

**DELAWARE DIVISION OF PUBLIC HEALTH  
HEALTH SYSTEMS PROTECTION**

Office of Food Protection, Dover: 302-739-4731

**ENVIRONMENTAL HEALTH FIELD SERVICES**

New Castle County: 302-995-8650   Kent County: 302-739-5305   Sussex County: 302-856-5496

**MINIMUM REQUIREMENTS FOR OPERATING A  
TEMPORARY FOOD ESTABLISHMENT**

As applicant for a permit to operate a Temporary Food Establishment, I understand that failure to comply with the following minimum requirements may result in the suspension of the operating permit, at which time all food operations must cease immediately, until corrective action is taken and approved.

**1. PERMITS**

▶ Application must be submitted a minimum of 10 days prior to the date of the event.

**2. DEMONSTRATION OF KNOWLEDGE**

▶ The Person-in-Charge must be able answer questions about basic food safety knowledge to reduce the risk of foodborne illness from menu items prepared and served.

**3. FOOD SOURCES**

- ▶ All food must be obtained from an approved commercial source.
- ▶ All food must be prepared on-site or at a permitted Food Establishment.
- ▶ All shellstock (clams, mussels, oysters) must have NSSP tags available. If crab meat or soft-shelled crabs are handled, proof of purchase is required.

**4. COOKING AND HOLDING**

- ▶ Food thermometers must be available to monitor cooking and holding temperatures.
- ▶ Hot holding units, such as electric hot boxes and gas steam tables, or insulated containers if no utilities are available, must be available to keep food 140°F or above.
- ▶ Cold holding and storage equipment, such as refrigeration units, or coolers with drained ice if no utilities are available, must be available to keep food 41°F or below.

**5. PREVENTING CONTAMINATION**

- ▶ There must be adequate storage to keep food off the ground.
- ▶ Only single-service articles (disposable plates, utensils) may be provided to the consumer.
- ▶ A three basin Wash-Rinse-Sanitize station, labeled and ready for use, with approved sanitizer and a test kit to measure sanitizer strength must be available on-site.

**6. EMPLOYEE HEALTH AND HYGIENIC PRACTICES**

- ▶ A hand washing station at the set-up with warm water (picnic jug, cooler, coffee urn with a tap) with a catch basin. An ample supply of soap and paper towels must be provided.
- ▶ Persons with infections or illness must be restricted from handling exposed food.
- ◆ Remember: Barehand contact with exposed, ready-to-eat food is prohibited.  
A barrier, such as tongs, wax tissue, or food service gloves must be provided.

**7. WATER SUPPLY AND WASTE DISPOSAL**

- ▶ Drinking water and ice must be obtained from an approved source.
- ▶ Liquid waste must be disposed by an approved method.
- ▶ Trash and food waste must be properly stored and promptly removed from prep areas.

**8. FACILITIES**

- ▶ Must have a tent, tarp, or canopy large enough to cover food preparation and service sites.
- ▶ Toilet facilities for employees must be conveniently located and easily accessible.