

Temporary Food Establishment QUICK GUIDE

A Quick CHECKLIST

Must Haves

- Health license
- Certified food manager
- Calibrated food thermometer
- Soap and paper towels for handwashing
- Sanitizer (unscented/plain bleach—not splash less)
- Sanitizer test strips
- Overhead protection (e.g., tent)
- Ground covering

Operators must follow guidelines for safe food handling

QUESTIONS?

Environmental Health Program

703-228-7400

EHTFE@arlingtonva.us



ARLINGTON
VIRGINIA

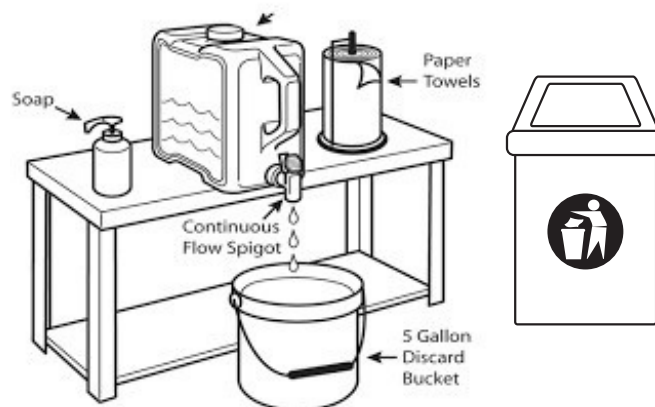
FOOD PREPARATION



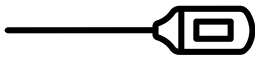
- Use an approved source for all food
- Prepare and cook all food in a commercially licensed and inspected facility/kitchen—no home cooking!
- If doing any food preparation (e.g., slicing, chopping, cutting, mixing, cooking) at the event site, provide:
 - 3 plastic dishpans/containers for washing, rinsing, and sanitizing equipment and utensils



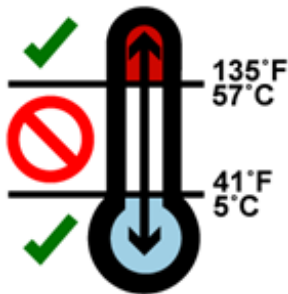
- Liquid dish soap/detergent and unscented chlorine bleach/or other approved sanitizer (use sanitizer strips to ensure proper concentration)
- 5 gallon covered container with spigot that can be left in the open position to leave hands free for washing
- 5 gallon or larger container to catch wastewater
- Soap and paper towels for handwashing
- Garbage can



TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS



- Keep TCS foods at 41°F or below or 135°F or above during food transport
- Keep TCS cold foods at 41°F or below using refrigerators, freezers, ice chests, or other appropriate equipment
- Keep TCS hot foods at 135°F or above using chafing dishes, sterno, insulated hot holding boxes, or other appropriate equipment
- Monitor food temperatures using a metal stem probe food thermometer (0°F–220°F)



FOOD STORAGE & DISPOSAL



- Cover foods using plastic wrap, aluminum foil, sneeze guards, or other approved materials to protect from physical contamination
- Keep food and supplies a minimum of 6 inches off the floor/ground
- Provide washable food storage containers (smooth, non-toxic, and non-absorbent)
- Keep trash bags and trash and recycling cans accessible to all food handlers
- Provide overhead protection for food booths
- Use plywood, tarp, or similar non-slip flooring if food booth is on grass or dirt
- Properly dispose of wastewater

FOOD SERVICE



- Wear gloves when handling food which does not need to be cooked or has already been cooked—do not touch food with bare hands!
- Wear hairnets or hats as a hair restraint
- Wear clean outer clothing
- Provide disposable single service items (e.g., cups, plates, napkins)
- If serving pre-prepared food, provide multiple serving utensils
- Provide condiments in single-use packets or use squeeze/pump dispensers