

TEMPORARY FOOD SERVICE SETUP

Draw a sketch in the area below.

This temporary food establishment will be set up (check one):

Indoors (inside an enclosed building.)

Outdoors (must be set up under cover of a tent, canopy or roof structure*.)

Fully Contained in a Mobile Vending Unit

* Notice – Please check with your local building official and fire marshal for the safe and proper use of these structures.

In the space below, provide a drawing of the Temporary Food Establishment /Food Booth

Show layout and identify all equipment including cooking and cold holding equipment, hand washing facilities, work tables, barriers, dishwashing facilities, food and single service storage, garbage containers, and customer service area.

The equipment and booth layout must be set up to protect all food and food contact surfaces from adverse weather and site conditions and to prevent contact or contamination by non-food workers and customers. See TFE Guidelines for more information and instructions on drawing the layout.

