Temporary Food Event Check List
Do I have everything needed?

Employee Requirements
- Gloves
- Hat or Hair protection
- Good Hygiene

Overhead Protection
- Canopy
- Concession Trailer

Water Supply
- Water from an approved Source

Waste water
- Gray water tank (if using plumbing on a concession trailer)

Handwashing
- Jug of clean warm water
- Catch bucket
- Paper towels
- Soap
- Trash Receptacle

Trash
- Separate can for food trash
- Removed at the end of the event (or nightly for multiply day events)
- Cans should have a tight fitting lid

Permits
- City Temporary Business License
- Food Permit

Utensil washing
- 3 basin set up to fit the largest piece equipment

Utensils/Equipment
- Enough spare utensils in case one is dropped or becomes soiled
- Metal stem thermometer (0-220F)

Cold Holding
- Igloo coolers must contain enough ice or ice packs to maintain 41°F or less.
- Igloo coolers with ice must have a drain that can be opened to drain off water as ice melts

Hot Holding
- Roaster pans with plug-ins.
- Aluminum pans with sterno heating

Condiments
- Approved self-service condiments

Questions? Please contact the City of Jefferson Division of Environmental Health Services at 573-634-6410