

Temporary Food Service Guidance

These lists are not all inclusive; they are offered as a guideline only. The Health Department must determine if the foods you are serving require regulation and permitting.

REGULATED BY THE HEALTH DEPARTMENT

Common festival foods listed below require a permit and inspection by the Health Department.

NOTE: If a permit is required, all foods at the booth are inspected and regulated regardless of any exemptions.

Meats (and substitutes):

Barbeque	Hot dogs
Beef strips	Hummus
Burritos, tacos, tamales, etc.	Meat or cheese pies
Chicken sausage	Philly steaks/steak sandwiches
Chicken strips	Rice and bean burritos
Chili	Sausage dogs
Cooked shrimp	Shish-ka-bobs
Corn dogs	Turkey legs
Grilled chicken	Veggie burgers
Hamburgers (beef or turkey)	

Other Cooked Items:

Beans	Gyros, wraps, pita sandwiches
Blooming onions	Nachos (if add chili/taco meat or canned cheese)
Canned cheese, melted cheese, etc.	
Corn, roasted	Pizza
Fries (french fries, ribbon fries, waffle fries, etc.)	Pork-n-beans
Grilled foods (corn)	Rice
	Soup

Cold Items:

Beverages made with fresh fruit or vegetables (apple juice or cider, carrot juice, etc. not made by a regulated manufacturer; juices, slushies, icees, power drinks, etc. made with fresh fruits or vegetables)

Cheeses (if cut to order or if use shredded cheese as a topping)

Coleslaw

Melons (watermelon, honeydew, etc.) cut, not whole

Packaged foods modified at the booth (cutting turkey wraps, adding toppings to chips, etc.)

Salads---potato salad, egg salad, chicken salad, and crab salad may not be prepared or sold at a booth (UNLESS packaged* and acidified by a commercial food plant)

Salsa (or other mixtures containing fresh cut tomatoes)

Sprouts

Tomatoes, fresh and cut (or foods containing cut fresh tomatoes)

* Foods packaged at a commercial food plant, sold pre-packaged.

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EXEMPTED FROM HEALTH DEPARTMENT REGULATION

Common festival foods listed below do not require a permit or inspection by the Health Department. **NOTE: If a permit is required, all foods at the booth are inspected and regulated regardless of any exemptions.**

Bakery Items (considered low risk):

- Apple dumplings
- Baklava
- Brownies
- Cakes (including cheesecake)
- Cookies
- Fudge
- Funnel cakes (topped with sugar, syrup, fresh uncut fruit, fruit syrups, etc.)
- Pastries

Manufactured Milk Products

- Cheeses, bulk or prepackaged by manufacturer
(If cut to order or if use shredded cheese as a topping, NOT exempted—requires a health permit)
- Dip ice cream
- Sundaes, shakes, etc.
- Soft serve machines
- Packaged* ice cream products (ice cream sandwiches, popsicles)

Juices, Fruits, Produce

- Jellies, preserves, jams
- Juices made from oranges
- Juices made from lemons (not considered potentially hazardous)
- Juices, slushies, icees, etc. not made with fresh produce or fresh fruit
- Beer
- Carbonated drinks
- Coffee including lattes, with syrup, whipped cream, etc. added
- Hot chocolate
- Whole (unchopped) produce EXCEPT sprouts
- Whole, uncut fruit

Bulk Dry Products

- Nuts, pork rinds, sunflower seeds
- Any packaged* products sold in original packaging (packaged snacks or candy, beverages, etc.)

Other Foods

- Boiled peanuts
- Cotton candy (exempted food)
- Popcorn (exempted food)
- Candied apples (exempted food)

* Foods packaged at a commercial food plant, sold pre-packaged.