

# Temporary Food Stand Requirements



## SUPPLIES

### REQUIRED SUPPLIES

- Temporary food license or authorization
- Disposable gloves/deli paper/napkins
- Extra serving utensils
- Hats or hair restraints
- Trash cans
- Coolers with ice (if applicable)

### ADDITIONAL SUPPLIES FOR GRILLING EVENTS

- All items from the "Required Supplies" Checklist
- Handwashing station
- Coolers with ice (one for raw meat, one or more for other food)
- Hot holding equipment (chafing dishes, etc.)
- Metal stem thermometer
- Fire extinguisher

## EVENT CHECKLIST

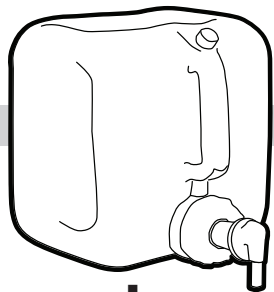
<b>BEFORE THE EVENT</b>	<ul style="list-style-type: none"> <li>▪ Read temporary food stand policy and requirements</li> <li>▪ Apply for temporary food license or authorization</li> <li>▪ Receive license and/or authorization from Environmental and Occupational Health and UW Risk Management</li> </ul>	<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>
<b>TRAIN VOLUNTEERS</b>	<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>
<b>SET UP THE EVENT</b>	<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>
<b>DURING THE EVENT</b>	<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>
<b>AFTER THE EVENT</b>	<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

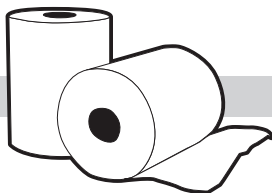
## SET UP



Jug of water with free-flowing spigot



Hand soap



Paper towels



Bucket to catch dirty water



Trash bin for used paper towel

## USE

### WHEN

#### *Before*

- handling food
- putting on gloves

#### *After*

- handling money
- using the restroom
- taking a break
- coughing or sneezing
- touching raw meat, or anything that may contaminate your hands

### WHERE

At your handwashing station. Washing your hands at a nearby building does not replace washing your hands at your handwashing station.

### HOW

- Wet Hands
- Scrub with soap for 15 seconds
- Rinse
- Dry with paper towel

## FOOD COOKING TEMPERATURES

**$\geq 165^{\circ}\text{F}$**

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

**$\geq 155^{\circ}\text{F}$**

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

**$\geq 145^{\circ}\text{F}$**

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

**$\geq 135^{\circ}\text{F}$**

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