

Temporary Food Event - Food Safety Guide

Required Supply List	Individually Packaged Food ¹	Unpackaged Food, No Prep ²	Food Prep ³
<input type="checkbox"/> Hand sanitizer	X		
<input type="checkbox"/> Sanitizing hand wipes <i>OR</i> handwashing station		X	
<input type="checkbox"/> Handwashing station (<i>see required supplies on next page</i>)			X
<input type="checkbox"/> Waste water disposal (<i>not in storm sewer or on ground</i>)		X	X
<input type="checkbox"/> Disposable gloves/deli paper/napkins		X	X
<input type="checkbox"/> Extra serving utensils		X	X
<input type="checkbox"/> Hats or other hair restraints		X	X
<input type="checkbox"/> Trash cans	X	X	X
<input type="checkbox"/> Covers/lids/sneeze guards		X	X
<input type="checkbox"/> Sanitizer buckets/spray bottles			X
<input type="checkbox"/> Screened enclosure			X
<input type="checkbox"/> Roped-off grill/cooking area			X
<input type="checkbox"/> Fire extinguisher			X
<input type="checkbox"/> Fire safe extension cords			X
<input type="checkbox"/> Bus tubs for dirty dishes			X
<input type="checkbox"/> Any extra supplies that are specific to your event	X	X	X
<i>If serving perishable foods:</i>			
<input type="checkbox"/> Coolers with ice + back up ice	X	X	X
<input type="checkbox"/> Hot holding equipment	X	X	X
<input type="checkbox"/> Probe thermometer (<i>digital preferred</i>) & alcohol wipes	X	X	X

¹Food comes individually prepackaged (e.g. sub sandwiches, ice cream). ²Food comes prepared and requires portioning (e.g. coffee, hot chocolate, pizza, donuts, bagels, scoopable ice cream, catered meals). ³Food is prepared onsite (e.g. cooking brats, mixing beverages, cutting fruit & vegetables, or assembling sandwiches).

Keep it Fresh:

- Minimize time spent in temperature danger zone (between 41°F and 135°F).
- Replace empty serving dishes with fresh food; don't add new food to filled dishes.
- Discard *ALL* leftovers that were sitting out.

Do:

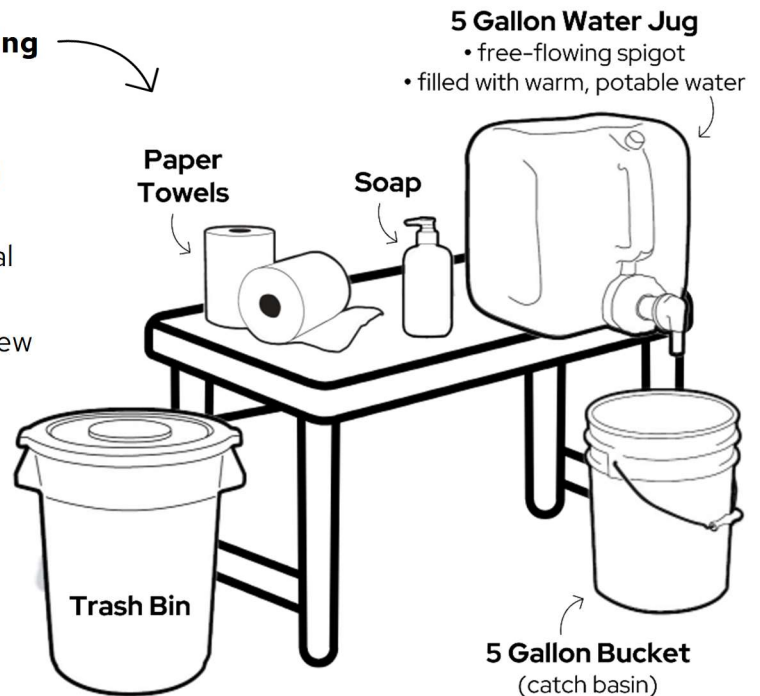
- Get food from licensed & approved suppliers
- Store food 6" off the ground
- Wear a hair restraint
- Cover food and condiments
- Keep raw meat in a separate cooler
- Use and have extra serving utensils
- Use containers that contain a small volume of food and replace them often

Don't:

- Bring food made at home
- Touch ready-to-eat food with bare hands
- Eat, drink, smoke, vape in food areas
- Serve or prepare food when sick
- Let customers serve themselves
- Pick up or have food delivered more than 1 hour before your event

Wash Hands & Use Gloves Correctly

- Wash hands frequently at your **handwashing station**. Use soap and water, scrub for 20 seconds, rinse, then dry with paper towel.*
- Wear gloves or use a utensil when handling ready-to-eat foods.
- Wear gloves if you have polished or artificial fingernails.
- Throw away gloves, wash hands & put on new gloves after:
 - ✓ Tearing your gloves
 - ✓ Handling raw meat, poultry, pork, seafood
 - ✓ Touching your hair, face, phone, money, or anything else that could contaminate hands or gloves
 - ✓ Sneezing or coughing into your hands



*Using hand sanitizer or washing your hands at a nearby building **does not replace** washing your hands at your handwashing station.

Food Temperatures

Check food temperatures with your sanitized & calibrated probe thermometer.

