

## Temporary Event Food Operation Checklist

- Handwashing in the unit and at stations must be accessible, have soap, hot water, paper towels, and a trash receptacle and only be used for handwashing
- ALL FOOD MUST BE PREPARED IN THE TEMPORARY TRAILER or AREA beside the unit with an additional a handwashing station. No home prepared food is allowed
- All hot food to be held over 135 degrees, all cold food held under 41 degrees
- Thermometers are to be visible in all fridges and freezers, and a probe thermometer available to staff for testing meat (if applicable to menu)
- There is to be a container with sanitizer solution in water for cleaning countertops, (or spray sanitizer), and test strips to check for proper sanitizer concentration
- Flooring is needed and can be mats, piece of linoleum, board platforms
- All employees to have a hat or head covering (hairnet, scarf etc) that covers their hair and a beard-net for facial hair of **any length**
- NO BARE HAND CONTACT with READY TO EAT FOOD is permitted. Barriers can be gloves, tongs, or deli paper
- Paper or Styrofoam single use plates and cups only and single use utensils that are wrapped or provided to customer with their order
- THREE compartment sink or three tubs for washing utensils, food tubs to be of the size that will fit the largest item to be washed. Wash, rinse and sanitize!!
- TEMPORARY LICENSE FROM THE HEALTH DEPARTMENT !! to be paid for **in advance** thru the Health Dept. Application online at [www.browncountyhealthdept.org](http://www.browncountyhealthdept.org) with applications available in the food section OR by mail; BCHD PO Box 281 Nashville IN 47448 or at the physical address of 200 Hawthorne Drive, Nashville IN 47448
- A Commissary must be contracted with for servicing mobile unit, food storage, and waste disposal as per State Food Code 410 IAC 7-24 requirements

**ANY QUESTIONS? CALL 812-988-2255**  
**Brown County Health Department**

