

FOOD SAFETY FOR A TEMPORARY EVENT

- ✓ **PERSON IN CHARGE MUST KNOW FOOD RULES AND BE ON SITE**
- ✓ **HANDWASH SETUP MUST BE IN FOOD OPERATION AREA**
 - Hand sanitizers or bleach dips do not replace hand washing.
 - Free flowing water spout, warm water, soap, and paper towels must be present.
- ✓ **MAINTAIN ICE TO THE LEVEL OF THE FOOD PRODUCT!**
 - For the duration of the event (overnight included).
- ✓ **COLD FOOD MUST BE HELD AT 41°F OR BELOW**
 - Check foods with thermometers.
- ✓ **HOT FOODS MUST BE HELD AT 135°F OR ABOVE!**
 - Keep utensils in hot foods.
- ✓ **HAVE A THERMOMETER FOR CHECKING FOOD TEMPS**
 - For checking, holding, and cooking temperatures.
 - Calibrate regularly.
- ✓ **REHEAT FOODS TO 165°F**
 - This is reheating of foods previously prepared.
- ✓ **NO SMOKING, EATING, OR DRINKING INSIDE FOOD PREP AREA**
- ✓ **MINIMIZE HAND CONTACT BY USING UTENSILS, TONGS, ETC.**
 - Bring extras!!
- ✓ **MAINTAIN A SANITIZER BUCKET AND STORE CLOTHS IN BUCKET**
 - Have test strips and maintain chlorine at 50 to 100 ppm (1 tsp of bleach in 1 gallon of water).
- ✓ **PROTECT FOOD DURING DISPLAY OR PREP**
 - Lids and plastic wraps.
- ✓ **WASH AND SANITIZE EQUIPMENT AND UTENSILS**
 - Dishwasher, 3 tub system, or plenty of utensils to change out every 4 hours.
- ✓ **FOOD, WATER, & ICE MUST COME FROM AN APPROVED SOURCE**
 - No homemade goods (see rules for exceptions).
- ✓ **FOOD MUST BE STORED ON SITE AT THE EVENT OR IN AN APPROVED KITCHEN**
 - Food may not be stored at home.
- ✓ **HAVE A COVERED TRASH CONTAINER**
- ✓ **PERSON WITH A VALID FOOD HANDLER CARD MUST BE PRESENT**

Correct Handwashing Set-up

