## Temporary Food Stand Requirements

### BEFORE THE EVENT
- Read temporary food stand policy and requirements
- Apply for temporary food license or authorization
- Receive license and/or authorization from UHS Environmental and Occupational Health and UW Risk Management
- Gather items on checklist
- Get food from approved vendor (food cannot be made or stored at home)
- Have your vendor thaw your food (never thaw food at room temperature)

### TRAIN VOLUNTEERS
- Handwashing: where to wash hands, when to wash hands, how to wash hands
- Bare hand contact with food is prohibited. Instead, use disposable gloves, utensils, deli paper, etc.
- No eating or drinking in your food prep and service areas
- Wear a hair restraint
- Volunteers shall serve the public (no customer self-service shall occur)

### SET UP THE EVENT
- Set up handwashing station
- Distribute trash bins
- Store food 6" off of the ground (use milk crates, boxes, etc.)

### DURING THE EVENT
- Keep cold food cold (≤41°F) using coolers
- Keep hot food hot (≥135°F) using chafing dishes or electric hot hold units*
- Keep raw meat in a separate cooler
- Cook raw food completely through*
- Cover your food (keep food in bags, condiments shall be in squeeze bottles, etc.)

### AFTER THE EVENT
- Wipe everything down with sanitizer wet wipes
- Dispose of trash and waste water in approved places
- Discard unused food

### 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

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*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

$\geq 165^\circ F$
for at least 15 seconds: Poultry, ground poultry, reheated dishes made from previously cooked foods

$\geq 155^\circ F$
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

$\geq 145^\circ F$
for at least 15 seconds: Eggs that will be immediately served, seafood, beef steaks, pork steaks

$\geq 135^\circ F$
for at least 15 seconds: Commercially precooked food (such as hot dogs), plant-based food