





## Food Source:



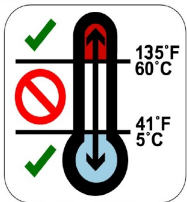
- All food, including ice, must be from an approved permitted source, i.e., restaurant or grocery store.
- Prepared food **MUST** be from your commercial kitchen or from another permitted food business.
- Cooking and assembly may take place on-site.
- **NO FOOD PREPARED AT HOME** (*Exceptions may be granted for pre-approved "Cottage Food"*)
- All water to be used for cooking **MUST** come from an approved source, i.e., restaurant, grocery store, or permitted establishment.

## Covered and Protected:



- Overhead covering required when outdoors.
- Ensure food containers all have lids or are otherwise covered to protect from weather and pest.
- Grills and deep fryers may be extended pass overhead covering to comply with fire code.

## Monitor Food Temperatures:



- Use a calibrated metal stem thermometer to verify safe temps. (thermometer should range 0°F-200°F)
- Make sure previously cooked foods are **reheated ≥ 165°F before** putting them into a warmer.
- Store Cold Foods ≤ 41°F
  - ⇒ Ice chests may be used to keep items cold. Ice inside **CANNOT** be used for consumption if it's being used to keep food items cold.
- Store Hot Foods ≥ 135°F
  - ⇒ Gas or electric hot holding units are preferred.
- Cook meats to appropriate minimum temps:
  - ⇒ Raw Chicken ≥ 165°F
  - ⇒ Raw Hamburger or Other Ground Meat ≥ 155°F
  - ⇒ Whole Muscle Beef, Pork, or Fish ≥ 145°F



NO Push-Button Spout



Approved Flip Spout



## Handwashing Station:

- Minimum of 5 gallon container with free-flowing flip spout (NOT push-button)
- Liquid hand Soap
- Single-Use Towels (secured so they don't blow away)
- Catch bucket for wastewater
- Trash container for used paper towels
- Wastewater/Greywater **CANNOT** be dumped on ground or in sewer. (HANDWASHING only can be dumped down sanitary sewer)

## No Bare Hand Contact:

- Use clean gloves or utensils to avoid touching ready-to-eat foods with bare hands.
- Wash hands before putting on gloves.
- Change gloves often.

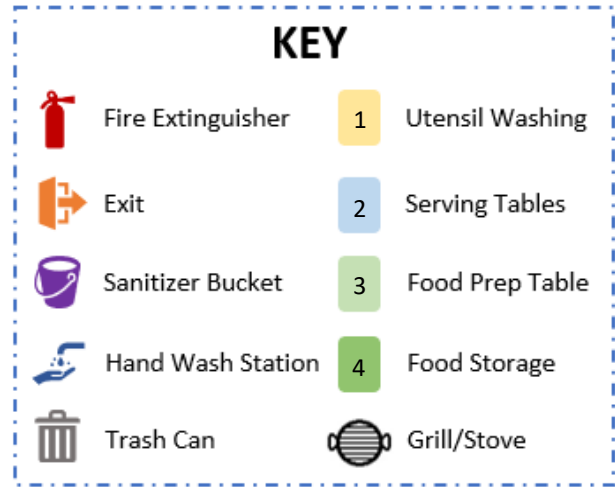
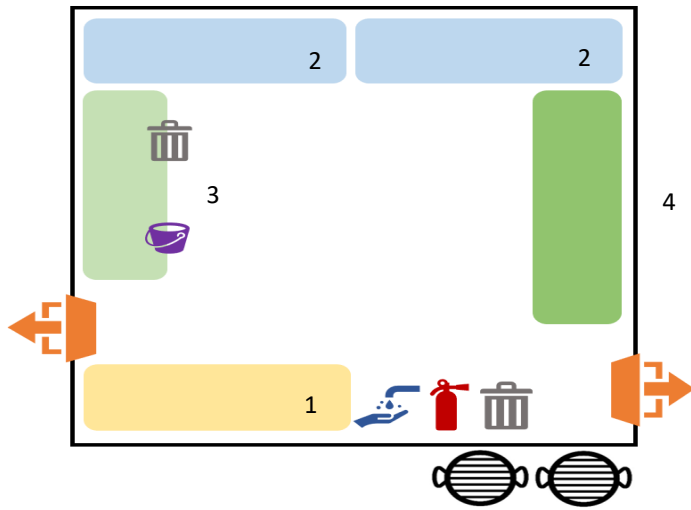


## Washing/Sanitization and Utensils:

- 3 Bin Wash/Rinse/Sanitize setup is required if you do not have a permitted Commissary Kitchen.
- Food service utensils must be washed, rinsed and sanitized in a three step approved method (see images below) or have enough utensils for daily operations. (Utensils must be changed out every 2 hours)
- Cloth sanitizing towels must be stored in sanitizing bucket with proper mix of 100 parts per million (ppm) of chlorine solution. (1Tbsp of bleach per gallon of water)
- Test strips should be available for testing.



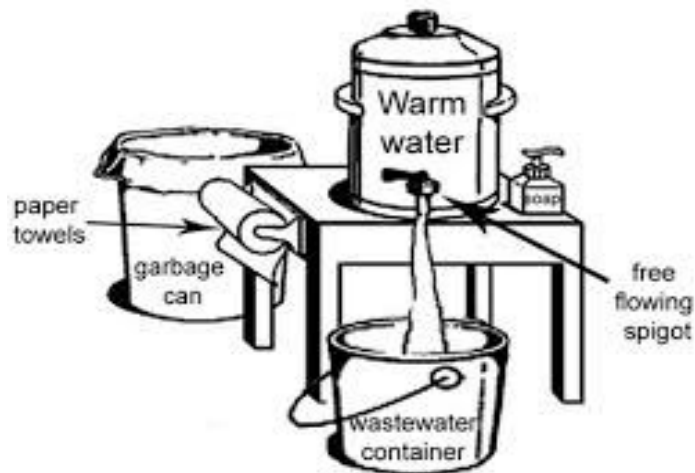
## Sample Suggested Set Up Under Canopy



**Canopy Layout:** Suggested utensil washing and hand-washing station setup for a temporary food event. The top diagram shows a three-step utensil washing station with labeled tubs for wash (soapy water), rinse (clean water), and sanitize (bleach solution), supplied by a dedicated water container. Clean water containers are stored below, and a labeled wastewater bucket is placed to the side. Soap and bleach bottles sit on the table. A note indicates this station must be separate from the handwashing station.

**Key / Legend:** Legend identifying symbols used in the canopy layout. Icons represent a fire extinguisher, exit, sanitizer bucket, handwashing station, trash can, and grill or stove. Numbered labels indicate: 1 for utensil washing, 2 for serving tables, 3 for food prep table, and 4 for food storage.

## Sample Suggested Set Up For Hand Washing



**Example Handwashing Set-up:** Diagram of a temporary handwashing station. A container labeled “warm water” sits on a table with a free-flow spigot dispensing water into a wastewater bucket below. A soap dispenser is on the table next to the container. Paper towels are mounted on the side of the table, with a garbage can positioned nearby for disposal.

