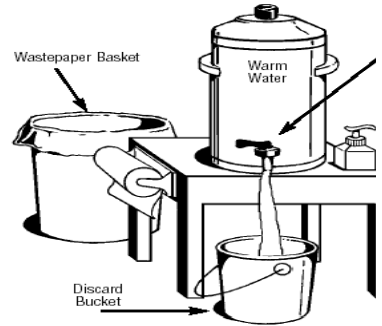


TEMPORARY FOOD EVENT CHECK-OFF LIST

The following is a check-off list of items that should be in place or addressed prior to your preopening “health inspection” being conducted, and prior to beginning food preparation service at a “temporary” or “food sampling” event.

- TEMPORARY HAND WASH SINK**
 - Water cooler with a spigot filled with hot/warm water
 - Soap
 - Paper Towels
 - Catch Bucket



- DISPOSABLE GLOVES**

- HAIR COVER**
 - Cap (visors are not acceptable)
 - Hair Net

- FOODS ARE OBTAINED FROM AN “APPROVED SOURCE”.**
 - Foods come from an inspected source (i.e., USDA inspected meats, grocery store under inspection)
 - Water must come from a permitted “public” water supply – Private well water is not acceptable.

- SANITIZER**
 - Bleach @ 50-100 PPM concentration
 - Quaternary Ammonia @ 200 PPM concentration
 - Test Strips
 - Small bucket for wipe cloths



- 3 COMPARTMENT SINK SET-UP or UTENSIL CHANGE OUT (every 4 hours)**
 - All utensils/dishes cleaned and sanitized prior to use.
 - Utensils/dishes transported and stored in clean containers.



- COLD FOOD HOLDING SET-UP – COLD FOODS HAVE TO BE HELD AT 41°F or BELOW.**
 - Mechanical Refrigeration
 - Coolers with Ice

- HOT HOLDING SET-UP – HOT FOODS HAVE TO BE HELD AT 135° F or ABOVE**
 - Allow plenty of set-up time if a chafing dish will be used to keep hot foods hot.

- THIN STEM THERMOMETER**
 - Thermometer should be calibrated and easily accessible for monitoring food temperatures.



- FLY/PEST CONTROL (SEASONAL REQUIREMENT)**
(i.e., must use an approved insecticide spray, fans, screening, etc.)

- FOOD ITEMS STORED UP OFF THE FLOOR 6 INCHES**

- OVERHEAD PROTECTION IF SET-UP IF AT AN OUTSIDE EVENT**

- TARP ON THE GROUND/GRASS IF SET-UP IS NOT ON ASPHALT/CONCRETE**