In order to be prepared for your inspection, please make sure that all requirements have been met.

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- The Application to Conduct a Temporary Food Operation has been completed and submitted to Franklin County Public Health 10 days prior to the event along with the fee of $18.00 per day (up to 5 consecutive days per temporary license).

- Foods are obtained from approved sources or prepared in a licensed food operation.

- Hair restraints are available.

- Disposable gloves, tongs and/or utensils are available to ensure that there is NO bare hand contact with ready to eat foods.

- A working and properly calibrated food thermometer is available.

- All workers are healthy; wear clean outer garments and do not smoke in the temporary food operation.

- A protective covering is available to cover the entire food operation, exclusive of equipment with open flames.

- A means to transport and hold all TCS hot foods at least 135°F, and all cold TCS foods at or below 41°F are available.

- Three basins large enough to submerge your largest piece of equipment must be available along with dish soap, warm water, sanitizer and the correct sanitizer test strips. For sanitizer, Regular (unscented) bleach may be used. Use one tablespoon of bleach per gallon of water.

- A handwashing station that dispenses water in a continuous flow container, hand soap, and single use paper towels are available.

- A means to keep all food at least six inches off the ground.

- A food grade hose is available with a backflow prevention device, if water will be supplied by a hose.

- Hot-holding temperatures must be maintained at 135 degrees F. or more. Cold holding temperatures must be maintained at 41 degrees F. or less. Keep coolers out of direct sunlight to help maintain cold food at the proper temperature.

- All wastewater must be poured into a holding tank or a sink drain that goes to a sanitary sewer. Do not pour water on the ground or down a storm drain.