

TEMPORARY FOOD SERVICE ESTABLISHMENTS: PREOPERATIONAL REQUIREMENTS

REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS



South Carolina
DEPARTMENT OF
AGRICULTURE

Temporary Food Service Establishments (TFSEs) may

operate at a fixed location for up to 14 consecutive days in connection with a transitory gathering such as a fair or trade show.

SCDA-permitted retail food establishments operating in an area under a state of emergency are also considered TFSEs.

Regulation 61-25, Section 9-8, should be reviewed by the event coordinator(s) and vendor(s) prior to operations.

The event coordinator must complete the [Event Authorization form](#) and submit it to SCDA for authorization of food vendors that will operate as TFSEs prior to food service commencing.

This fact sheet may be used as a guidance tool but does not contain information regarding all structural and operational requirements.

It is the responsibility of the food vendors (TFSEs) to comply with and operate per *Regulation 61-25*. SCDA may conduct unscheduled inspections to evaluate compliance throughout the event.

SCDA may issue a written notice directing any or all vendors to cease operations if any vendor is out of compliance.

Contact retailfood@scda.sc.gov with questions or for more info.

CONSTRUCTION, EQUIPMENT, AND SUPPLIES FOR A TFSE

WATER SOURCE/SYSTEM

- Must be approved.
- Drinking water hoses must be food grade and of a different color from sewage hoses.

SEWAGE

- Must be stored in closed containers that are adequate in number and capacity or
- Directly discharged into an approved sewage system.

BACKFLOW PREVENTION DEVICE

- Must be approved and installed when a hose is attached to a drinking water system.

WATER HEATER(S)

- Must be of sufficient capacity.

TRASH AND GARBAGE

- Adequate containers must be provided.

LIGHT FIXTURES

- Must provide at least 20-foot candles of light.
- Must be shielded, covered, or otherwise shatter resistant.

3-COMPARTMENT SINK

- Must be large enough to accommodate $\frac{2}{3}$ of the largest equipment.
- Supplied with hot and cold water under pressure.

TEST KIT

- Must be provided that accurately measures parts-permillion (ppm) concentration of an approved sanitizer.

REFRIGERATION

- Must be adequate for cold storage needs and supplied with thermometers.

HAND SINK

- Must have hot and cold water under pressure.
- Supplied with soap and paper towels.
- Must be separated from food/food contact areas by a splash guard or 12-inches of space.

THERMOMETER

- At least one food thermometer must be provided that is scaled to check hot and cold food temperatures.

STUDS, JOISTS, OR RAFTERS

- Must be painted or sealed if exposed.

REQUIREMENTS FOR AN OUTDOOR VENUE

- **Floors, walls, and ceilings** must be made of solid, cleanable material.
- If **screening** is used above wainscot (4 to 5 feet above the finished floor) height of the wall, it must be at least 16 mesh per inch. Canvas flaps or other effective devices may be required, where needed, when screening is used.
- **Outside openings** must be tight fitting and self-closing to include windows or screening.
- **Service windows** must be:
 - » Self-closing or
 - » Free-falling windows or
 - » Air curtains that must be:
 - Effective against dust and insects.
 - Effectively sized for the window opening.

TFSE SELF-CHECK LIST

FACILITY

- TFSE has overhead protection, walls, and acceptable floor (concrete, asphalt, tight wood, or similar material)
- Service windows are tight-fitting; self-closing (if outdoors)
- Method to store food/utensils/ single service/single use articles off the ground/floor
- Handwashing sink with hot and cold water under pressure provided in the TFSE is easily accessible (Gloves and/or hand sanitizers may not be used as a substitute for handwashing.)
- Cold storage equipment for maintaining time/ temperature control for safety (TCS) foods at 41°F or below is clean and adequate
- Hot storage equipment for maintaining TCS foods at 135°F or above is clean and adequate
- Drinking water supply is adequate; approved source; hoses are food grade and different color from sewage hoses
- Closed sewage containers are of adequate number and capacity; or sewage disposal is directly into an approved system (No discharge onto the ground.)
- Trash/garbage containers provided are adequate
- 3-compartment warewashing sink has adequate compartment sizes with hot and cold water under pressure (wash, rinse, sanitize)

EQUIPMENT AND SUPPLIES

- All cooking equipment, utensils, and food contact surfaces are clean
- Extra utensils (spoons, spatulas, tongs, scoops, etc.) provided
- Deli paper, spatulas, tongs, disposable gloves, or other dispensing equipment provided (No bare hand contact with ready-to-eat foods.)
- Metal stem-type food thermometer(s) scaled to check hot and cold temperatures provided in working order
- Handwashing sink provided with soap and disposable towels
- Dishwashing detergent and approved sanitizer provided and stored away from food, food containers, food contact surfaces and single service articles
- Test strips provided and match sanitizer
- In use wiping cloths stored in sanitizer
- Covers or lids provided for foods when not in continuous service

FOOD

- All food/ice obtained from approved sources
- All food/ice protected from potential contamination
- Ice used as a coolant separate from edible ice
- Food separated and protected from contamination during transport
- Food cooked offsite provided by a permitted retail food establishment (No home-cooked foods.)
- Customer self-service condiments provided in individual packages or protective dispensers
- All food containers, utensils, and single service items (straws, cups, napkins, etc.) protected

EMPLOYEES

- Personal belongings stored away from food preparation/service areas, dry storage, and single service areas
- Employees have no symptoms of illness
- Employees not eating, drinking, or smoking inside TFSE
- Unauthorized persons not inside TFSE

END OF DAY/OR AS NEEDED

- Closed sewage containers discharged into approved sewage disposal system
- Cooking oil disposed at approved location
- Remaining hot held or cooked foods discarded at the end of the day