

**CARROLL COUNTY HEALTH DEPARTMENT  
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**REQUIREMENTS FOR TEMPORARY FOOD SERVICE ESTABLISHMENTS**

Due to the ever increasing popularity of outdoor events, as evidenced by the thousands of residents and tourists that attend them each year. With these large numbers comes a greater potential for disease transmission. The majority of these visitors will consume food prepared in temporary restaurants, drink water from nonpermanent supplies, and use temporary bathrooms. Keeping this in mind it is essential that **strict public health controls be implemented to protect the health and safety of the public.**

The following requirements are based on the current policy and on the **Rules and Regulations of the Board of Health, Commonwealth of Virginia, Governing Restaurants and The Town of Hillsville ordinances.**

**Please read carefully:** This should provide answers and solutions to the most common temporary food service establishment questions/problems. If it does not, please feel free to contact us before the event to address any problems and/or concerns. The best time to get in contact with us is between 8:00am and 9:00am Monday through Friday.

The purposes of the rules, regulations, and policy are:

1. To **eliminate foodborne illness** associated with temporary restaurants by inspection of **all food concessions** and other associated site structures;
2. To **assure the quality and maintenance of potable water;**
3. To **assure the sanitary maintenance of sewage disposal facilities; and**
4. To **assure the proper handling and disposal of all solid waste generated** at these events.

The major rules, regulations, and policies that concern the temporary restaurant operations follow:

**PERMITS**

1. Separate permits are required for each temporary restaurant.
2. The APPLICATION FOR TEMPORARY RESTAURANT PERMIT EHS (TR-2) form shall be submitted to the Health Department at least **10 days prior to the event.**
3. There must be a *person in charge (PIC)* at the temporary food establishment at **all times.** The **PIC is required to demonstrate knowledge** about safe operation of the establishment, by having taken and passed an approved class, and posting the certificate.
4. There is a **\$20.00 application fee per event up to a total of \$100.00 per calendar year.** This must be sent in 10 days prior to the event with the application. The fee is for 1 event until the \$100.00 total has been reached. If you have paid this fee previously in the year, please send a copy(s) of the receipt with the application. **The original receipt(s) must be available for review at the time of inspection.**
5. Food to be sold or served should be approved in advance by the local health department...Only those items listed on the application EHS (TR-2) and approved by the local health department may be sold or served.
6. Temporary restaurants **shall not operate until a temporary restaurant permit is issued.**

**INSPECTIONS**

1. No temporary restaurant shall open for business until a **field inspection has been completed and a permit is issued** unless, otherwise instructed.
2. All inspection findings **should be** recorded and posted in the facility.
3. **All violations shall be corrected within a maximum of 24 hours or the permit shall be canceled.**

## **FOOD AND BEVERAGES**

### SOURCE

1. **All food products, including beverages, ice and water, shall come from an approved source** ie. restaurant, grocery, or wholesale. **No home canned foods!!!!**
2. **All shellfish**, such as oysters, clams, mussels, shall be identified by the Interstate Shellfish Shipper's Certification Number.

### TRANSPORTATION

1. Foods shall be transported in a sanitary manner which protects it from contamination.
2. **The temperatures of potentially hazardous foods (PHFs) shall be maintained at 41 degrees F or below or at 135 degrees F or above at all times.**

### STORAGE

1. **All food products, storage containers, single service items, kitchenware and utensils shall be stored a minimum of 6 inches above the ground level or floor surface.** As an alternative, pallets and empty boxes may serve as storage racks, if clean.
2. Commercially packaged foods, canned foods, and bottled containers may be stored on drained ice. Provided the drainage is collected and the ice is not used for consumption.
3. Wrapped foods (ie. Sandwiches) **shall not** be stored in direct contact with ice.
4. Sufficient refrigeration facilities or effectively insulated facilities **shall be** provided to assure maintenance of **potentially hazardous foods (PHFs)** at the required temperatures.
5. All refrigeration units or insulated facilities **shall have approved thermometers. (Must Have Item)**
6. The use of plastic "garbage bags" as food storage containers is **prohibited**. Use only food grade containers.

### PREPARATION AND HANDLING

1. **All food preparation shall be done on site** or properly transported from an approved or permitted food facility.
2. **Only potentially hazardous foods (PHFs) requiring limited preparation shall be permitted and served on site.** Prepackaged foods are easier, safer, and more convenient.
3. **Potentially hazardous foods (PHFs)**, including but not limited to meat, fish, shellfish, poultry, dairy products, eggs, etc., **shall be maintained at 41 degrees F or below, or 135 degrees F or above.** (Do not use slow cookers for this heating process.)
4. **Left-over on-site cooked potentially hazardous food items SHALL NOT be held over.** Any left-over food items **shall be** properly disposed of at the end of the business day. The exception to this would be that unless they can demonstrate to the local health department with a Hazard Analysis Critical Control Point (HACCP) plan submitted 10 days prior to the event for it's approval.
5. **Metal stemmed thermometers** with a range of 0-220 degrees F, accurate to plus or minus 2 degrees F, **shall be** at each facility and sanitized prior to each use. **(Must Have Item)** *Digital thermometers are required for use on thin foods such as hamburgers.*
6. **Precautions shall be taken to minimize food contamination from coughing, sneezing, etc., by patrons. (Must Have Item)**
  - A. All cooking and food preparation **shall be** separated from the public access. (You may use ropes, tables, etc., for this separation **minimum 30 inches**.)
  - B. Foods on display **shall be** wrapped or have sneeze shield protection, or otherwise be protected from contamination.
7. Self-service condiments **shall be** served in individual packets, squeeze bottles or pump type dispensers. (No open bowls, etc. allowed.)
8. Ice for human consumption **shall be** stored in cleanable, covered, self-draining containers and dispensed with handled scoops, tongs, or other approved methods. (Do not keep any other items, food or otherwise in the ice containers for human consumption, other than the ice scoop!!!)

9. **NEW** Food employees **shall not** contact exposed, ready-to-eat (RTE) food with their bare hands and shall use suitable utensils such as deli paper, spatulas, tongs, single-use gloves or dispensing equipment.

## **EQUIPMENT AND UTENSILS**

1. Refrigeration facilities or effectively insulated facilities that maintain food at the proper holding or storage temperatures **shall be** provided.
2. Adequate cleaning supplies for sanitizing equipment, utensils, and wiping cloths **shall be** provided; these shall include, but not limited to three buckets, soap, sanitizer, and water.
3. A properly plumbed 3 compartment sink with hot and cold running water or 3 containers of adequate size **shall be** provided for washing, rinsing, and sanitizing food contact surfaces of utensils and equipment. Enough hot water for these purposes **shall be** provided. Test kits shall be provided for testing sanitizer concentrations. (**Must have test kits!!**) You cannot count 1 of the 3 sinks as a hand wash sink, you will need a total of 4 sinks.
4. Single-service utensils shall be required where there is no effective way of cleaning and sanitizing utensils.  
  
Single-service knives, bowls, plates, etc. shall be served from the original container, an approved dispenser, or in such a way that prevents contamination. Single-service items shall be stored inverted or in a way that precludes contamination.  
  
Single-service knives, forks, and spoons shall be dispensed properly (handles up) from the original containers, individually wrapped or otherwise protected.
5. If used, **approved food grade hosing shall be provided with adequate backflow prevention** and otherwise protected during use. (Do not use garden hose.)
6. **Food contact surfaces shall be cleaned and sanitized:**  
  
After each period of use with different types of raw animal food;  
Changing from working with raw food to ready-to-eat food;  
Changing from raw fruits and vegetables and with potentially hazardous food;  
Before using or storing a food measuring device;  
At any time during the operation when contamination may have occurred; and  
If used with potentially hazardous food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every four hours.
7. Only equipment that can be properly cleaned and sanitized at the site **shall be** used. Off-site cleaning and sanitizing of equipment at central facility may be approved on an individual basis. (You must still be able to clean and sanitize items if they become soiled at the site, for example: You drop a utensil on the floor.)

## **PHYSICAL FACILITIES**

1. **All** temporary food establishments serving **potentially hazardous foods (PHFs)** shall have all except the serving area enclosed with either plywood, canvas, or a screen 16 mesh to 1inch. It **shall** extend from floor to ceiling. If the enclosure is a porous nature, such as a screen, the cooking and preparation area **shall have** sneeze guards or be separated by at least 30 inches from the general public. The serving area opening or window **shall not** exceed 10 square feet for every 144 square feet of protected temporary food establishment area and may be required to have bug protection if necessary at the opening. The serving window **shall be** constructed in such a manner as to not allow the food product to come in contact with the screening material or structure. A sliding window is recommended for use in this regard.
2. In a temporary food establishment:  
  
A floor may be concrete, if graded to drain, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that are effectively treated to control dust and mud.  
  
**All** temporary food establishments serving potentially hazardous foods (PHF's) **shall** have a raised and cleanable floor surface. It **shall be raised at least 4 inches above the ground level** to protect the PHF's. (example: Pallets with plywood attached)
3. Overhead protection such as a roof, tent, canopy, or other effective covering is **required over all food/beverage operations**. (Very large covered cookers do not have to be placed under overhead protection, such as large pull behind cookers. However, the lid must remain closed unless adding/removing food or checking temperatures.)
4. Facilities **shall be** designed to prevent contamination by dust, insects, etc. Sneeze shielding shall be provided where necessary.

5. Cooking and preparation areas, especially cooking equipment, grills, etc., **shall be** completely separated from public access by an effective barrier such as ropes or tables. (The public should be no closer than approximately **30 inches**.)
6. All temporary food establishments shall have **all food contact surfaces constructed of an approved cleanable substance** such as stainless steel, Formica, or gloss paint. No contact paper is allowed. All non-food contact surfaces **shall be** easily cleanable. All screens, tent and canopy materials shall be brought to site and remain clean during the duration of the event. Raw wood surfaces are not **permitted except for raised floors or cutting boards**.
7. Solid Waste Disposal:
 

**All garbage/refuse shall be containerized and disposed of during and after the event.**

**Containers** with tight fitting lids shall be provided for **liquid wastes**. (Drainage onto the ground is prohibited.)
8. Lighting shall be **shielded** over the food preparation area and at least 50 ft candles of light intensity.
9. Chemicals necessary for cleaning and maintenance **shall be** labeled and stored separate from food, food utensils, and single-service items. (Keep cleaners on lower shelves).
10. **NO pesticides** in temporary food establishments or their support vehicles.
11. Facilities for **hand washing shall be** provided and a sign that food employees are to wash their hands shall be provided at hand sinks. (Separate from the 3 compartment sink.) The facilities shall include one of the following:
  - Soap, hot and cold running water with a spigot and dispenser towels;
  - Soap, warm water in a completely enclosed container with a spigot and a catch basin, and dispenser towels;
  - Chemically-treated towelettes in a concession limited to prepackaged foods and frankfurter-like foods; or
  - Other pre-approved hand washing systems.

### **PERSONAL HYGIENE**

1. Food handling employees **shall wash hands** frequently, example: when switching from different types of PHF's, changing money, leaving and returning to the facility, etc.
2. The outer garments of food handling employees **shall be** clean.
3. Plastic gloves may be worn, provided extreme care is taken in their use and an adequate supply is available for frequent changing. Once taken off, they should not be reused.
4. Effective hair restraints **shall be** worn.
5. **No person** who is infected with a communicable disease, such as a cold, flu or who has open sores or infected cuts on his/her hands, shall work in any temporary restaurant operation.
6. **No** eating, use of tobacco shall take place in food preparation or serving areas. Drinks w/covers and straws are permitted.
7. **No** jewelry permitted when preparing or handling food items except a wedding band.

### **WATER**

Water **shall be obtained** from an approved source and provided in sufficient quantity and quality. Holding tanks on mobile units should be chlorinated prior to use with a solution of 50 parts per million, held for one minute and drained.

If using public water, a **backflow prevention device must be** attached to the hose spigot.

### **SEWAGE DISPOSAL**

An approved method of wastewater and sewage disposal **shall be provided** such as the blue pull around containers that the camper stores sell.

We all need to do our best to protect the public from disease transmission at these events. If we can follow a few simple rules **like keeping potentially hazardous foods out of the danger zone between 41 degrees F to 135 degrees F; washing hands often; storing food, single-service items and equipment correctly to prevent contamination; clean and sanitize food and nonfood contact surfaces between operations and using common sense**; we can have a good and safe event.

If you have any questions after reading this material please feel free to contact the Carroll County Health Department at (276)730-3180 is the best time to contact us is between 8:00am to 9:00am or call and leave your return number and we will contact you during business hours.

**THE FOLLOWING ITEMS MUST BE TURNED INTO THE CARROLL COUNTY HEALTH DEPARTMENT 30 DAYS PRIOR TO THE EVENT:**

1. COMPLETED TEMPORARY FOOD PERMIT APPLICATION
2. \$20.00 EVENT FEE OR COPY(S) OF RECEIPT(S)
3. COPY OF FOOD SAFE CLASS COMPLETION

THANK YOU FOR YOUR COOPERATION.

PLEASE DETACH HAND WASHING INSTRUCTIONS AND POST AT HAND WASHING STATION.

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## **20 SECOND HAND WASHING**

### **Use Soap and Water**

- ◆ **WASH HANDS** – Use soap and water, include backs of hands, wrists, fingernails, and between your fingers.
- ◆ **RINSE HANDS** - Rinse thoroughly under running water. Turn off water with paper towels or elbows, if possible.
- ◆ **DRY HANDS** - Use paper towels or hot air dryer.
- ◆ **NO HAND JEWELRY, ARTIFICIAL NAILS, NAIL POLISH, ETC. IS ALLOWED**

**EMPLOYEES MUST WASH THEIR HANDS AND EXPOSED PORTIONS OF THE ARMS WITH SOAP AND WATER BEFORE HANDLING FOOD.**