

# 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