**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 perpetration begins. See the example below.

Dishwashing and Sanitizing
❖ Plain unscented bleach can be used as your sanitizer
   o 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.
   o 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, coleslaw, 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:

<table>
<thead>
<tr>
<th>Foods</th>
<th>Temperatures</th>
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<tbody>
<tr>
<td>Ready to eat foods (cooked foods, deli meats)</td>
<td>Cold hold 41°F or hot hold at 135°F or above</td>
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<tr>
<td>Raw Fish, Shellfish, Veal, Pork, Eggs</td>
<td>Cook to 145°F for 15 seconds</td>
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<tr>
<td>Raw Bee f or Pork Roasts</td>
<td>Cook to 145°F for 4 minutes</td>
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<tr>
<td>Raw Ground Meats (Beef or Pork)</td>
<td>Cook to 155°F for 15 seconds</td>
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<tr>
<td>Raw Chicken, Raw Turkey, Casseroles (Turkey and Chicken), Stuffed Food products</td>
<td>Cook to 165°F for 15 seconds</td>
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Checklist of items needed:

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