Temporary Food Events - Safety Sheet

Hand Washing
Wash your hands: Before handling food, Before putting on gloves, After handling money, After using the restroom, After taking a break, After coughing or sneezing, After touching raw meat, or anything that may contaminate your hands.

Grilling/Cooking Events must provide a handwash station with: soap, towels, and free-flowing water. (Handwash station kits are available for purchase when you pick up you permit)

No Bare Hand Contact
Ready-to-eat food cannot be touched by bare hands. Eliminate bare hand contact by using gloves, utensils or deli paper.

Food
Food cannot be prepared or stored at home. Food must come directly from the vendor to the event, unless otherwise approved by Environmental Health. Grilling is limited to commercially pre-formed hamburger patties and commercially pre-cooked meats (the following must be commercially pre-cooked: chicken, brats, hot dogs and other sausages)

Temperature
Keep potentially hazardous food out of the Temperature Danger Zone which is between 41°F-135°F.

Food Protection
➢ Keep food covered.
➢ Store food, utensils and equipment at least 6 inches up of the ground.
➢ Have extra cooking/serving utensils available in case one gets dropped or contaminated
➢ Wipe off tables with sanitizer solution using one capful of bleach per gallon of water.
➢ No self-service unless food is individually packaged.
➢ Condiments should be individual packets, plastic squeeze bottles, or pump dispensers.
➢ Mechanical refrigeration and approved heating equipment is required if event is over 4 hours long.
➢ Keep raw meat separate from ready-to-eat food. Separate coolers are needed for raw meat and ready-to-eat food.
  ▪ Coolers should be self-draining to let out water as the ice melts.
➢ If in mechanical approved refrigeration raw meat needs to be stored below other food products.

Thawing Food
Never thaw food at room temperature. If you need to thaw food it must be done in an approved refrigerator, (ask your vendor to thaw them for you).

Safety
If grilling, rope or barricade the grilling area to prevent customers from getting burned. Have a fire extinguisher on-site. (Call 265-5000 for fire extinguisher information)

Personal Hygiene
Wear clean clothes and wear a hair restraint (hat, hair net bandana, or scarf) and pull long hair back.
Do NOT eat or drink in a food prep/serving area.

Make the customer happy
Provide napkins and waste receptacles. If you want/need plates and utensils they must be disposable. Clean up any spillage and trash when you’re done.