

# Temporary Food Stand Checklist

Food service thermometer

Chlorine test strips

Chlorine solution, in spray bottle (bleach) 50 ppm

Window box fans (2) one minimum or effective use of screens

Protection from elements canopy or other suitable protection

Potable water under pressure (through food grade hose)

Refrigeration, or coolers with adequate amounts of ice.

Handwashing station (vessel with stopcock and catch basin)

Handwash towels

Handwash soap (antibacterial)

Sneeze guard for food protection during service and preparation

Ability to generate hot water on site

Single vat sink large enough to immerse largest utensil, with associated drainboards or adequate associated space for air drying of equipment. (Local restaurant supported food stands will not be required to provide a single vat sink on site, rather, utensil washing should be done at the restaurant)

Food storage on site shall be above ground level

Waste water to be disposed in a sanitary sewer system by contract with wastewater contractor.

Keep hot foods hot. 135°F or above

Keep cold foods cold 45 f or below.

Reheat foods to 165 f and then hold at least 135°F

**All potentially hazardous foods such as cream-filled pastries, and pies, and salads such as potato, chicken, ham, crab, etc., shall not be served.**