Food Safety Check List Temp Events

- Cold Holding 41 degrees
- Hot Holding 135 degrees
- Cooking/reheating 165 degrees
- Do not thaw potentially hazardous food at room temperature
  - in refrigeration
  - under cold running water
  - in the microwave, only if you are cooking it right away
- All food items must be stored at least 6 inches off the floor
- Person in charge must be able to demonstrate food safety knowledge and be on site at all times of operation
- Thermometers must be in all cold holding units and you must have food thermometers for taking temperatures. Don’t guess!
- Sanitizers- Bleach or Quat/Test strips. Test your buckets each time they are made
  - Bleach- 50 to 100 ppm
  - Quat- usually 200 to 400 ppm
  - Sani-wipes are allowed to wipe down surfaces
- 3 compartment sinks- If you are serving food that is not pre-packaged, you need one to wash, rinse, and sanitize
- Hand washing stations/Gloves do not make you invincible! Wash hands and change gloves in between tasks! Place hand washing stations so they are accessible to all employees, encourage hand washing
- Hair restraints- Tie your hair back, wear a cap, or a hair net
• DO NOT EAT, SMOKE, OR DRINK IN FOOD PREP AREAS! THIS IS THE MOST COMMON VIOLATION AT TEMP EVENTS. A STRAW AND A LID IS REQUIRED IF YOU WANT TO DRINK IN FOOD PREP AREAS
• Personal Hygiene- Clean clothes, trimmed finger nails, no ill employees or infected lesions
• Dispose of solid and liquid waste. No dumping!
• Ice chests will not be used for cold holding for events lasting more than 1 day
• ABSOLUTELY NO FOOD PREPARED AT HOME! ALL FOOD MUST BE PREPARED ON SITE OR AT A PERMITTED FACILITY
• PERSONS IN CHARGE ARE RESPONSIBLE TO GET THIS INFORMATION TO ALL PEOPLE WORKING IN THE BOOTHS!
• THE SAME RULES IN RESTAURANT FACILITIES APPLY TO TEMPORARY EVENTS. YOU DO NOT WANT TO GET PEOPLE SICK