

# Temporary Food Service Establishments: Preoperational Requirements

Regulation 61–25: Retail Food Establishments



[www.scdhec.gov/food](http://www.scdhec.gov/food)

Temporary Food Service Establishments (TFSE) may operate at a fixed location for up to 14 consecutive days in connection with a transitory gathering such as a fair or trade show. DHEC permitted Retail Food Establishments operating in an area under a state of emergency are also considered TFSE.

Regulation 61-25, [Section 9-8](#), should be reviewed by the Event Coordinator(s) and Vendor(s) prior to operations. This fact sheet may be used as a preparation tool but does not contain information regarding all structural/operational requirements.

The Event Coordinator must complete the [Event Authorization](#) (DHEC 1717) form and gain approval for the Food Vendors that will operate as a TFSE from DHEC prior to food service commencing.

It is the responsibility of the Food Vendors (TFSE) to comply with and operate per Regulation 61-25. The Department may conduct unscheduled inspections to evaluate compliance throughout the Event.

Please contact your [area office](#) ([www.scdhec.gov/HomeAndEnvironment/DHECLocations](http://www.scdhec.gov/HomeAndEnvironment/DHECLocations)) for additional information.

## Requirements Before Operating a TFSE:

**Floors, Walls & Ceilings** must be made of solid cleanable material.

If **Screening** is used above wainscot, it must be 16 mesh per inch and may require additional application of canvas flaps or other effective devices.

**Studs or Joists** must be painted or sealed.

**Lights** must provide at least 20 foot candles of light and be shielded, covered or otherwise shatter-resistant.

**Outside Openings** must be tight fitting and self-closing to include windows or screening.

**Service Windows** must be self-closing, free-falling windows, or air curtains may be approved if effective against dust and insects. If air curtains are used, they must be effective for the size of the window opening.

**Water Source/System** must be approved and drinking water hoses shall be food grade and a different color from sewage hoses.

**Sewage** must be retained in closed containers adequate in number and capacity or directly discharged into an approved sewage system.

**3 Compartment Sink** must be large enough to accommodate 2/3 of the largest equipment and pressurized hot and cold water must be supplied.

**Hand Sink** must have hot and cold water supplied with soap and paper towels, and must be separated from food/food contact areas via splash guard or 12" of space.

**Water Heaters** must be of sufficient capacity.

**Back-Siphonage Device** must be installed and approved at the water connection.

**Refrigeration** must be adequate for cold storage needs and supplied with thermometers.

At least one **Food Thermometer** must be provided scaled 0-220°F.

A **Test Kit** must be provided that accurately measures parts per million concentration of approved sanitizer.

**DHEC may issue a written notice directing any or all vendors to cease operations if any vendor is out of compliance.**

# Temporary Food Service Establishments: Operational Requirements

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Regulation 61-25, [Section 9-8](#), should be reviewed by the Event Coordinator(s) and Vendor(s) prior to operations. This fact sheet may be used as a preparation tool but does not contain information regarding all structural/operational requirements.

It is the responsibility of the Food Vendors (TFSE) to comply with and operate per Regulation 61-25.

The Event Coordinator shall be required to assist the Department by assuring that TFSE's that do not comply with the regulation and are closed by the Department remain closed until the Department allows them to re-open.

Please contact your [area office](#) ([www.scdhec.gov/HomeAndEnvironment/DHECLocations](http://www.scdhec.gov/HomeAndEnvironment/DHECLocations)) for additional information.

## Requirements for Operating a TFSE:

### Priority Items

**Employees** with poor health or hygiene must be excluded. (2-201.11)

**Handwashing** must be done immediately before working with exposed food and between changing tasks. (2-301.14)

No **Bare Hand Contact with Ready-to-Eat Food** is allowed; use utensils, gloves, deli paper or similar devices instead. (3-301.11)

**Food** must be from an approved source and must not be adulterated or exposed to cross contamination; it must be exposed to proper cooking and holding temperatures. (3-101, 3-201, 3-302, 3-401, 3-501.16)

**Equipment** must be washed, rinsed and sanitized properly. (4-501.114, 4-602.11)

**Drinking Water** system must be connected to an approved drinking water supply. (5-101.11)

**Sewage** must be discharged into an approved sewage disposal system. (9-8 (I), 5-402.13)

An approved **Back-Siphonage Device** must be part of any drinking water system. (9-8 (H), 5-203.14)

**Chemicals** must be stored separated from food contact. (7-201.11)

### Operational Items

A **Hand Sink** must be provided and supplied with pressurized hot/cold water, soap and paper towels.

At least one **Food Thermometer** must be provided scaled 0-220°F.

A **Test Kit** must be provided that accurately measures parts per million concentration of approved sanitizer.

**Food and Single Service Items** must be protected from contamination.

**Facility Surfaces** like the floors, walls, ceiling and sinks must be kept clean and in good repair.

**Lights** must provide at least 20 foot candles of light and be shielded, covered or otherwise shatter-resistant.

Serving windows, doors and **outer openings** must be closed or protected by air curtain.

**Garbage** must be maintained and disposed of properly.

**Sewage** must be maintained in an adequate capacity of containers to prevent spillage.

**All Priority Items must be corrected immediately or the Vendor must close until corrections are made.**