



GASTON COUNTY DEPARTMENT OF HEALTH & HUMAN SERVICES

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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 the Gaston County Health Department at least 15 days prior to the date of the event. Please bring this checklist on the day of the festival to assist with set up.**

Employee Requirements

- Gloves
- Employee Health Policy Agreement
- Hat, hair net, visor, etc.

Tent/ Weather Proof Structure/ Canopy

- Canopy over the entire operation (smokers are not required to be under a canopy)

Food Protection

- 3 solid or mesh sides OR
- Effective fly fans

Ground Covering

- Protection from dust/ mud (in absence of asphalt, concrete, or grass)

Water Supply

- Approved water source (no private wells unless tested by Gaston County Health Department or certified lab, provide report)
- Drinking Water House (with potable water hose label)
- A means to heat hot water

Wastewater Disposal

- Buckets/ Grey Water Containers (must be emptied in an approved system, no dumping on the ground)
- Disposal in approved sewage system or port a john system.

Utensil Washing

- 3 Basins (large enough to fit equipment)

- Drainboard or countertop space or table space for air drying

- Soapy water, rinse water, and sanitizer water for dishes

- Sanitizer test strips for chlorine or quat (this will need to be purchased ahead of time)

Handwashing Station

- At least 2 gallons or more of hot water under pressure

- Free flowing stopcock or faucet

- Liquid soap and disposable towels

- Wastewater catch bucket (labeled)

Approved/ Protected/ Secured Food

- Approved Sources/ Food Invoices

- Food Storage Above the Ground

- Separate vegetable washing sink (if preparing or serving ready to eat vegetables)

Food Temperatures

- Accurate Food Thermometer with thin probe

- Cold holding: refrigeration/ freezer/ coolers with plenty of ice

- Hot holding equipment: warmers, sternos, etc.

Food Shields/ Customer barriers

- No food exposed to customers

- Approved self service condiments

- No food within the public's reach without a barrier

Lighting (for night time operating)

- Shielded and above food/ preparation