food preparation table or cooking equipment; or in a container of water if the water is maintained at a temperature of at least 135°F and the utensil and container is cleaned as necessary to preclude accumulation of soil residues. (§3-304.12)
- ❑ **STORAGE OF FOOD, UTENSILS & RELATED ITEMS DURING INOPERATION**
 - During periods of inoperation, all food, equipment, utensils, and single service items must be stored within a fully enclosed temporary food establishment, within a permanent food establishment, or other facility approved by the regulatory authority.
 - If refrigerated trailers are used, these are to be locked during periods of inoperation.

CLEANING AND SANITIZING

Equipment food-contact surfaces and utensils must be cleaned and sanitized when changing from working with raw foods to working with ready-to-eat foods; between uses with raw fruits and

vegetables and with PHF/TCS food; before using or storing a food temperature measuring device; and if used with PHF/TCS food must be cleaned throughout the day at least every 4 hours; and at any time during the operation when contamination may have occurred. (§4-602.11)

- ❑ **WAREWASHING:** A commercial dishwasher or manual warewashing method should be utilized to wash, rinse, and sanitize equipment and utensils coming into contact with food. (*applicable sections in Chapter 4 Food Code*)

FS Type 1 - The minimum requirements for a utensil washing set-up to wash/rinse/sanitize should consist of 3 basins, large enough for complete immersion of utensils, a potable hot water supply, and an adequate disposal system for the wastewater.

FS Type 2 - A centralized three compartment sink that is supplied with hot and cold running water and approved wastewater disposal system for use by multiple food vendors may be permitted by the regulatory authority.

FS Type 3 - A three compartment sink that is supplied with hot and cold running water and approved wastewater disposal system within the food establishment.

- ❑ **SANITIZING:** Chlorine bleach or other approved sanitizers should be provided for sanitizing food contact surfaces, equipment, and wiping cloths. Sanitizers must be used in accordance with the EPA-registered label use instructions. An approved test kit must be available to accurately measure the concentration of sanitizing solutions. (§4-501.116, 4-703.11)
- ❑ **WIPING CLOTHS:** Wiping cloths that are in use for wiping food spills must be used for no other purpose and be stored clean and dry or in a clean sanitizing solution at the approved sanitizer concentration. (§3-304.14)

WATER SUPPLY AND WASTEWATER DISPOSAL

- ❑ **WATER:** An adequate supply of potable water must be available on site for cooking and drinking purposes; for cleaning and sanitizing equipment, utensils, and food contact surfaces; and for handwashing. (*applicable sections in Chapter 5 Food Code*)
 - Water must come from an approved public water supply or an approved well water supply. The water supply system and hoses carrying water must be constructed with approved food contact materials. *Recommend labeling potable water hose.*
 - The water supply is to be protected with backflow devices to preclude the backflow of contaminants into the potable water supply. (§5-202.13, 5-202.14, 5-203.14, 5-203.15)
 - All hose and other connections to the potable water supply must be maintained a minimum of 6" above the ground or top plane surface.
 - A supply of commercially bottled drinking water or sanitary potable water storage tanks may be allowed if approved by the regulatory authority.
- ❑ **WASTEWATER DISPOSAL:** Wastewater must be disposed in an approved waste water disposal system. Wastewater may not be dumped onto the ground surface, into waterways, or into storm drains; but must be collected and disposed through an approved sewage disposal system. (§5-402.13)

PREMISES

- ❑ **FLOORS:** If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other approved materials that are effectively treated to control dust and mud. (§6-101.11)
- ❑ **WALLS AND CEILINGS:** The TFE must be covered with a canopy or other type of overhead protection, unless the food items offered are commercially prepackaged food items and dispensed in their original containers.
 - Walls and ceilings, when required, are to be of tight and sound construction to protect against the elements, windblown dust and debris, insects, or other sources that may contaminate food, food contact surfaces, equipment, utensils, or employees. (§6-101.11)
 - Window and door openings must be protected from insects and rodents by 16 mesh to 1 inch screen, properly designed air curtain, or other effective means. (§6-202.15)
- ❑ **LIGHTING:** Adequate lighting by natural or artificial means must be provided. Light bulbs must be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment and utensils; or unwrapped single-service and single-use articles. (§6-202.11)
- ❑ **REFUSE:** An adequate number of non-absorbent, easily cleanable refuse containers must be provided both inside and outside of each TFE site. Refuse containers must be removed at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents. Dumpsters must be covered, rodent-proof, and non-absorbent. Grease must be disposed of properly and must not be dumped onto the ground surface. (§5-501.13, 5-502.11, 5-502.12)
- ❑ **TOILET FACILITIES:** An adequate number of approved toilet and handwashing facilities must be provided for food employees at each event. The toilet facilities, preferably permanently established, should be conveniently located to the food preparation areas (within 500 feet of the food preparation areas) and be supplied with toilet tissue. An adequate number of toilet and handwashing facilities must be provided for patrons at gatherings lasting longer than 2-3 hours. Toilets may consist of properly designed, operated, and maintained portable toilets. (§5-203.12, 5-204.11, 6-302.11)
- ❑ **CLOTHING STORAGE:** Personal clothing and belongings should be stored at a designated place in the TFE away from food preparation, food service and warewashing areas. (§6-305.11, 6-403.11)
- ❑ **TOXIC MATERIALS:** Poisonous or toxic materials must be properly labeled and stored so they cannot contaminate food, equipment, utensils, and single-service and single-use articles. Only those chemicals necessary for the food service operation must be provided. (§7-202.11, 7-202.12)
- ❑ **PESTS:** The TFE must be maintained free of insects, rodents, and other pests. (§6-202.15)