

BOARD OF HEALTH
BELMONT COUNTY GENERAL HEALTH DISTRICT

68501 Bannock Road • St. Clairsville, Ohio 43950 • Phone (740) 695-1202 • Fax (740) 695-8890
www.BelmontCountyHealth.org

TEMPORARY FOOD SERVICE CHECKLIST

Is a food operation that is operated at an event for no more than 5 consecutive days and no more than 10 times in a year.

The information that will be required before a license will be issued includes:

1. A drawing showing the layout of the facility.
2. A menu of foods to be prepared and served.
3. The source of the food. Food must come from an approved source. No home preparations of food are permitted.
4. The type of hot holding equipment. Time/Temperature Control for Safety foods must be maintained at 135 degrees Fahrenheit or higher.
5. The type of cold holding equipment. Mechanical refrigeration is required. Ice chests/coolers, etc. are not permitted. Time/Temperature Control for Safety foods must be maintained at 41 degrees Fahrenheit or lower.
6. Methods of sanitizing. A three (3) compartment sink with hot/cold running water (under pressure) to each compartment must be provided. Sanitizer (Bleach/QAC) as well as a testing device for sanitizing solution must be provided.
7. A hand-washing sink must be provided with hot (at least 100 degrees Fahrenheit)/cold running water(under pressure) as well as soap and disposable hand towels which must be accessible to its location. Hand sanitizer is not a substitute for hand-washing.
8. A list of all equipment and utensils to be used.
9. Any support facilities/trailers consisting of: A safe water supply (with proper backflow device -ASTM 1052 or ASTM 1024 only- if needed), proper sewage and wastewater disposal, toilet facilities, garbage and refuse disposal.
10. Thermometers. Metal stem thermometers (0 to 220 degrees Fahrenheit) are required for cooking and for hot food storage. Thermometers are also required in cold food storage equipment.
11. Hair restraints (e.g. hat, hair net, etc) and means of preventing bare hand contact with ready to eat food (e.g. plastic gloves, utensils, etc)
12. Food grade hose for water supply, not garden hoses.

To request a temporary food service application [click here](#)

Layout example

Menu
Pizza
Pepperoni Rolls
Elephant Ears
Chips
Pop

Equipment
True Refrigerator
Viking Pizza Oven
Viking Warmer

