

# TEMPORARY EVENT FOOD OPERATION CHECKLIST FOR EVENTS ONE TO THREE DAYS

- ❑ Handwashing stations must be set up **in the stand** or no more than **ten feet** from the stand and accessible at all times. Soap and paper towels are provided at station and set up before operation begins.
- ❑ Employees must **wash hands** at frequent intervals. Gloves and hand sanitizer are not a substitute for handwashing.
- ❑ Eating, drinking and smoking are not permitted in the stand.
- ❑ **No home-prepared** foods can be used or offered to the public.
- ❑ All potentially hazardous foods must be maintained above **140°F** or below **41°F** at all times. A probe thermometer is required for temperature monitoring.
- ❑ A separate container shall be set up with an approved sanitizer, and used for storing and rinsing wiping cloths. Wiping cloths are to be used for sanitizing all food contact surfaces.
- ❑ **Sanitizer** set up: 2 tsp. Chlorine bleach to 1 gallon of water equal to 100 ppm or Quat sanitizer as per manufacturers instruction equal to 200 ppm. Chemical test strips are required to monitor concentration.
- ❑ Only **limited food preparation**, such as seasoning and cooking shall occur on site. All other food preparation shall be conducted in a **licensed establishment**.
- ❑ No bare hand contact with exposed ready to eat foods. Use deli paper, tongs, spoons, spatulas or gloves.
- ❑ Foods transported from licensed establishment to event site shall be maintained as hot foods above 140°F or cold foods below 41°F. Foods shall be protected from contamination during transportation.
- ❑ Frozen foods must be thawed before the event or stored at 41°F or below in an insulated cooler then cooked.
- ❑ An **overhead covering** shall be provided over all food preparation, cooking, serving areas. Any open flame grills or fryers must be placed outside of the overhead covering in accordance with Uniform fire code.
- ❑ Food products shall be shielded or covered to protect from consumer contamination.
- ❑ **Flooring** shall be concrete or asphalt. Stands on grass, gravel or dirt shall be covered with mats, removable platforms, duckboards or other suitable materials.
- ❑ Ice used to chill food and packaged drinks shall not be used as ice for consumption.
- ❑ All employees handling food shall wear hat, hairnet, visor or scarf.
- ❑ Vendors must have access to potable water from an approved source at all times.
- ❑ No grease, waste water or food debris may be dumped in storm sewers or ditches. Properly dispose of waste according to law.

