

GUIDELINES FOR TEMPORARY FOOD STANDS

FOOD SOURCE

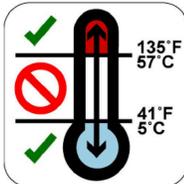
- All food must be from an approved source
 - Home prepared foods are prohibited
- Water must be safe for consumption

TEMPERATURES

- Cold food - hold at or below 41°F
- Hot food - hold at or above 135°F

Minimum cook temperatures

Poultry and stuffed meats.....	165°F
Ground meats.....	155°F
Pork.....	145°F
Seafood.....	145°F



DISHWASHING



- Use test strips to check sanitizer concentration
 - Chlorine sanitizer at 50-100ppm
 - QAC sanitizer at 200-400 ppm
- Air dry dishes
- Make new sanitizer periodically
- Do not use scented or low splash bleach**

WIPING CLOTHS

- Clean surfaces regularly
- Label bottles and buckets containing sanitizer
- Use paper towels for spray bottle sanitizers
- Store cloths in sanitizer buckets
- Change sanitizer every 2-3 hours, especially if in the sun



HANDWASHING

- Handwashing stations must be set up before beginning food service
- Setup - hand soap, paper towels, catch bucket, trash bin, and container with free flow spigot
- REMEMBER TO WASH HANDS! Use of gloves or hand sanitizers are not a substitute for handwashing**



EQUIPMENT

- Ensure equipment is in working order prior to event, plug in equipment early to get to proper temperature
- Store all food and other equipment off the ground on pallets or shelves
- Utensils with a handle shall be used with food or ice
 - Store handles out of food or ice, or on a clean dry surface

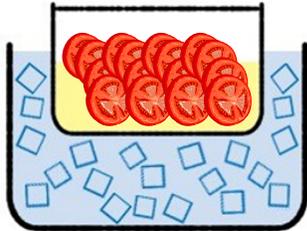


GLOVES

- Use non latex gloves**
- Wear when handling ready-to-eat foods
- Wash hands before putting on
- Discard gloves after handling raw foods, changing tasks, touching your face, body, or hair, and when gloves are contaminated

HOW TO COLD HOLD FOOD WITH ICE

- Obtain container bigger than container with food
- Obtain fresh ice
- Add fresh ice to larger container
- **COMPLETELY SUBMERGE CONTAINER WITH FOOD IN ICE**
- Ensure food is held at 41°F or below
- Replace ice when needed



TEMPORARY EVENT CHECKLIST

- Hand washing station(s) set up before preparing or working with food
- Soap and paper towels at each hand washing station
- Utensils (gloves, tongs, or deli tissue)
- Hot and cold holding equipment working and at proper temperature
- Metal stem thermometer available for checking temperatures
- Raw animal foods stored separately
- No ill workers or volunteers
- Proper dishwashing set up - wash, rinse, sanitize
- Sanitizer buckets with wiping cloth or spray bottles with paper towels
- Test strips available, sanitizer at proper concentration
- Food protected with covers
- Food and other items stored off the ground
- Utensil handles out of food or ice
- Equipment and utensils in good, clean condition
- Food obtained from an approved source
- Any temperature control for safety (TCS) foods from previous day shall be destroyed
- Any temperature control for safety (TCS) foods between 41°F and 135°F shall be destroyed
- All water used must be safe for consumption

Have a fun and food safe event!