TEMPORARY FOOD SERVICE CHECKLIST

Protect your patrons against food poisoning by reviewing the following questions before setting up for an event.

☑ Are you cooking your raw meats to proper temperature?  Chicken - 165° F, Sausage and Ground Beef - 158° F, other potentially hazardous foods - 140°

☑ Are hot foods in hot holding at 140° F or greater?

☑ Are cold foods cold?  **Must be colder than 45° F.** Packed in an ice cooler is acceptable if ice is drained.

☑ **Must have a probe thermometer available, use it to monitor hot and cold foods.**

☑ Are cleaning supplies, sanitizer, medications and other toxic items stored separately from foods, dishes, utensils, etc.?

☑ **Do you have facilities to wash your hands?**  To include soap, warm flowing water, and a waste water collection basin, as well as clean **paper** towels.

☑ Are gloves, tongs, deli paper or utensils used so that food workers do not touch ready-to-eat food with their bare hands?

☑ **Do you exclude sick employees from handling or serving food?**  Those with respiratory disease, diarrhea, vomiting, boils, and infected cuts or sores should be excluded.

☑ Do employees practice good hygiene, such as wearing hair restraints, clean clothes, and practicing proper hand washing?

☑ Do you have on-site facilities for washing utensils, pans, etc.?  (3 plastic tubs acceptable to wash, rinse and sanitize).  **Note:** Only required if event more than one day or menu is extensive.

☑ Is food, water and ice made from an approved source and protected from contamination?  **Do not bring food or ice prepared at home.**

☑ Is waste water disposed of properly?

☑ Do you have a container for trash disposal?

☑ Do you have an overhead covering for protection from weather?

☑ Are foods protected and stored off the ground or floor?

☑ Do you have a permit from the Health Department to operate a Temporary Food Service Establishment?