



- Provide receipts or invoices for food items being sold in the temporary foodservice establishment.
- Raw meat, poultry and fish are required to be purchased in ready-to-cook portions from an approved source (cutting and skewering may be allowed if there is sufficient preparation areas and food equipment). **Hamburgers MUST be pre-pattied.**
- Food preparation sink must be provided is washing/preparing produce.
- Beverage preparation and service is allowed based on the adequacy of the facilities and equipment.
- Utensil cleaning requirements must include three basins of sufficient size to submerge, wash, rinse and sanitize utensils and at least one drain board, table or countertop space for air-drying.
- Wash, rinse and sanitize utensils and equipment. All them to air-dry before storage in a clean, dry place.
- Provide test strips to check that sanitizer is the proper strength.
- Food handlers are not allowed to touch ready-to-eat food with their bare hands...must use gloves or utensils. Jewelry other than a plain wedding band is prohibited.
- Comply will all communicable and/or infectious disease requirements, including having an employee health policy in place. (For employee health policy, visit our website at <http://www.co.randolph.nc.us/ph/eh.htm>).
- All suspected foodborne illness must be reported. If a customer reports that they have become sick after eating at your establishment, call the Health Department at 336-318-6262 to speak to an Environmental Health Specialist. If the suspected illness if reported before or after hours of operation (8:00 a.m. – 5:00 p.m.) call 911 and ask to page the Health Department employee on call.