

All Temporary Food Stands must submit an application and fee to the Vermont Department of Health for a license to operate during the calendar year. Licenses for operation at one event (3 days or less) are \$125.00; licenses for the year of operation are \$230.00. Compliance is required with the “*Health Regulations for Food Service Establishments*”.

1. All temporary food stands must have hot and cold or tempered water going to a sink by means of a mixing faucet or a faucet that does not need to be held open fed by pressure or gravity. Soap and paper towels must be provided at the sink for proper hand washing.
2. If a separate three-compartment sink is not available, then you must use three dishpans for the washing, rinsing, and sanitizing of dishes, equipment and utensils.
3. Personal hygiene is a very important aspect of food preparation. Frequent hand washing is required. Hair must be restrained from contaminating food or equipment.
4. Smoking and eating is not allowed during food preparation or near food preparation areas. After smoking or eating, hands must be washed before returning to work.
5. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use plastic or vinyl gloves, or dispensing equipment.
6. All potentially hazardous foods (e.g. meats, salads [such as egg or potato], coleslaw, dairy or soy products, and some vegetarian preparations) must be kept at 41°F or below, or at 135°F or above. To maintain these temperatures, you must have the proper mechanical refrigeration and/or hot-holding equipment.
7. Insulated chests will be allowed if you have demonstrated that they are capable of maintaining cold temperatures of 41°F or below, and/or hot temperatures of 135°F or above. If ice is used as a coolant, it must not contaminate food products or food contact surfaces (i.e. tops of soda cans or similar drinks). Water from the melted ice must be allowed to drain continuously.
8. All temporary food stands must have temperature-measuring devices (i.e. probe type thermometers).
9. Food preparation and storage areas must be properly covered. Exposed rafters and studs are allowed for walls and ceilings in temporary establishments.
10. Flies and other insects are not allowed on food. Their presence is considered a critical item during inspection and requires compliance. Screening is not required, but is highly recommended.
11. Trash containers must be kept closed and covered containers must be used.
12. All wastewater from sinks must be discharged by an approved method. Discharge onto the surface of the ground is prohibited. Wastewater cannot be directed underground unless it is directly connected to the public sewer system, to approved holding tanks under a pumping contract, or to an approved septic system.
13. If graded to drain, a floor may be concrete, machine laid asphalt, dirt, or gravel if it is covered with mats, removable platforms, duckboards, or other approved suitable materials that are effectively treated to control dust and mud and can be properly cleaned.
14. All temporary food stands must be kept clean and have wiping cloths in clean sanitizing solutions of the proper concentration. You must have testing devices to check the concentration level.

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