



NC Folk Festival Regulations, Guilford County Health Department Guidelines & NC Fire Codes

Please carefully review the following compilation of Guilford County Health Department Guidelines, NC Fire Codes & NC Folk Festival regulations.

TEMPORARY FOOD ESTABLISHMENT (TFE) PERMIT

The NC Folk Festival is a three-day festival. As such, most vendors will load into their assigned vending space and not be able to move until after the completion of the event. The only exception to this applies to FOOD TRUCKS that already possess a Guilford County permit. Note: There are a limited number of spaces in the Festival vending areas that will allow for movement, so food trucks may be allowed to leave the festival each night to return to their respective commissaries, but only with advance notice to and approval from the Festival.

ALL VENDORS MUST SUBMIT A TEMPORARY FOOD ESTABLISHMENT (TFE) PERMIT APPLICATION TO THE GUILFORD COUNTY HEALTH DEPARTMENT (GCHD).

Note: Businesses that already possess the appropriate approved permits from GCHD may be exempt from having to pay the permit application fee, but they will still be required to submit the TFE application form for purposes of participating in the NC Folk Festival. The same is true for vendors that sell foods that are typically exempt (like ice cream, snow cones, etc.) from the requirement to have a TFE permit. If you think you are exempt, you may submit the TFE permit application to the GCHD without payment, and they will alert you if the fee is required.

A TFE permit must be obtained from the Health Department before regulated foods can be prepared or sold. TFE Permits will be issued as soon as an inspection of your facility determines that it is in compliance with the regulations and pre-approved menu.

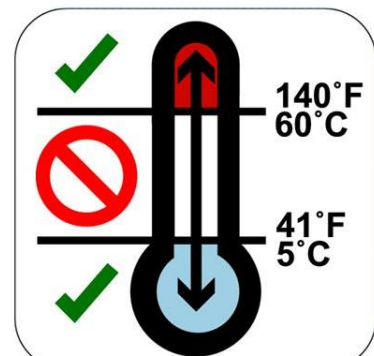
The application for a Temporary Food Establishment permit from the Guilford County Health Department can be found here: <https://quilfordcountync.seamlessdocs.com/f/szp1ps6bf58x>

FOOD PROTECTION

All food items must be from an approved source and be stored in the original packaging materials. No home processed food is allowed. A complete menu must accompany your TFE application. All ice must be from an approved source.

As of 2020:

Per Guilford County Health Department, cold foods must be maintained at 41°F or less.



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TRANSPORTING PREPPED FOODS

Regulations for a TFE require food to be brought in commercially-prepared and prepackaged IF it is not going to be made onsite. For some food items this may be problematic since most vendors cannot leave every day. Operators may be allowed to make their food at the commissary, packaging it in a Ziploc-type bag with the date, label of ingredients and transporting it cold to be reheated on the truck. This may require additional refrigeration space, which is offered by the Festival. Food transported on Festival grounds must be covered and/or closed to protect from contamination.

Questions about this can be addressed by the Guilford County Health Department. Be prepared to describe how you intend to transport or have your food delivered onsite in a sanitary and temperature-regulated manner.

FOOD PREPARATION

Permitted mobile food units will need to provide a detailed menu including how each item is prepared and being transported to the event for approval by the Guilford County Health Dept.

Temporary Food Establishments must have all potentially hazardous food purchased in ready to eat and/or cook form. All other preparation of food is required to be onsite and can begin ONLY AFTER permit is written.

COOKING EQUIPMENT

Chafing dishes are not permitted for keeping food warm. You may use grills, griddles, hot boxes (Alto-Shaam style), and steam tables. Former oil drums repurposed as a grill are not permitted.

REFRIGERATION/FREEZER SPACE

Adequate mechanical refrigerators and freezers with accurate thermometers must be provided. Ice, freeze packs and ice chests are not permitted to refrigerate foods. You will be required to describe any back up refrigeration and freezer space that you will be using.

The Festival will have refrigeration and freezer space for rent by the shelf. The refrigeration and freezer trailers will be located in central locations TBD. Vendors are responsible for

getting to and from this location on their own. We highly recommend bringing a dolly/trolley/hand cart/wagon to transport items from refrigeration/freezer to vending space.



ENCLOSURES

All unpackaged foods must be stored, handled, prepared and cooked inside an approved enclosure. No outdoor cooking or handling of open food products are allowed. All cooking areas on tents and trailers must be screened or glassed-in on all four sides. A small (18" – 24") pass-through window can be provided for serving food to customers.



SCREENED IN TENTS

Vendors bringing their own canopy/tent need to provide proof that the canopy/tent is compliant with state/county/city regulations for flammability. **The Greensboro Fire Department requires a sewn-in label on the fabric or the manufacturer's certification of flame treatment or the label from the product used to treat the material.** Tarps are not an acceptable canopy.

Screening must be enclosed on all sides and extend all the way to the ground. Tents and screening must be secured.

If a tent is set up next to a food truck or trailer to be used for cooking or storage of food items, it will also need to be screened. This excludes pop-up tents covering condiments for customer use.

All equipment must be under cover. (This excludes propane tanks, which must be at least 10 feet away from **all** tents, per Fire Code.)



ANCHORING TENTS

All tents must be properly weighted. Tents must be anchored to the ground with a **40 lb weight per leg**. WATER BARRELS MAY **NOT** BE USED FOR WEIGHTS.



PROPANE TANKS/GENERATORS

Propane tanks shall be secured to the trailer/truck or securely fastened AT LEAST 10 FEET FROM YOUR TENT AND NEIGHBORING TENTS. Be sure to have a long enough hose to comply with this regulation.

Safety valves for propane tanks shall be pointed away from tent.

Generators are prohibited unless otherwise specified by the Festival. Power is provided to food vendors by the Festival. In the event of unforeseen circumstances, generators used with food vendors utilizing tents shall be separated from the tent by a minimum of 20 feet.



HANDWASH AREA

An approved handwashing facility must be provided inside the enclosure. At least a 2-gallon closed container of potable water, equipped with a cutoff valve and a bucket to catch wastewater must be provided and used. A pump soap dispenser filled with anti-bacterial soap and single-use/disposable paper towels are required.

CLEAN AND SANITARY EQUIPMENT

All equipment and utensils must be clean and sanitized as needed. Household bleach and a spray bottle should be provided for sanitizing equipment and utensils. A means for providing hot water for cleaning equipment and utensils is needed. Three basins of sufficient size are needed to wash, rinse and sanitize multi-use utensils.

3-COMPARTMENT SINK

GCHD requires each vendor not returning to a commissary at night to have a 3-compartment sink (or 3 basins) for washing of cookware and utensils with adequate space for air drying washed items.

The Festival will provide a Sanitation Station on the Festival site for those vendors who do not have the required 3-compartment sink or 3-tub set up. This screened-in tent will include hot water, a handwashing station and sets of washing tubs. Vendors are responsible for bringing their own sanitizer and test strips.

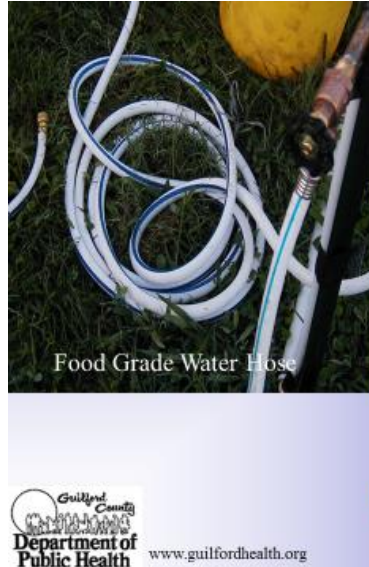


FOOD GRADE HOSE/PORTABLE WASTE DISPOSAL

A minimum of 100 feet of Food Grade Water Hose is required.

Portable waste disposal for all the waste water can be a Blue Boy (as shown) or a 5-gallon bucket. The Festival will have Grey Water disposal barrels for emptying of waste water vessels.

We provide:



FIRE SUPPRESSION SYSTEMS

Fire Marshals will be inspecting ALL vendors cooking food, including **FOOD TRUCKS** and **TRAILERS**. Each vendor is required to have:

1. **Minimum 2A-10:BC multipurpose fire extinguisher required** for every food vendor (tent, trailer or food truck);
2. **Class K (chrome) portable fire extinguisher required** for every food vendor with a deep fat fryer(s); (in addition to #1 above)
3. **Current service tag (<= 6 months)** for every fixed fire suppression system;
4. **Current service tag (<= 12 months)** for every portable fire extinguisher(s);





ELECTRICAL CORDS

All electrical service connections will be provided to within 30 feet of the vendor space. **NO MALE TO MALE ELECTRICAL CORDS OR ADAPTERS** are allowed. Double male end "adapters" are dangerous and a fire hazard.

Guilford County Health Inspectors will be inspecting all vendors before prepping and cooking can begin, unless the Health Department has exempted you from needing a TFE permit.

Greensboro Fire Marshals will be inspecting all vendors selling cooked food prior to selling to the public. All fire suppression systems should be inspected, and hoods cleaned before the event.

Any vendor making changes after inspection, making them non-compliant with any of the above policies, may be shut down and not allowed back for future festivals.

These regulations are subject to policy changes at the discretion of above-mentioned organizations. Vendors will be alerted to any updates.