

CHECKLIST FOR TEMPORARY FOOD VENDORS

The following list identifies guidelines that should be met while serving food and operating a temporary food establishment.

PERSONNEL

- Workers should have proof of attending a food safety course (contact your local Office of Environmental Health for more information)
- Workers should be healthy and free of any open or infected wounds.
- Clean clothing and clean hands.
- No smoking in food preparation or dishwashing areas.
- Hands washed frequently.

DISHWASHING

- Three dishpans to wash, rinse, and sanitize
- Liquid soap
- Rack for air-drying
- Sanitizer (i.e. bleach)
- Dishcloth or sponge

PROTECTION OF FOOD-RELATED ITEMS FROM CONTAMINATION

- Paper and plastic items, utensils, and equipment:
 - Stored upside down
 - Stored off the ground
 - Covered to keep clean

WASTE CONTAINERS

- Covered plastic or metal containers with plastic bag liners. Dispose of all liquid and solid waste properly.

WHAT YOU NEED TO HAVE...

Provide a way to keep foods cold:

- A refrigerator that will hold air temperatures at 40°F or colder – **check temperatures often**
- A freezer that will hold air temperature at 0°F or colder
- Ice may be used if the following conditions are met:
 - All food is stored in sealed, water-tight containers
 - You have enough commercially-prepared ice to last all day – **do not bring ice from home**
 - Keep receipts for all ice purchased on hand at your food stand
 - You have a system for the melted ice to continually drain (i.e. drain spigot of cooler left open)
 - You have a bucket to collect the wastewater

THESE UNITS MUST BE ABLE TO MAINTAIN CONSTANT FOOD TEMPERATURES AT 40°F OR COLDER AT ALL TIMES!

- Provide a way to keep foods hot:
 - Electric hot plate
 - Electric skillet
 - Propane gas grill
 - Charcoal grill, etc.

THESE UNITS MUST BE ABLE TO MAINTAIN CONSTANT FOOD TEMPERATURES AT 140°F AT ALL TIMES!

PROPER DISHWASHING AND SANITIZING SET-UP

Three dish pans, one each for washing, rinsing, and sanitizing

Sanitizing solution, such as liquid chlorine bleach (no scented brands) and water

- 1 capful of bleach/gallon of water (use 2 capfuls when cleaning heavy duty equipment or disinfecting)

- Do not use hot water

Dish racks to air-dry dishes – **Do not use a cloth towel to dry dishes, only paper towels should be used.**

AN APPROVED SOURCE OF WATER AND WASTE DISPOSAL

Hoses for water must be disinfected prior to use. Use clean, food-grade hoses. **Do not use garden hoses.**

Enough containers to prevent garbage overflow at your site.

Access to a dumpster for your garbage bags – **Keep garbage containers covered and away from food preparation areas.**

PROPER HANDWASHING SET-UP (see attached handout)

*This is **not** the same as a 3 compartment sink for cleaning dishes*

Liquid hand soap and paper towels must be kept by the sink

PROTECT YOUR FOOD FROM CONTAMINATION FROM COUGHS, SNEEZES, DUST, FLIES, AND OTHER INSECTS.

KEEP HOT FOODS HOT AND COLD FOODS COLD AT ALL TIMES.

It is important to handle foods safely at all times. Foods must be prepared on-site, the day of the event. **DO NOT MAKE FOODS AT HOME.**

STORE ALL MEATS ON THE BOTTOM SHELF TO PREVENT CONTAMINATION OF READY-TO-EAT FOODS IF THE PACKAGE LEAKS

ANIMALS ARE NOT ALLOWED IN THE FACILITY.....even if they are not in the cooking or serving area!

Use only foods that come from an approved source, such as a grocery store or a restaurant supply store. **DO NOT USE HOME CANNED FOODS.**

For more information contact:



**Office of Environmental Health
Pawnee Indian Health Center
918-762-6580**