JOPLIN
HEALTH DEPARTMENT

Health Department
321 E 4th Street
Joplin, Missouri 64801
O: 417-623-6122
F: 417-624-6453

Requirements for Temporary Food Establishments

Temporary food establishments can only sell food during a temporary food event where food is advertised and served to the public on a temporary basis from a fixed location.

A merchant license and a temporary food vendor health permit from the Finance Department prior to the event. Permits are issued for individual events only. Temporary food vendors must contact the Health Department in advance of the event to schedule and inspection the day of the event.

Temporary food vendors must receive an inspection after setup is completed at the event by the Health Department. If the vendor passes, the inspector will sign the permit to validate that the vendor complies. Vendors unable to meet permitting requirements will not be approved to serve food at the event.

Requirements include the following:

- Provide watertight overhead covering that spans the entire work area.
- Grill/smokers are designed with a lid to protect from the elements.
- Handwashing station available for use within 25ft of food prep areas with a direct unobstructed path
    - A complete handwashing station has hot water, soap, and paper towels.
    - Liquid waste collected and disposed of in sanitary sewer (not storm sewer or on ground)
- No smoking, eating, or drinking in areas of food preparation.
- Clean clothes and hands, hair off the shoulders for food workers
- Gloves, deli paper, utensils, or other method to prevent bare hand food contact.
- Food and single use articles stored off the ground or by another means (Tall totes, coolers)
- Food obtained from an approved source.
- Foods covered and protected during transport, preparation, display, holding.
- Food and drinks stored on ice that is drained.
- Sufficient hot and cold holding (cold foods 41°F or less, hot foods 135°F or more)
- Foods are cooked to required temperatures.
- Thermometers are provided for food and equipment.
- Smooth, cleanable food-contact surfaces are provided.
- Food contact surfaces are cleaned and sanitized with an approved sanitizer.
- Sanitizer test strips must be provided.
- Three-compartment sink for dish washing is available or adequate spare utensils are supplied to last the duration of the event.
- Covered trash cans are provided.
- Restroom facilities available for staff.
- Sufficient potable water for cooking, cleaning, and washing is available for the duration of the event.
- Shielded lights or shatter proof bulbs are provided.

This is not an all-inclusive list. The types of foods served, and the conditions found on each individual temporary food establishment will determine additional requirements. All criteria set forth for a mobile food establishment is obtained from the Joplin Food Sanitation Ordinance derived from the 2009 FDA Model Food Code.

We encourage you to contact us prior the event to discuss any other requirements. We are available for courtesy inspections and reviews. Please call to discuss further or with any questions.