



TEMPORARY FOOD EVENT REQUIREMENTS

These requirements are exactly what we will be looking for and evaluating especially at the outset of the event. The sooner you implement these safeguards, the less you will see of us as the event goes on!

- **FOOD SOURCE** – Items cannot be created or cooked at a residence. Food must be prepared “on-site” or purchased from a licensed food facility.
- **ELECTRICAL NEEDS & USAGE** - If you must use extension cords, use only commercial cords with ground plugs with the largest wire size (#12 or #14) and in the shortest length you can find. Don’t use “splitters” to increase the number of electrical outlets in your booth. When you arrive, plug in and turn on all electrical equipment. Check all appliances frequently to make sure that you have continuous power and are not tripping electrical breakers.
- **MAINTAINING COLD FOODS** - Provide freezers, effective refrigerators on their coldest settings and/or a sufficient number of ice chests. If using ice chests, use deep food containers and enough ice to keep food product immersed into the ice creating close contact to keep food as cold as possible. Place refrigerators and ice chests in the shade especially protected from the afternoon sun. Cold items must remain 41° Fahrenheit or below.
- **MAINTAINING HOT FOODS** - Use grills, electric steam tables, hot food cabinets, electric roasters or crock pots or to keep food at or above 135° degrees Fahrenheit. No Sterno or alcohol burners allowed **EXCEPT** in enclosed hot food cabinets. Sealed cambros without supplemental heat **WILL NOT** keep foods sufficiently hot for more than a couple of hours. All foods must be thoroughly cooked to at least 165° Fahrenheit before being served. For hamburgers, cook until the juices run clear and there is no pink/red in beef.
- **FOOD HANDLING** - Ready-to-eat foods **MUST** be handled with sanitary utensils or by persons using food handling gloves. No bare hand contact with ready-to-eat foods. **NO EXCEPTIONS!**
- **UTENSIL & HAND WASHING** - Bring several plastic buckets with handles for hauling water, liquid dish soap and household bleach. Set up a 3 step handwashing / ware washing system as follows:

I. WASH
Soap & water

II. RINSE
Clean water

III. SANITIZE
Water & bleach

Rinse wiping cloths and food utensils periodically in bleach water bucket!

Except for foods in a refrigerated truck or a freezer, only bring foods to the event site that will be sold in 3-4 hours to maximize freshness and safety.