



FOOD VENDOR REQUIREMENTS

All of the items listed below must be met in order to serve or sell food at a the event:

- **NO food that is prepared in a home kitchen can be served** (unless someone has a cottage food license and they are serving food according to the requirements of that license). Food shall be from an approved source.
- At all times, including while being stored, prepared, displayed, served, or transported, food shall be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, flooding, drainage, and overhead leakage or overhead drippage from condensation.
- Time/Temperature Control for Safety (TCS) foods shall be maintained at temperatures of either 41°F or below or 135°F or higher.
- The preparation of the following TCS foods is prohibited unless the organization has an established hazard control program: Pastries filled with cream or synthetic cream, custards or similar products; or salads containing meat, poultry, eggs, or fish.
- Suitable utensils, as needed for serving, must be provided to eliminate bare-hand contact with the cooked or ready-to-eat foods. All utensils and equipment shall be washed, rinsed, and sanitized periodically as necessary to prevent contamination or a buildup of food, using separate basins for washing, rinsing, and sanitizing. Disposable utensils may be utilized to meet such requirement.
- There must be a thin probe thermometer available to check food temperatures.
- Meat, poultry, seafood, and other animal products shall be cooked to at least the safe minimum cooking temperatures recommended by the United States Department of Agriculture. No raw or undercooked animal products shall be served.
- Frozen desserts shall only be produced using commercially pasteurized mixes or ingredients.

- Ice that is consumed or that comes in contact with food shall be from an approved source and protected from contamination until used. Ice used for cooling stored food shall not be used for human consumption.
- Food shall be served in an individual-meal type of container and handed to the customer. Food items shall not be transported for sale at any other location or sold, held, or reused at another event.
- A convenient handwashing facility shall be available for use by individuals preparing and serving food. This facility shall consist of, at least, running water, soap, and individual paper towels. Individuals who prepare or serve food shall not make bare-hand contact with ready-to-eat food. Individuals who have a known communicable or transmittable disease, as defined by the Department of Public Health for these purposes, shall not prepare or serve food at an event.



VENDORS USING OPEN FLAME

- Tented vendors are NOT permitted to cook with OPEN FLAME within the tent.
- Open Flame and propane must be behind the tent, at a distance of at least 3 feet from the tent.
- All cooking vendors MUST have the RED fire extinguisher, no exceptions.
- All vendors using a deep fat fryer / any equipment using oil MUST have the SILVER Class K and RED fire extinguishers; no exceptions.
- All fire extinguishers must be up to date and up to code.