

Temporary Food Permit Requirements Checklist

- All food items and ingredients obtained from approved source.
 - Grocery store, manufacturer, etc.
- All menu items prepared on-site after the temporary food permit is issued.
- Vendors wishing to serve food prepared in a health department licensed kitchen, such as a local restaurant, received prior approval from NKY Health.
- Food prepared in unapproved facilities, such as home kitchens, are not being sold.
- Food cooked and served only.
 - No complex processing, such as cooling and reheating.
- Perishable foods held below 41°F or above 135°F.
- Handwashing station.
 - Spigot-type valve cooler
 - Catch bucket
 - Adequate supply of clean water
 - Soap
 - Paper towels
 - Garbage can
- Sanitizing station for dishwashing.
 - 3 adequately sized buckets or containers for washing, rinsing, sanitizing
 - Adequate supply of clean water
 - Dish soap
 - Sanitizer (2 options)
 - Quat
 - Regular household bleach
 - Unscented and not low-splash
- Test strips to test sanitizer concentration.
 - Chlorine concentration: 50ppm-200ppm.
 - Quat concentration: 150ppm-400ppm (guidelines followed on label).
- Canopy for overhead protection.
- Fan to reduce flying insect activity.
- Equipment for maintaining perishable food items at proper temperatures.
 - Refrigerators, freezers, warming cabinets or coolers with ice.
- Calibrated probe thermometer.
- Utensils, disposable gloves, etc.
 - Bare hand contact with ready-to-eat food items prohibited.
- Conveniently located restrooms for food service workers.

Northern Kentucky Health Department