



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.

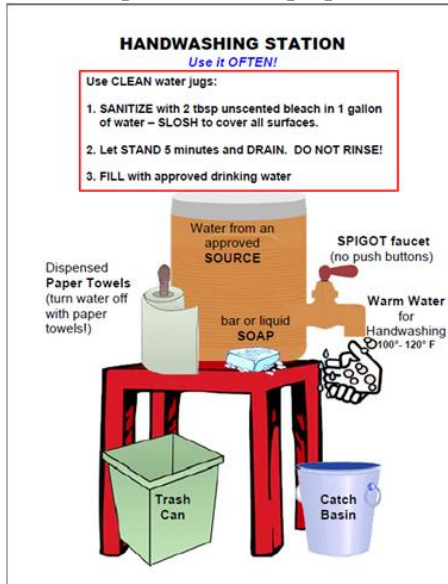
Geauga Public Health reserves the right to refuse licensing of your temporary facility if safe handling requirements are not met at the time of inspection.



Sanitation

Hand washing

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



Dishwashing and Sanitizing

- ❖ Plain unscented bleach can be used as your sanitizer
 - 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.
 - 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 EACH IN SEPARATE COOLERS.
- ❖ Ready to eat foods (i.e. cooked food, pasta salad, cole slaw, sliced melon, sliced tomato, etc.) must be stored in iced coolers SEPARATE FROM RAW MEATS.
- ❖ 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 Beef 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:

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