

## Temporary Event Guidelines for Food Service

- Only approved sources for foods to be allowed. No Home prepared Foods will be permitted.
- **REQUIRED ITEMS NEEDED:** Calibrated metal stem thermometer, sanitizer, test strips for sanitizer, food service gloves, and hair restraints.
- Keep Potentially Hazardous Foods @ 41 degrees or 135 degrees at all times. Provide equipment so that you may accomplish this at all times! Ex: ice chests, refrigerators, electric warmers. (Avoid using sternos due to possible wind issues)
- All foods to be cooked to required temperatures: Hamburgers and pork @ 155 and Chicken @ 165 degrees. (Confirm with sanitized metal stem thermometer)
- Minimal prep on site!!! **PLEASE** avoid handling of raw meats if possible. If both cooked and raw are to be used, separate to avoid cross contamination. (Store raw meats separated by type as well. **NEVER** store hot dogs and hamburgers together and **NEVER** store cooked and raw together, *provide separate utensils for each.*)
- Provide gloves and or serving utensils to prevent bare hand contact. Hands should be washed prior to donning gloves and gloves to be changed as necessary to prevent cross contamination. **ALWAYS WASH HANDS FIRST, THEN GLOVE!**
- All food related items to be stored off the floor/ground at all times. If event is not on pavement you will need to provide ground covering to control dust.
- Ice used for consumption may not be used for storage of drink containers or food items. Provide separate ice for drink storage. No storage of ice bags on ground.
- Provide Ware washing station for serving utensils. Buckets with the following:
  - WASH container (soap and potable water)
  - RINSE container (Clean water only)
  - SANITIZE container (Sanitizer and water mixture)
- Provide test strips for your choice of sanitizer to be used:  
Chlorine to be 100 ppm and Quats @ 200 ppm
- Provide hand wash station to consist of:
  - Container with spigot for clean potable water
  - Antibacterial liquid soap and paper towels
  - Container to “catch” dirty water
- Trailers should provide sinks set up as described above and sufficient clean and waste water storage tanks.
- Booth style will need to provide sufficient water or have potable water within close proximity. Waste water will need to be disposed of in a proper manner.
- Booth style set up will need to be equipped with some type of overhead cover to protect food. Always avoid setting up under trees!
- Sufficient trash receptacles must be provided.