

**PERMITTING**

**What is considered a temporary food service establishment?**

A temporary food service establishment is **a place where food is prepared OR handled and served to the public**, with or without charge, at a fixed location in conjunction with a single event or celebration of not more than 14 consecutive days duration. (I.e: carnivals, exhibitions, fairs, festivals)

**Who needs to get a temporary permit?**

Any individuals or groups handling food being offered for public consumption must file notice with or obtain a permit from this office. When permit is required, it must be displayed at all times during operation. Permit exemptions must be discussed with a health department representative in advance. Exemptions *may* include: exclusive baked good sales, vendors offering only commercially processed and packaged items with NO HANDLING of the food at the temporary food site, and organizations operating under Two-Year Letter of Permission per NYSSC 14-1.184.

**What is a multiple temporary permit?**

A multiple temporary food permit accommodates vendors who require more than three (3) temporary food permits yearly. At least (2) event coordinators/contacts must be named on the permit application. All subsequent add-on events not initially requested require submission of an application form by at least one (1) of the initial named applicants/contacts.

**Where to obtain the permit application?**

Applications are available online at [www.orelansny.com](http://www.orelansny.com). Applications may also be obtained at the Orleans County Health Department, 14012 Route 31 West, Albion, NY. Year-round office hours are Monday through Friday, 8:00 a.m. to 4:00 p.m.

**CODE COMPLIANCE/REQUIREMENTS**

(Refer to NYSSC Subpart 14-2 for ALL code requirements)

**1. ALL FOOD MUST BE LIMITED IN PREPARATION**

**2. HAND WASH STATION MUST BE PRESENT AT THE STAND AND ROUTINELY USED BY WORKERS** – must include at least potable warm water, soap, individual paper towels and a bucket to collect the dirty water  
*Potable water is water from an approved source*

**3. MEANS OF PREVENTING BARE HAND CONTACT** – sanitary gloves, utensils, waxed paper, napkins or other equivalent barrier must be used for certain foods

**4. WELL FOOD WORKERS** – all food handlers must be free from illness, cuts, sores, and boils; clothing must be clean

**5. PROTECT FOOD FROM CONTAMINATION**

*Contamination: exposing food to filth, toxics, rodent/insect contact, contact with potentially hazardous foods without subsequent heating or other*

- ✓ **Hand wash prior to glove use**
- ✓ **Sanitized equipment and utensils**
- ✓ Decrease/eliminate dust, debris and insects

**6. USE ACCURATE/SANITIZED THERMOMETERS**

**7. MONITOR FOOD TEMPERATURES AT ALL TIMES, INCLUDING DURING TRANSPORT**

Cook temperatures:

- ✓ Beef steaks – 130°F
- ✓ Eggs – 145°F
- ✓ Pork – 150°F
- ✓ Ground meat – 158°F
- ✓ Poultry – 165°F

Holding temperatures:

- ✓ Cold – 41°F (*max 45°F*)
- ✓ Hot – 140°F

**NOTE: Large masses of temperature-controlled-for-safety foods prepared in advance involves strict cooling and re-heating to maintain food safety. Because these menu items are NOT limited in preparation as REQUIRED by code, they must be avoided during temporary events.**