

# FOOD STAND CHECKLIST

- Hand washing station(s) with soap, towel and catch bucket set-up before preparing or working with food.
- Hot and cold holding equipment
- No ill workers or volunteers
- Raw animal foods stored separately
- Gloves, tongs, deli tissue on-site for staff
- Metal stem thermometer
- Overhead canopy or tent
- Foods protected with container covers or sneeze guards
- Grill or fryer area roped off and outside canopy
- Sanitizer buckets/spray bottles (bleach, quaternary ammonia)
- Dishwashing set-up or spare utensils on-site if dropped or dirty
- Screened enclosure for on-site food preparation(chopping/cutting)
- Food and other items stored off of ground
- Place to dispose of waste water (NOT in storm sewer or on ground)
- Food Permit posted in public view

## CONTACT US

Environmental Public Health Consortium  
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## Please Remember

All food and beverages must be prepared on-site or at a food establishment that is currently inspected.

- Do NOT reuse single service articles such as aluminum pie pans or cups
- Eating, Drinking, and smoking are prohibited in temporary food stands.



- The Stand shall not be located within 100 ft. of a barn or enclosure housing animals or other source of odors or insects
- Workers who have any type of infection on exposed areas of the body, or who have a communicable illness shall not be allowed to work in the food stand.

## TEMPORARY FOOD STANDS



Temporary Food Establishment:

A food service establishment that operates for a period of not more than fourteen (14) consecutive days in conjunction with a temporary event or celebration, such as a fair, carnival, circus, occasional sales promotion, farmer's market, etc.

Depending upon the number of days of food service and the types of food being served, churches, religious, fraternal, service clubs, civic organizations, youth or patriotic organizations may be exempt from licensing a temporary food establishment. Contact the Environmental Public Health Consortium to determine if you need a license.

Temporary operations often require that the food service is set up outdoors or in locations where keeping foods safe and sanitary is challenging. By following these guidelines, temporary food service operations will minimize the possibility that a foodborne illness will occur.

# KEY POINTS

## 1. Approved Source

All food must be from an approved source. Home-prepared foods are NOT allowed. Water must be from a potable source.

## 2. Temperatures

### Minimum Cooking Temperatures

Food	Temp
Poultry and Stuffed Meats	165°F
Ground Meats (i.e. Hamburger)	155°F
Pork	145°F
Seafood	145°F
Other Potentially Hazardous Foods	145°F
Commercially Precooked Foods (precooked brats, hot dogs)	145°F

### Remember!

- Keep cold foods at or below **41°F**
- Keep hot foods at or above **135°F**
- Reheat food to at least **165°F within 2 hours**
- Cool foods rapidly from **135°F to 41°F within 6 hours**.

## 3. Hand Washing Station



### Provide

- 5+ Gallon Food Grade Container
- Hand Soap
- Free Flow Spigot
- Paper Towels
- Catch Bucket
- Trash Bin

*Push Button spigots are not allowed*



Failure to provide proper hand washing stations may result in stand closure



Hand Sanitizer may **NOT** be used in place of hand washing

## 4. Gloves, Tongs, Deli Tissue

- A food worker's bare hands shall not touch ready-to-eat-foods (this includes ice)
- Always wash hands **BEFORE** putting on new gloves
- Discard gloves after handling raw foods, sneezing/coughing in hands, changing tasks/work areas, touching face or when gloves are contaminated

## 5. Food Thermometer

Use a stem thermometer with accuracy of +/-2°F and a range of 0°F-220°F.

Meat thermometers are not allowed!



## 6. Dishwashing

If washing utensils onsite, use three dish tubs, set up in this order:



*Have test strips to test check sanitizer concentration.*