Temporary Food Establishment Guidelines

December 2024

Western Arizona District Office of Environmental Health & Engineering
Phoenix Area Indian Health Service

TEMPORARY FOOD ESTABLISHMENT GUIDELINES

Phoenix Area Indian Health Service ◆ Office of Environmental Health & Engineering ◆ Division of Environmental Health Services
Western Arizona District Office

NOTICE TO TEMPORARY FOOD VENDORS, CONCESSIONAIRES, & DEMONSTRATORS

This guideline is provided to operators of Temporary Food Establishments (TFE) interested in applying for a permit to operate at events held on Indian Reservations operating within the Western Arizona District Division of Environmental Health Services' service area. This document provides TFE operators guidelines on what is required **PRIOR** to setting up at an event, as well as what should be in place during the actual event. Special event organizers should review each section with TFE operators and ensure in advance that TFE operators understand and adhere to the guidelines.

All TFE operators are encouraged to contact the local Indian Health Service Office of Environmental Health and Engineering office as early as possible when planning a food event.

Service Unit	Tribes / Communities	Contacts
Colorado River Parker Indian Health Center Office of Environmental Health & Engineering 12033 Agency Road Parker, AZ 85344	+ Chemehuevi + Colorado River Indian Tribes (Big River, Parker, Poston) + Fort Mojave Indian Tribe + Havasupai Tribe + Hualapai Tribe (Peach Springs, Grand Canyon West)	LT Justice Lambon, REHS (928) 669-3177 Justice.Lambon@ihs.gov LTJG Devin Temple, REHS (928) 669-3179 Devin.Temple@ihs.gov
Fort Yuma Office of Environmental Health and Engineering Indian Health Service Fort Yuma IHS Service Unit P.O. Box 1368 Yuma, AZ 85364	+ Cocopah Tribe + Quechan Tribe + Sherman Indian High School	Cassidy Hale, BS (760) 572-4242 Cassidy.Hale@ihs.gov
Phoenix Office of Environmental Health & Engineering 1553 W. Todd Drive, Suite 104 Tempe, AZ 85283	+ Ak-Chin Indian Community + Tonto Apache Tribe (Payson) + Salt River Pima-Maricopa Indian Community + Fort McDowell Yavapai Nation + Yavapai-Apache Nation (Clarkdale, Middle Verde, Camp Verde, Tunlii) + Yavapai-Prescott Indian Tribe + Phoenix Indian Medical Center (PIMC)	Tatiana Burke, REHS (480) 466-7834 Tatiana.Burke@ihs.gov Chelsey Vega, REHS (480) 466-7822 Chelsey.Vega@ihs.gov Vincent Slayton-Garcia, REHS (480) 466-7830 Vincent.Garcia@ihs.gov
District Office (Tempe) Western Arizona District Office of Environmental Health & Engineering 1553 W. Todd Drive, Suite 104 Tempe, AZ 85283		Vincent Slayton-Garcia, REHS (480) 466-7830 Vincent.Garcia@ihs.gov

DEFINITION

According to the 2022 FDA Food Code, a Temporary Food Establishment (TFE) "is a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration." Examples of single events or celebrations include:

- Powwows or other cultural celebrations
- Carnivals and fairs
- Circuses
- Public exhibitions
- Festivals
- Fund raisers
- Sporting events

Prior to any event and upon request by event organizers and the Tribe, Indian Health Service Office of Environmental Health & Engineering (OEHE) personnel can conduct a pre-opening walk-through of the TFE. If TFE guidelines are met by the operator, the I.H.S. Environmental Health Officer will recommend that the event organizers and Tribe issue clearance for the TFE to operate.

REQUIREMENTS TO OPERATE

Individuals planning on setting up and operating a Temporary Food Establishment should contact special event organizers to determine requirements necessary to properly operate. The Tribe's business and license department, health and social services department and the local I.H.S. Office of Environmental Health and Engineering program may also be contacted to obtain additional information.

1. The **Person in Charge (PIC)** must have a valid Food Handler Card issued by a local health department and/or Indian Health Service and understand all PIC duties and responsibilities, as well as be present in the booth at all times.

2. Temporary food establishment operators are required to make an appointment for a **PRE-OPENING** inspection well in advance of the scheduled event. No last minute requests please.

3. **License and permits.** All Temporary Food Establishments shall be licensed by the event organizer and/or Tribe or Tribal Health Department. The approved license shall be prominently displayed to the consumers.

4. **Food Handler Cards.** All Temporary Food Establishment operators, including workers who will handle food, shall have valid food handler cards issued by a recognized environmental or public health authority. The approved license shall be prominently displayed to the consumers and local health authorities.

5. **Demonstration of knowledge.** All employees must read and understand the requirements and information contained in this Guideline. Managers and employees will be asked basic questions related to proper food handling techniques and in general, food safety techniques (e.g. how to properly calibrate a thermometer, food and equipment temperatures, cooking temperatures, etc.).

6. **Thermometers.** A metal-stem thermometer or thermocouple capable of measuring all proper food temperatures must be available and used to check internal food temperatures; thermometers may be purchased from a restaurant supplier or from a large department store. It must be able to measure from 0º to 220ºF. Managers and employees may be asked to calibrate thermometers during the survey/inspection.

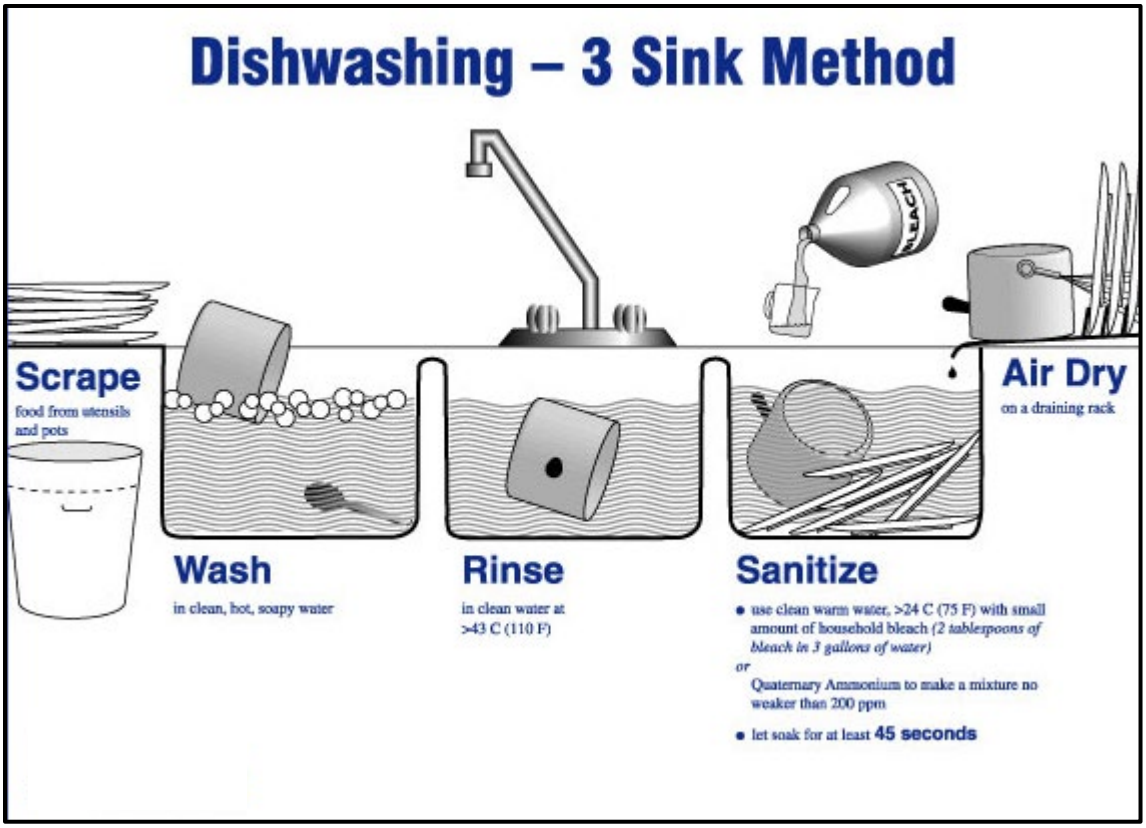
7. **Hand washing facilities** must be provided and consist at a minimum a 5-gallon thermal container (e.g. Igloo cooler) with a spigot that provides a continuous flow of warm water >85°F, liquid soap, paper towels and a 5-gallon bucket to collect the dirty water. A second hand washing station is recommended in the cooking area.

8. **Food preparation sink** must be provided and adequately plumbed for washing fruits and vegetables. Pre-washed products may also be used.

9. **Utensils**. To eliminate bare hand contact with ready-to-eat foods, use disposable gloves or utensils. A backup supply of clean utensils to last during all hours of operation should be available. All utensils must be properly cleaned and sanitized.

10. **Wiping cloths.** Have on hand a separate bucket of sanitizer for rinsing/storing wiping cloths used to clean table tops and counters. The sanitizer should be changed every 1-2 hours throughout the day or as needed. There must be a separate sanitizer bucket used only for raw meats and another used for all other foods.

11. **Dishwashing facilities.** The minimum requirements for a utensil washing set up to wash, rinse, and sanitize, should consist of 3 basins, large enough for complete immersion of utensils, a potable hot water supply, and an adequate disposal system for the wastewater. It is recommended that a commercial dishwasher, or a 3 compartment sink set up be used to wash, rinse, and sanitize equipment and utensils that come into contact with food. If permitted by the regulatory authority, a centralized utensil washing area for use by multiple vendors may be used. Food contact equipment and utensils must be cleaned and sanitized every four hours.



Bleach Sanitizer Test Strips

Quat Sanitizer Test Strips

12. **Food preparation.** To minimize the potential for foodborne illness, ALL food preparation must be done in the food booth or in an Indian Health Service (or County) pre-approved and pre-inspected kitchen facility. **Food prepared from homes or unapproved kitchens will NOT be permitted for sale and service to the public.**

13. **Cooking and safety.** All food cooking should be done toward the back of the food booth and meet local Fire Department regulations. When barbecuing or using a grill, the equipment must be separated (roped off) from the public by at least four (4) feet for public safety and to prevent potential food contamination.

    Barbecue grills must have an adequate cover if used for hot holding foods after the initial cooking. Covers are also highly recommended for BBQ's used for cook-to-order foods.

    Uncovered BBQ grills and deep fryers are not allowed for use in rain or other adverse weather conditions.

14. **Smoking, eating or drinking** in food booths while working is strictly prohibited. All non-working, unauthorized personnel are to be kept out of the booth.

15. **Reheating.** Crock pots, steam tables, or other hot holding devices must not be used for reheating foods; they are to be used only for hot holding food at 135ºF or above. Time/Temperature Control for Safety Food (TCS) that is cooked, cooled, and re-heated for hot holding shall be re-heated so that all parts of the food reach a temperature of at least 165°F for 15 seconds. Re-heating must be done rapidly so that the food reaches 165°F for 15 seconds within two hours. No re-heating foods that have already been re-heated once.

16. **No reuse of leftovers.** Use of leftovers is NOT allowed. Freshly-cooked and hot-held food not sold or used by the end of the day must be discarded.

17. **All "Priority Items (P)" and "Priority Foundation Items (PF)"** revealed during the course of the inspection/survey must be corrected immediately. **Other violations** (those related to sanitation, design, and maintenance of the food booth) must be corrected within the time determined by the IHS Environmental Health Officer/Specialist (inspector).

18. **Communicable disease transmission.** Any person infected with a communicable disease (cold, flu), has open sores or infected cuts on hands, is vomiting or has diarrhea, shall NOT work in any food service establishment. Individuals with the following illnesses ("Big 6" pathogens) are prohibited from working in the food establishment:

    1) *Salmonella* typhi
    2) Nontyphodial *Salmonella* (NTS)
    3) *Shigella* spp.
    4) E.coli 0157:H7
    5) Hepatitis A
    6) Norovirus

19. **Chemicals** such as liquid bleach, detergents and cleaning supplies must be stored in a separate area away from food preparation and display areas.

20. **Liquid waste** must not be dumped into streets, storm drains or onto the ground. Use a container to collect the dirty/grey water and discard in a sanitary manner (i.e., plumbed public restrooms…not in portable toilets).

21. **Equipment containing flammable materials**, such as deep-fat fryers must be on stable surfaces and shielded from the public (approved by the local Fire Marshal).

22. **Refrigeration.** Mechanical refrigeration is ideal and recommended; however, an ice chest with ice from an approved source (i.e., store-bought, bagged ice) may also be used to keep food cold. **Ice chests must be able to maintain 41ºF or less throughout hours of operation.** If using an ice chest to keep food chilled, melted ice must be drained and ice replenished.

23. **Fire safety**. All food establishments must be inspected and cleared by the local Fire Marshal. All food establishments must have approved and appropriate portable fire extinguishers available that are easily accessible.

24. **Counter/Shelves**. All food contact surfaces shall be smooth, easily cleanable, durable and free of seams or difficult to clean areas. All other surfaces shall be finished to be easily cleanable.

25. **Floors.** Unless otherwise approved, floors of outdoor TFE's should be constructed of concrete; asphalt; non-absorbent matting; tight wood; or removable platforms of duct boards to minimize dust and mud. The floor area should be sloped to drain moisture away from the TFE.

26. **Walls and Ceilings.** Unless otherwise approved, or the food items offered are commercially pre-packaged food items dispensed in their original containers, the TFE must be covered with a canopy or other type of overhead protection. Walls surrounding the food booth must be of tight and sound construction for the protection against the elements, windblown dust and debris, insects, or other sources that may contaminate food, food contact surfaces, equipment, utensils, or employees.

27. **Openings**. Service openings shall be protected by tight fitting screening (at least 16 mesh to the inch) and/or effective air curtains to protect outside openings from the entry of insects.

28. **Lighting.** Adequate lighting by natural or artificial means must be provided. Light bulbs shall be shielded, coated, or otherwise shatter resistant in areas where there is exposed food, clean equipment and utensils; or unwrapped single-service and/or single-use articles.

29. **Clothing.** Personal clothing and belongings should be stored in a designated place in the TFE away from food preparation, food service, food storage and ware washing areas.

30. **Toxic Materials.** Poisonous or toxic materials shall be properly labeled and stored so potential contamination of food cannot occur. Only those chemicals necessary for the operation of the TFE shall be provided.

FOOD HANDLING REQUIREMENTS

1. **Food handlers** must have a valid food handler card issued by the Indian Health Service, tribal health department, and/or local county health department. Food handlers must be able to demonstrate knowledge of basic food handling and safety principles. The Indian Health Service **Online Food Handler Training** program may also be completed by temporary food establishment personnel. To access the Online Food Handler Training site, visit this link http://www.ihs.gov/foodhandler/. Upon completion of the online training module, take the post-training test. If you pass, you'll be able to print out a copy of your Food Handler Certificate. **Please post a copy of your certificate(s) in your food booth.**

2. **Time/Temperature Control for Safety Food (formerly "Potentially Hazardous Food" (PHF)).**
   A. **"Time/temperature control for safety food" (TCS)** means a food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

   B. **"Time/temperature control for safety food"** includes:

   An animal food that is raw or heat-treated; a plant food that is heat-treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation, or garlic-in-oil mixtures that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation; and

   Any food which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, apple cider, sprouts, citrus juices, all cut melon, or other material or synthetic ingredients capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. Examples of Time/Temperature Control for Safety Food (TCS) include:

✦ Hamburgers	✦ Tacos	✦ Hot Dogs	✦ Ground beef	✦ Chicken
✦ Cooked rice	✦ Cooked beans	✦ Cooked potatoes	✦ Cooked veggies	✦ Cooked fruits
✦ Cut melons	✦ Cut tomatoes	✦ Cheese	✦ Shredded lettuce	✦ Shredded cabbage
✦ Sprouts	✦ Soup/Stew	✦ Sandwiches	✦ Chili	✦ Salsa

FOOD PROTECTION

1. Always wear disposable gloves or use utensils when assembling ready-to-eat food such as buns, lettuce, and tomatoes. **Bare hand contact of ready-to-eat food is NOT allowed.**

2. Protect food on display from contamination. Serve condiments such as ketchup, mustard, coffee creamer, sugar, etc. in individual packets or from squeeze containers. Keep self-service foods in containers protected by sneeze guards. Supply adequate serving utensils and monitor to protect against contamination. Liquid coffee creamers that are not pasteurized should be kept chilled at all times.

3. Use only disposable plates, cups, plastic forks and spoons for serving food to the public.

4. Cover all food and food-contact surfaces and store up off the ground on pallets (at least 6" off the ground).

5. Have available a supply of back-up clean spoons, tongs, and cutting boards.

6. **Use of ice.** Store pre-packaged foods (i.e., sandwiches) in sealed containers and not in direct contact with ice to prevent contamination from melting ice water. Ice used for cold-holding or consumption must be from an approved source. Ice used for cold holding of bottles, cans, and pre-packaged food MUST NOT be used in beverages and sold for consumption.

7. **Food sources.** All foods must come from approved sources. **Home canned and home prepared foods, ice made at home, raw milk or storage of foods at private homes are not allowed**.

8. **Disclaimers.** When raw or undercooked meats, eggs, dairy products, seafood or unpasteurized juices are offered for sale as ready-to-eat, they must be disclosed as such in one of the following ways:

   A. on the menu
   B. on the label

C. or on a clearly visible sign such as: "*Juice is squeezed from raw fruit/vegetables*"
D. as a health reminder such as "*Consuming raw or undercooked foods may increase your risk of foodborne illness"*

CLEANING & SANITIZING

1. **Sanitizing**. Chlorine bleach, or other approved sanitizers (e.g. quaternary ammonia), used at the appropriate strengths shall be provided for sanitizing food contact surfaces, equipment, and wiping cloths. An approved sanitizer test kit must be available to accurately measure the concentration of sanitizing solutions. If you choose to use bleach as the sanitizer, the recommended concentration is one teaspoon of liquid bleach added to one gallon of cool water but please do check the chemical manufacturers' instructions for proper dilution. Do not add soap to the water (it uses up the chlorine).

2. **Wiping cloths.** Wiping cloths that are used for wiping food spills shall be used for no other purpose and shall be stored clean and dry or in a clean chlorine sanitizing solution with a concentration of 50 to 100 PPM.

PROPER TEMPERATURE CONTROL

1. **Cooking.** Hot foods must be maintained at 135°F or higher. Foods must be cooked to the minimum internal temperatures and temperatures must be held at the minimum times as specified:

   ☐ 165°F for >1 second – Poultry; stuffing containing fish, meat or poultry; stuffed fish, meat, pasta, or poultry

   ☐ 155°F for 17 seconds – Ground, injected or restructured meat and fish products (hamburger, pork sausage)

   ☐ 145°F for 15 seconds – Fish, shellfish, lamb, intact beef, intact pork and whole shell eggs

   ☐ All ground beef must be cooked to 155°F or above. Once cooked, ground beef products must be hot held at 135ºF or above at all times. Verify temperatures using a thermometer.

2. **Reheating.** All Time/Temperature Control for Safety Foods (TCS) that have been cooked in *pre-approved kitchens* and then refrigerated, require rapid reheating from 41ºF to 165ºF or more within 60 minutes before being served or placed in hot food storage equipment

3. **Thawing.** Thaw food in approved facilities using one of the following methods:

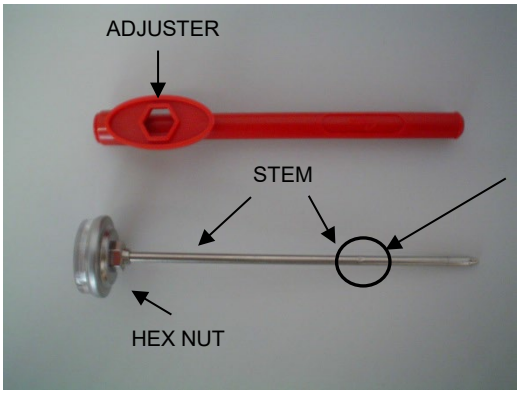
   ☐ Inside refrigerated units at temperatures not to exceed 41ºF;
   ☐ In a microwave unit only when immediately cooked to the proper temperature using a stove, grill or approved cooking equipment;
   ☐ Completely submerged under running water at a temperature of 70°F or lower; or
   ☐ As part of the continuous cooking process

4. **Hot and Cold Holding.** Keep food out of the *Temperature Danger Zone* of 41ºF - 135ºF. Time/temperature for safety food (TCS) must be stored at temperatures below 41ºF (cold holding) or above 135ºF (hot holding) at all times. Room temperature storage of TCS foods is not allowed. **Foods stored in the Temperature Danger Zone will be subject to immediate destruction or removal from sale and service.**

5. **Using time as a method of control.** Time cannot be used as a control unless a HACCP plan (HACCP = Hazard Analysis Critical Control Point) and variance is on file with the Indian Health Service. All TCS foods shall be maintained at less than 41ºF or above 135ºF.

6. **Cooling.** Cooling of any Time/Temperature Control for Safety Foods (TCS) at an event is prohibited. A vendor who wishes to cook and cool food must do so in an approved commissary/kitchen.

7. **Thermometers**. Have available and use a calibrated metal-stem thermometer (e.g., bi-metallic or digital) to check internal food temperatures. Thermometers must be able to measure temperatures from 0º - 220ºF. Thermocouples are highly recommended for thin or irregularly shaped food such as hamburger patties. Each refrigeration unit should have a numerically scaled thermometer accurate to + 3°F to measure air temperature of refrigeration units.



SAMPLE THERMOMETERS

****TFE operators should consult with the local regulatory authority (Indian Health Service Office of Environmental Health & Engineering) if and when considering cooking roasts (whole beef, cured pork [ham] and corned beef) to ensure compliance with the provisions of the food code.*

WATER SUPPLY, WASTEWATER, & SOLID WASTE

1. **Water.** An adequate supply of potable water shall be available on site for cooking and drinking purposes; for cleaning and sanitizing equipment, utensils, and food contact surfaces; and for hand washing. Water must come from an approved public water supply. The water supply system and hoses carrying water must be constructed with approved food contact materials. The water supply must be installed to preclude the backflow of contaminants into the potable water supply. All hose and other connections to the potable water supply shall be maintained a minimum of 6" above the ground or top plane surface. A supply of commercially bottled drinking water or sanitary potable water storage tanks may be allowed if approved by the regulatory authority.

   NOTE: Temporary Food Establishment Operators should contact event organizers PRIOR TO THE EVENT AND BEFORE SETTING UP to determine whether or not potable water will be made available to TFE's and if so, where potable water may be obtained. PLAN AHEAD TO MAKE SURE YOU HAVE WHAT YOU NEED.

2. **Toilet Facilities.** An adequate number of approved toilet and hand washing facilities shall be provided for food service workers at each event. The toilet facilities should be located conveniently to the food preparation areas (greater than 50 but less than 500 feet). Toilet facilities may consist of properly designed, operated and maintained portable toilets, and/or permanent toilet facilities if available.

3. **Wastewater Disposal**. Wastewater shall be disposed in an approved wastewater disposal system. Wastewater may not be dumped onto the ground surface; into waterways; or into storm drains, but shall be collected and dumped into a receptacle (15 gallon or more tank, for example) or sink drain designated for the collection of wastewater or into a toilet directed to a sanitary sewer.

   NOTE: Temporary Food Establishment Operators should contact event organizers PRIOR TO THE EVENT AND BEFORE SETTING UP to determine where the designated wastewater disposal site is located.

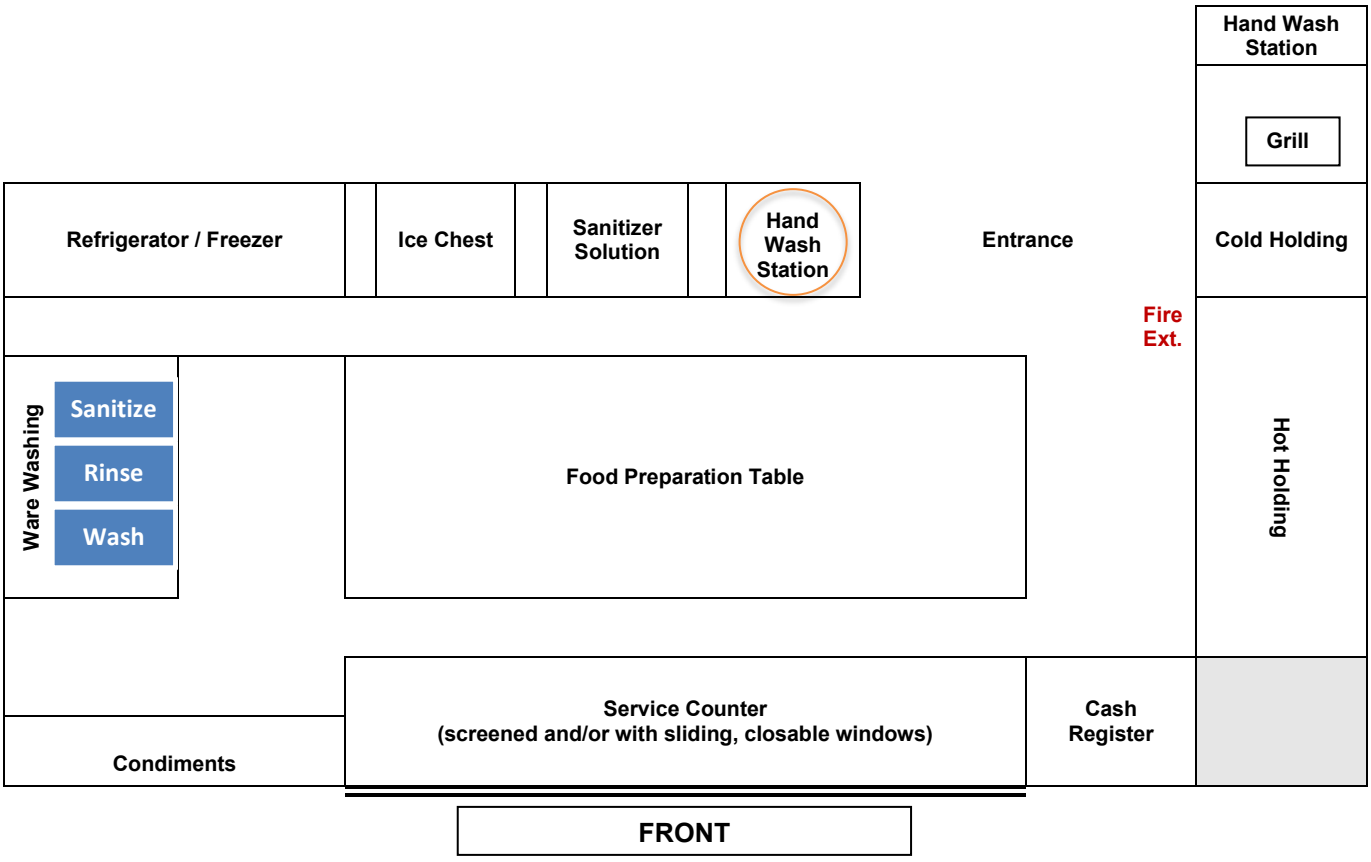
4. **Solid Waste (Garbage).** An adequate number of non-absorbent, easily cleanable garbage containers should be provided both inside and outside of each TFE site. Dumpsters must be covered, rodent-proof, and non-

absorbent. Grease must be disposed of properly and shall not be dumped onto the ground surface. Event premises shall be kept clean and free of trash and standing water.

SAMPLE TEMPORARY FOOD ESTABLISHMENT/BOOTH SET UP

A temporary food establishment/booth must have weatherproof overhead coverage with only one open side allowed for customer service. Flooring and walls are required when the potential for contamination is present. Examples of physical contaminants include:

- ☒ Dust, dirt, mud
- ☒ Streets with motor vehicle and pedestrian access
- ☒ Open fields (fields normally used by farm animals are not recommended)



Reference: 2017 Food and Drug Administration Food Code.

Temporary Food Establishment Survey Form

Phoenix Area Indian Health Service – Office of Environmental Health & Engineering
Western Arizona District OEH&E – Division of Environmental Health Services
District Office: (480) 592-0091 ♦ Colorado River Service Unit OEHE: (928) 669-3180 ♦ Fort Yuma Service Unit OEHE: (760) 572-4242

This checklist is used to ensure temporary food establishments (TFE) are prepared for inspection on the day of the event. Non-compliance with applicable tribal codes and IHS environmental health and safety guidelines may result in closure.

EVENT:	**EVENT COORDINATOR:**		
BUSINESS NAME:	**COMMISSARY:** ☐ YES ☐ NO	**DATE:**	
OPERATOR NAME:	**PHONE:**	**E-MAIL:**	
MAILING ADDRESS:	**CITY:**	**STATE:**	**ZIP:**

MARKING INSTRUCTIONS: Items marked with an asterisk (*) are CRITICAL and MUST BE CORRECTED ON SITE (COS) before TFE is permitted to operate. ✓ = In Compliance; *X* = Not in Compliance; N/A = Not Applicable; and N/O = Not Observed

*	**DEMONSTRATION OF KNOWLEDGE: All Food Service Employees trained in safe food handling; current Food Handler Cards issued by local health authority and available.**		**Booth is set up to minimize patron contamination. Food is prepared and cooked towards the back of the booth and patrons are served from the front of the booth.**
*	**APPROVED SOURCE: Foods are purchased from an approved source. Use of home processed/ canned foods are not permitted. Ice is purchased or made from approved sources (potable water). Ice is properly bagged in single use plastic bags until the time of use.**		**Floor surfaces are constructed of a durable and easily cleanable material such as tile, metal, concrete, asphalt, or fireproof tarp. Dirt areas are covered with cleanable wood platforms or duckboards.**
*	**FOOD PREPARATION: All food must be prepared on site OR in an approved and inspected commissary.**		**Serving utensils provided, stored properly, and washed, rinsed, sanitized every 4 hours or when soiled.**
*	**HANDWASHING STATION: Equipped with potable water, soap and disposable paper towels. A portable sink or gravity feed water dispenser with at least 5 gallons of water provided. A container for wastewater generated from handwashing provided.**		**Single-service articles are furnished to patrons at all times during the temporary food event. (Disposable cups and plates, paper napkins, plastic silverware, etc.)**
*	**EMPLOYEE HEALTH & HYGIENE: Hands cleaned, washed properly and often. Clothing is clean. Employees present are not ill nor have an infection. Food service workers use hair restraints (e.g., hat, hairnet) to prevent contamination of food.**		**Single-service articles are stored inverted or within the original packaging until used.**
			If food operations are conducted at night, artificial light of at least 20-foot candles must be supplied.
*	**NO BAREHAND CONTACT: Ready-to-eat foods not reheated are prepared and served without contact with bare hands. Gloves or other suitable utensils are used.**		**All food items, utensils, equipment and single-service items are stored at least six inches above floor level.**
*	**FOOD PROTECTION: Foods are protected from cross-contamination. Food protected at all times including during transportation to the event site. No raw food items above RTE. Separate coolers for raw vs RTE.**		**A smooth, durable, non-porous, and easily cleanable cutting surface for food preparation is used. Boards are washed, rinsed, and sanitized after each use.**
*	**COLD STORAGE: An ice chest or refrigerators for cold food storage is provided. Adequate ice is provided and water is drained often. Food items within the refrigeration units maintain a temperature of 41°F or less. Foods are not stored in un-drained ice.**		**Sanitizing and wiping cloths used to wipe down surfaces. Sanitizing cloths are rinsed frequently. When not in use, wiping cloths are stored in clean sanitizing solution at approved concentration level. Sanitizer test strips provided and used.**
*	**COLD HOLDING: TCS foods stored at a temperature of less than 41°F.** **TEMPS:**		**Fire extinguisher is present, easily accessible, charged, and type (e.g. ABC, K) approved by local fire marshal. Type of extinguisher dependent on menu items.**
*	**HOT HOLDING: TCS foods held at a temperature of at least 135 °F.** **TEMPS:**		**Facility located at least 100 feet from animal facilities and other sources of contamination**
*	**THERMOMETER: Food and equipment thermometers provided and calibrated.**	**OTHER OBSERVATIONS:**	
*	**WAREWASHING: Station equipped with 3-compartment sink OR 3 portable containers provided & used for wash, rinse and sanitize steps (unless enough utensils/equipment provided and will be cleaned at a commissary). Greywater disposed in approved manner.**		
*	**SANITIZER: Appropriate sanitizer used for ware-washing and at the proper concentrations. Appropriate sanitizer test kit provided and used.** **☐ Chlorine Bleach ≅ 50-100 PPM | ☐ QAC ≅ 200-400 PPM**	**FOLLOW UP:** **☐ YES (Describe below)**	**☐ NO** **(if checked, circle "YES", Recommend to Operate)**
*	**WATER, WASTEWATER & SOLID WASTE: Potable water provided. Wastewater disposed in approved manner (e.g. 15-gal holding tank). Solid waste properly managed, disposed (e.g. covered trash can, insect/rodent-proof). Grease and wastewater disposed of in a sanitary manner approved by the local health authority.**		

RECEIVED BY:	**SURVEYED BY:**	**RECOMMENDED TO OPERATE**	
		YES	**NO**

ACKNOWLEDGEMENT RECEIPT

Dear Special Event Coordinator,

With this letter I, _____, hereby acknowledge receipt of the Phoenix Area Indian Health Service Office of Environmental Health & Engineering, Western Arizona District Office **Temporary Food Establishment (TFE) Guidelines** you have submitted with the vendor application. I acknowledge that I understand and will adhere to the TFE Guidelines

_____ _____

Signature Date

_____

Print Name