



Temporary Event Check List

When participating in a Temporary event ensure the following:

1. All foods must be prepared on site or at a permitted location. NO FOODS CAN BE PREPARED OR COOKED AT HOME.
2. If food is bought from a facility, it must be an approved source.
3. All cold foods must be held at 41F or below.
4. If frozen, food must be thawed in the refrigerator or cooked from frozen. Do not thaw at room temperature.
5. All hot foods must be held at 135F or above.
6. All foods must be cooked to the proper temperature (Chicken/Poultry- 165F, Ground Meat- 155F, Fish, Meat, Pork, Eggs- 145F).
7. All foods and food service items must be stored at least 6 inches off the ground
8. Sick employees may not handle food.
9. Cuts, burns, boils, or skin infections must be completely covered with a tight-fitting bandage and, if on the hands, gloves.
10. No eating or smoking in food preparation area.
11. Food employee drinks must be contained in a sturdy container with lid and straw. If bottled water is used, employees must wash hands after drinking.
12. Food employee drinks must be stored below or away from food and food contact surfaces
13. Avoid bare hand contact with RTE foods by using gloves (after hand wash) and utensils.
14. Change gloves when: switching tasks or when gloves become damaged/contaminated.
15. No animals in food service area and control insects (especially flies).
16. Keep food covered to prevent environmental contamination.
17. Dispose of all wastewater and grease in appropriate containers (DOES NOT INCLUDE THE GROUND OR STORM DRAIN).
18. Have all toxic bottles labeled and stored correctly below food and food contact surfaces.

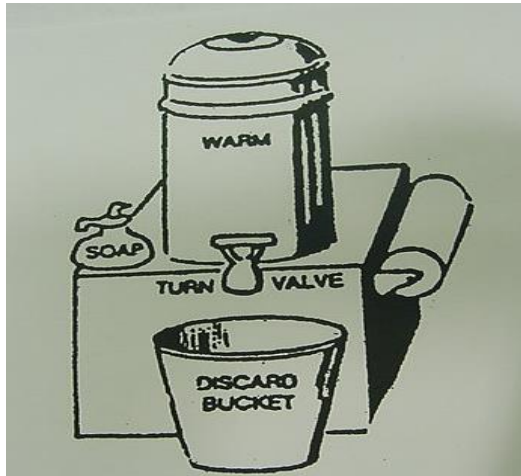
Make sure you bring:

- Thermometer 0-220 degrees F
- Gloves (wash hands before putting on gloves)
- Sanitizer- EX: bleach, quaternary ammonia, sanitizer wipes (i.e.-Clorox Wipes)
- Sanitizer test strips are needed if sanitizer buckets are being used.
- Hand washing Station with soap and paper towels- This must consist of a container with a spigot and a catch bucket for gray water. No hand washing station is required when only commercially pre-packaged food is being provided.
- Spare utensils – Tongs, spatulas, etc.
- **IF YOU DO NOT HAVE ALL OF THESE ITEMS, YOU WILL NOT BE ALLOWED TO OPERATE UNTIL YOU GET THEM. IF ANY FOOD HAS BEEN PREPARED, YOU WILL BE ASKED TO THROW IT AWAY.**

Temporary Event Application available at Environmental Health Office

Handwashing station required:

- Insulated container with hands-free spigot
- Container filled with clean, warm water (at least 100° F)
- Station stocked with soap, paper towels, trash can, and wastewater collection bucket
- Commercial handwashing stations are allowed



Handwashing required:

- After touching bare skin or hair,
- After using restroom
- After coughing, sneezing, smoking, or eating
- After handling soiled equipment, utensils, or trash
- After doing anything that may contaminate hands
- Before donning gloves.

How to wash hands

- Lather hands and arms with soap and warm water
- Vigorously scrub for 20 seconds
- Rinse with clean water
- Dry with paper towels
- Do not don gloves without a handwash

Hand Sanitizer:

- NOT a replacement for hand washing
- Should be used only after washing hands
- Allow sanitizer to dry before touching food

If you have any questions prior to the event please call our office at 806-775-2928