



Buncombe County Environmental Health Checklist for Temporary Food Establishment Vendors

The following is a checklist to assist a vendor in setting up a Temporary Food Establishment (TFE). All items on the checklist are necessary to obtain a permit for a TFE; however, additional requirements may be applicable. **All applications must be submitted to Buncombe County Environmental Health (BCEH) at least 15 days prior to the date of the event.**

Person in charge

- Available during all hours of food preparation

Employee requirements

- Gloves
- Hat, hair-net or visor
- Clean outer clothing, hands, and nails
- Employee Health Policy Agreement
- Vomit/Diarrhea Clean Up Procedures

Tent/weatherproof structure/canopy

- Canopy over entire operation, including food storage
– smokers are not required to be under a canopy

Fly protection

- Fly fans – 2 box size fans or more as needed

Ground covering

- Protection from dust/mud – in the absence of asphalt, concrete, or grass

Water supply

- Approved water source – private well must meet minimum construction standards as outlined in 15A NCAC 18A.1700 and requires testing in advance by Buncombe County Environmental Health
- Drinking water hose(s) – must be food grade, labeled, and sanitized
 - Approved backflow prevention
 - A means to heat water

Wastewater disposal

- Buckets/grey water containers – must be labeled
- Disposal in approved sewage system or Grey-water removal service

Utensil washing

- 3 basins large enough to fit food equipment
- Soapy water, rinse water, sanitizer
- Drain board or counter space for air drying
- Sanitizer test strips

Hand washing station

- At least 2 gallons of hot water under pressure
- Free-flowing faucet/stopcock
- Soap and disposable towels
- Wastewater catch bucket – must be labeled

Approved/protected/secured food

- Approved source/food invoices
- Food storage above ground
- Separate vegetable washing sink – when preparing/serving ready-to-eat vegetables
- Ability to secure food against tampering and/or contamination (locked storage)

Food temperatures

- Accurate thin-probe food thermometer
- Cold holding: refrigeration/freezer/coolers with ice and drainage port
- Hot holding equipment

Food shields/customer barriers

- No food exposed to customers
- Approved self-service condiments

Lighting and miscellaneous

- Lighting shielded above food/preparation
- Toxic materials must be labeled
- Garbage collected/stored in containers with tight fitting lids and liners

I certify that I will comply with the requirements listed above and any other requirements as described by BCEH while operating my Temporary Food Establishment:

Vendor Signature: _____ Date: _____