



EXETER HEALTH DEPARTMENT

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Temporary Event Requirements

- ◆ Keep food items that contain meat, poultry, fish or dairy products below 41 degrees or above 135 degrees. Keep a thermometer in cold hold. Have a food thermometer for checking hot/cooked foods.
- ◆ Shield food and food contact surfaces from possible contamination/ TENT
- ◆ Store food items/containers at least 6 inches off the ground. Must be on nonporous surface.
- ◆ Provide at least two garbage containers with tight fitting covers.
- ◆ Provide a hand wash station: plumbed sink or gravity continuous flow container; soap and paper towels(see diagram for gravity flow type set-up)
- ◆ Keep hands clean. Wash hands after using toilet facilities.
- ◆ Wear clean clothing that include a shirt or blouse with sleeves, hair restraints, and an apron. Hair can be restrained by using hairnet, cap or hat or by tying hair back. Hair must be off shoulders.
- ◆ Use disposable gloves or dispensing utensils when serving ready to eat foods.
- ◆ Have extra utensils to change out every 4 hours of event.
- ◆ No smoking or eating in the food preparation area.
- ◆ Food/drink items are not to be stored in direct contact with ice. Ice must be draining.
- ◆ Condiments in dispensers or individual packets
- ◆ Must have wiping cloths in a sanitizer. Spray bottle and paper towels ok. (1 tsp chlorine/1gal water or other sanitizer) Change solution has needed.
- ◆ Food items NOT prepared on site must be prepared in an approved licensing facility.
- ◆ File application 14 days prior to event. Include a copy of current food service license

The Health Officer may impose additional requirements to protect against health hazard related to the conduct of the temporary food service establishment, prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, modify requirements of these regulations when warranted.