



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?