



Solar Eclipse and Food Safety Guidance for Temporary Food Service Operation and Temporary Retail Food Establishment License Holders

On Monday, April 8, 2024, a total solar eclipse will be visible within a 124-mile-wide band in the state of Ohio. Areas outside the path of totality will still experience a partial eclipse. This rare event has only occurred 21 times in the lower 48 states.

What do I need to do if I want to sell foods during the solar eclipse event?

As required in Ohio Revised Code 3717, any individual or group that will prepare and/or sell food for a charge or required donation must obtain a temporary food service operation (FSO) or retail food establishment (RFE) license from the local health department with jurisdiction over the location where food sales will occur. The application for a temporary food license must be filed with the local health department at least ten days prior to operations. A temporary license can be issued for up to five consecutive days of operation.

What does this mean for licensed FSOs and RFEs?

Counties within the path of solar eclipse totality and just outside the path of totality should expect an influx of visitor traffic during the weekend of and day of the eclipse. This influx of eclipse-viewers is likely to place an increased demand on local businesses.

How do I prepare?

Food Supply - Shipments received should be visually observed and evaluated by the temporary FSO or RFE license holder to assure they comply with Ohio Uniform Food Safety Code requirements including:

- Foods must be obtained from an approved source.
- Shipments received during business hours should be visually inspected at time of delivery to ensure proper conditions of the product.
- Time/temperature controlled for safety foods (TCS) foods should be received at proper temperatures:
 - Cold TCS foods must be received at 41° or less, except for:
 - Milk may be received at an internal temperature of 45° or less.
 - Raw eggs may be received in refrigerated equipment that maintains ambient temperature of 45° or less.

- TCS foods received hot must be received at a temperature of 135° or above.
- Foods labeled frozen and shipped frozen must be received frozen.
- Packaged foods should be in good condition and free of damage. If packages are not in good condition, do not accept the product or discard the product.
- Deliveries received outside of business hours should be securely placed into the appropriate cold, hot, or dry storage area until the products can be evaluated and put away by staff.

Protection of Stored Foods and Adequate Storage Facilities - To maintain safety, foods must be appropriately stored in:

- A clean, dry location.
- Where they are not exposed to splash, dust, or other contaminants.
- At least six inches above the floor.
- TCS foods must also be securely stored in cold-holding, heating, or hot-holding equipment that is provided in sufficient capacity to maintain proper food temperatures.

Responsibilities of the Person in Charge (PIC) and Staffing - The PIC is the individual present at a food service operation or retail food establishment that is responsible for operations at any given time. The PIC must assure that:

- Employees are properly trained in food safety, including food allergy awareness.
- All employees have been informed and understand their responsibility to report information about their health that relates to diseases that are transmitted through food.
- Ill employees are restricted or excluded as required by the Ohio Uniform Food Safety Code.

Who do I contact if I have more questions?

If you have additional questions, please contact your local health department. They will be able to provide you with information on obtaining a temporary food license and Ohio Uniform Food Safety Code requirements.