

# Temporary Food Stand Requirements



SUPPLIES	REQUIRED SUPPLIES	ADDITIONAL SUPPLIES FOR GRILLING EVENTS
	<ul style="list-style-type: none"> <li>▪ Temporary food license or authorization</li> <li>▪ Disposable gloves/deli paper/napkins</li> <li>▪ Extra serving utensils</li> <li>▪ Hats or hair restraints</li> <li>▪ Trash cans</li> <li>▪ Coolers with ice (if applicable)</li> </ul>	<ul style="list-style-type: none"> <li>▪ All items from the “Required Supplies” Checklist</li> <li>▪ Handwashing station</li> <li>▪ Coolers with ice (one for raw meat, one or more for other food)</li> <li>▪ Hot holding equipment (chafing dishes, etc.)</li> <li>▪ Metal stem thermometer</li> <li>▪ Fire extinguisher</li> </ul>

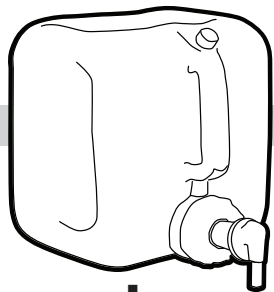
EVENT CHECKLIST		
BEFORE THE EVENT	<ul style="list-style-type: none"> <li>▪ Read temporary food stand policy and requirements</li> <li>▪ Apply for temporary food license or authorization</li> <li>▪ Receive license and/or authorization from UHS Environmental and Occupational Health and UW Risk Management</li> </ul>	<ul style="list-style-type: none"> <li>▪ Gather items on checklist</li> <li>▪ Get food from approved vendor (food cannot be made or stored at home)</li> <li>▪ Have your vendor thaw your food (never thaw food at room temperature)</li> </ul>
TRAIN VOLUNTEERS	<ul style="list-style-type: none"> <li>▪ Handwashing: where to wash hands, when to wash hands, how to wash hands</li> <li>▪ Bare hand contact with food is prohibited. Instead, use disposable gloves, utensils, deli paper, etc.</li> </ul>	<ul style="list-style-type: none"> <li>▪ No eating or drinking in your food prep and service areas</li> <li>▪ Wear a hair restraint</li> <li>▪ Volunteers shall serve the public (no customer self-service shall occur)</li> </ul>
SET UP THE EVENT	<ul style="list-style-type: none"> <li>▪ Set up handwashing station</li> <li>▪ Distribute trash bins</li> </ul>	<ul style="list-style-type: none"> <li>▪ Store food 6" off of the ground (use milk crates, boxes, etc.)</li> </ul>
DURING THE EVENT	<ul style="list-style-type: none"> <li>▪ Keep cold food cold (<math>\leq 41^{\circ}\text{F}</math>) using coolers</li> <li>▪ Keep hot food hot (<math>\geq 135^{\circ}\text{F}</math>) using chafing dishes or electric hot hold units*</li> <li>▪ Keep raw meat in a separate cooler</li> </ul>	<ul style="list-style-type: none"> <li>▪ Cook raw food completely through*</li> <li>▪ Cover your food (keep food in bags, condiments shall be in squeeze bottles, etc.)</li> </ul>
AFTER THE EVENT	<ul style="list-style-type: none"> <li>▪ Wipe everything down with sanitizer wet wipes</li> <li>▪ Dispose of trash and waste water in approved places</li> </ul>	<ul style="list-style-type: none"> <li>▪ Discard unused food</li> </ul>

\*see chart on back for cooking temps



# Handwashing Station

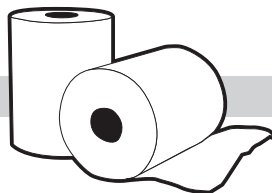
## SET UP



Jug of water with free-flowing spigot



Hand soap



Paper towels



Bucket to catch dirty water



Trash bin for used paper towel

## USE

- |              |   |  |
|--------------|---|--|
| <b>WHEN</b>  | <i>Before</i>   | <i>After</i>   |
|              | <ul style="list-style-type: none"><li>▪ handling food</li><li>▪ putting on gloves</li></ul>   | <ul style="list-style-type: none"><li>▪ handling money</li><li>▪ using the restroom</li><li>▪ taking a break</li><li>▪ coughing or sneezing</li><li>▪ touching raw meat, or anything that may contaminate your hands</li></ul> |
| <b>WHERE</b> | At your handwashing station. Washing your hands at a nearby building does not replace washing your hands at your handwashing station. |  |
| <b>HOW</b>   | ▪ Wet Hands    ▪ Scrub with soap for 15 seconds    ▪ Rinse    ▪ Dry with paper towel  |  |

## FOOD COOKING TEMPERATURES

**≥ 165°F**

for at least 15 seconds: Poultry, ground poultry, reheated dishes made from previously cooked foods

**≥ 155°F**

for at least 15 seconds: Ground beef, ground pork, raw bratwurst, raw fish sticks or patties, tenderized or marinated meat, eggs that will be hot held

**≥ 145°F**

for at least 15 seconds: Eggs that will be immediately served, seafood, beef steaks, pork steaks

**≥ 135°F**

for at least 15 seconds: Commercially precooked food (such as hot dogs), plant-based food