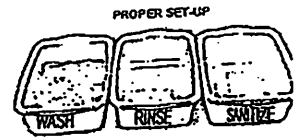


# CHECKLIST: TEMPORARY EVENT FOOD OPERATION

Out of State/County vendors need to provide an inspection from commissary or kitchen where food is prepared and stored and complete contact information.

- **SERV SAFE CERTIFICATION CERTIFICATE**
- Handwashing stations must be set up in the stand or no more than ten feet from the stand and accessible at all times. Soap and paper towels are provided at station and set up before operation begins. Hand water temperature shall be at least one hundred (100) degrees Farenheit (410 IAC 7-24-342(a).
- Employees must wash hands at frequent intervals. Gloves and hand sanitizer are not a substitute for handwashing
- Eating, drinking, smoking or chewing gum are not permitted in the stand.
- No home-prepared foods can be used or offered to the public.
- All potentially hazardous foods must be maintained above 135 F or below 41 F at all times. A probe thermometer is required for temperature monitoring.
- A separate container shall be set up with an approved sanitizer, and used for storing and rinsing wiping cloths. Wiping cloths are to be used for sanitizing all food contact surfaces.
- Sanitizer set up: 2 tsp. Chlorine bleach to 1 gallon of water equal to 100 ppm or Quat sanitizer as per manufacturer's instruction equal to 200 ppm. Chemical test strips are required to monitor concentration.
- Only limited food preparation shall be conducted in a licensed establishment.
- No bare hand contact with exposed ready to eat foods. Use deli paper, tongs, spoons spatulas or gloves.
- Foods transported from licensed establishment to event site shall be maintained as hot foods above 135 F or cold foods below 41 F. Foods shall be protected from contamination during transportation.
- Frozen foods must be thawed before the event or stored at 41 F or below in an insulated cooler, then cooked.
- An overhead covering shall be provided over all food preparation, cooking, serving areas. Any open flame grills or fryers must be placed outside of the overhead covering in accordance with Uniform Fire code.
- Food products shall be shielded or covered to protect from consumer contamination.
- Flooring shall be concrete or asphalt. Stands on grass, gravel or dirt shall be covered with mats, removable platforms, duckboards or other suitable materials.
- Ice used to chill food and packaged drinks shall not be used as ice for consumption.
- All employees handling food shall wear a hat, hairnet, visor or scarf.
- Vendors must have access to potable water from an approved source at all times.
- Food grade hoses must be used for "potable" water (drinking, cooking, hand washing).
- No grease, waste water or food debris may be dumped in storm sewers or ditches. Properly dispose of water according to law.

## **DISHWASHING**



## **HANDWASHING**

