

## Attachment 3

### Pike County Food Service License Classifications

**Category I Facility** shall mean a food establishment that presents a high level of relative risk of causing food-borne illness based on the large number of food handling operations typically implicated in food-borne outbreaks and/or the type of population served by the facility. Category I facilities include those where the following operations occur:

- Potentially hazardous foods are cooled, as part of the food handling operation at the facility;-
- Potentially hazardous foods are prepared hot or cold and held hot or cold for more than 12 hours before serving;
- Potentially hazardous cooked and cooled foods must be reheated;
- Complex preparation of foods or extensive handling of raw ingredients with hand contact for ready-to-eat foods occurs as part of the food handling operations of the facility;
- Vacuum packaging, other forms of reduced oxygen packaging, or other special processes that require a HACCP plan; or
- Immunocompromised individuals such as the elderly, young children under age four or pregnant women are served, where these individuals comprise the majority of the consuming population.

**Category II Facility** shall mean a food establishment that presents a medium relative risk of causing food-borne illness based upon few food handling operations typically implicated in food-borne illness outbreaks. Category II facilities include those where the following operations occur:

- Hot or cold foods are held at required temperatures for no more than 12 hours and are restricted to same day services;
- Food prepared from raw ingredients using only minimal assembly; and
- Foods that require complex preparation (whether canned, frozen or fresh prepared) are obtained from approved food processing plants, high risk food service establishments or retail stores.

**Category III Facility** shall mean a food establishment that presents a low relative risk of causing food-borne illness based upon few or no food handling operations typically implicated in food-borne outbreaks. Category III facilities include those where the following operations occur:

- Only non-potentially hazardous foods and potentially hazardous foods commercially pre-packaged in an approved processing plant are available or served at the facility;
- Only limited preparation of non-potentially hazardous foods and beverages, such as snack foods and carbonated beverages, occurs at the facility; or
- Only beverages (alcoholic and non-alcoholic) are served at the facility.

**Commissary** shall mean a local health department licensed food establishment that acts as a base of operations for a mobile food establishment. The commissary provides facilities for adequate storage of food, food containers, or food supplies; equipment for adequate washing and sanitizing of food equipment and utensils; a servicing area for the sanitary disposal of liquid waste; for handling and disposal of garbage, grease and rubbish originating from the mobile food establishment; facilities for filling a potable water holding tank in a sanitary manner and for handling and disposal of garbage, grease and rubbish originating from the mobile food establishment; facilities for filling a potable water holding tank in a sanitary manner

**Mobile Food Establishment** is a food service operation that is operated from a movable motor driven or propelled vehicle, a portable structure, or watercraft that can change location. The unit shall not have permanent connections to water, wastewater or electricity. The mobile food unit shall not be used for any other purpose than a mobile food establishment

***Temporary Food Establishment Categories shall include***

**Temporary Food Establishment Type 1, 1 day event (TF1)**

- Commercially processed packaged food in its original package (Receive-Store-Hold).
- The TFE1 may be required to operate in conjunction with a Servicing Area.
- Unpackaged food.
- Food Preparation with no cook step (Store-Prepare-Serve).
- Preparation for same day service (Store-Prepare-Cook-Serve).
- Reheating of a commercially processed food item (Store-Reheat-Hold-Serve).
- Based on the regulatory authority, may be required to return to a Servicing Area and may operate in conjunction with a Permanent Food Establishment that may or may not have a Servicing Area on-site.

All temporary food licenses issued as a TF1 will be required to always have a certified Food Handler on site. The Food Handler Certificate must be turned in with the application. All TF1 licensed events may be subject to a phone screening or on-site inspection to determine compliance with certifications.

***Examples of food offered: Packaged Ice Cream, Single Serving Size Packaged Snacks, Hot Dogs, Grilled Sandwiches, Salads, Shaved Ice, Funnel Cakes, Kettle Corn, Roasted Nuts, Curly Fries***

**Temporary Food Establishment Type 2, 2-3 day event (TF2)**

- \* Unpackaged food.
- \* Food Preparation with no cook step (Store-Prepare-Serve).
- \* Preparation for same day service (Store-Prepare-Cook-Serve).
- \* Reheating of a commercially processed food item (Store-Reheat-Hold-Serve).
- \* Based on the regulatory authority, may be required to return to a Servicing Area and may operate in conjunction with a Permanent Food Establishment that may or may not have a Servicing Area on-site.

***Examples of food offered: Hot dogs, Grilled Sandwiches, Salads, Shaved Ice, Kettle Corn, Nut Roasting***

**Temporary Food Establishment Type 3, less than 14 days (TF3)**

- \* Complex food preparation (Store-Prepare-Cook-Cool-Reheat-Hot Hold-Serve).
- \* Includes food that must be prepared pursuant to a Hazard Analysis Critical Control Point (HACCP) Plan or Variance.
- \* Based on the regulatory authority, may be required to return to a Commissary and may operate in conjunction with a Permanent Food Establishment that may or may not have a Servicing Area on-site.

***Examples of food offered: Full menu***

All temporary events classified as a TF2 or TF3 are required to always have a certified Food Handler or Certified Food Protection Manager on site, these certifications must be turned in with the temporary event application. These events will be subject to an onsite inspection.

## Pike County Temporary Event Enforcement Policy

### **Operation without a License:**

- Sanitarians will invite an on-site application and conduct a stand review. If any of the following conditions exist, the stand will be prohibited from operating:
  - 1) No adequate refrigeration equipment
  - 2) No adequate cooking or hot holding equipment
  - 3) No hand washing facilities are provided
  - 4) Home-cooked, non-potable water or other unapproved TCS foods
  - 5) Personnel health &/or hygiene issues or other imminent health violations -The stand license fee will 150% of the standard fee the first time this occurs
- Repeat violations could be subject to the 150% fee and also receive a code hearing citation

