

COVID-19 Temporary Food Service Safety Plan

Must Accompany Temporary Food Service Permit Application

Name of Event _____ Date(s) of Event _____

Name of Stand _____

Operator Name _____

Operator Phone _____ Operator email _____

FOOD ITEMS TO BE SOLD/SERVED				
All food items to be prepared at event or at an ECDOH permitted facility – No Home Prepared Foods Permitted				
List food items to be sold/served (use additional sheets as necessary)	Check if commercially pre-packaged food	Type of preparation at other location	Type of preparation at event	Identify if food will be held HOT or COLD
	<input type="checkbox"/>			
	<input type="checkbox"/>			
	<input type="checkbox"/>			
	<input type="checkbox"/>			

PUBLIC SAFETY

CONDIMENTS AND SINGLE USE UTENSILS

Only pre-packaged / pre-wrapped single use condiments and utensils permitted – Bulk or unwrapped items are prohibited.

FOOD WORKERS-Face Coverings and Maintaining Social Distance

- Face coverings will be provided/will be worn by all workers as appropriate for the duration of event
- Food workers will comply with social distancing regulations (maintaining 6 ft. distance where possible)

PATRONS-Maintaining Social Distance

- Customers will be remain in vehicle (drive-thru/car-side ordering and delivery)
- Customers able to approach food stand – Describe methods used to maintain social distancing



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HOT / COLD HOLDING

Identify methods of maintain food hot or cold during hours of operation

COLD HOLDING: Select methods below that will be used to keep food items below 45F

- Mechanical Refrigeration Cooler with Ice Other _____

HOT HOLDING: Select methods below that will be used to keep food items above 140F

- Steam Table Chafing Dish Hot Holding Cabinet Other _____

ADDITIONAL REQUIRED ITEMS

By checking each item you agree that item(s) will be provided for use at event

SANITIZING SOLUTIONS – SELECT WHICH SOLUTION(S) WILL BE USED

- Bleach solution (50 – 100 ppm) Quaternary Ammonia (100 – 400 ppm)

HAND WASHING STATION / UTENSIL WASHING REQUIREMENTS – ALL ARE REQUIRED

- Refillable hand washing station with hands-free stay-on spigot
 Liquid Soap and Paper Towels – Hand sanitizer is NOT an acceptable substitute for hand washing
 Catch basin for wastewater
 Three Compartment Set-up to wash, rinse, and sanitize utensils

REQUIRED FOR ALL TEMPORARY FOOD STANDS

- Disposable Gloves Hair Restraints Stem-type Food Thermometer Trash Receptacle

I, _____ (Operator of Temporary Food Stand) agree to comply with all requirements of NYS Sanitary Code SubPart 14-2 Temporary Food Service Establishments. I have indicated above my plan to keep food items protected and the food service area in a clean and sanitary condition. I understand that any form of non-compliance may result in the closing of my food stand and revocation of the permit for the remainder of the event.

Signature of Operator: _____

The Erie County Department of Health expects all food service businesses to provide, and workers to use, personal protective equipment in a manner consistent with all NYS Executive Orders and Guidance. This, along with effective handwashing, will help instill confidence in food service operations and provide necessary protections for the public.



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