

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**