



Special Event Food Guidelines

Food Guidelines

1. Only foods from approved sources allowed to be served.
 - **No home prepared foods will be permitted.**
2. Keep potentially hazardous cold foods at 41 degrees and hot foods at 140 degrees at all times. Ex: Ice Chests, Refrigerators, Electric warmers etc....Provide *calibrated metal stem thermometers* for checking product temperature throughout the day.
3. Cooking of potentially hazardous food is to be done at the restaurant/store and foods are to be transported to event at proper serving temperatures. Keep preparation of food on site to an absolute minimum. If you are cooking on site: Cook to required temperatures and avoid cross contamination of raw and cooked foods. Equipment on site must be capable of cooking all foods to required temperatures.
4. Provide gloves/sanitizer gel/ or dip/or serving utensils so that you may keep bare hand contact with food to a minimum.
5. Provide hand wash station to consist of :
 - Container with spigot for clean potable water
 - Antibacterial liquid soap and paper towels
 - Container to "catch" dirty water from washing
 - Provide **ware washing** station for serving utensils etc. to consist of the following 3 bucket setup:
 - **Wash** container (soap and potable water)
 - **Rinse** container (clean water only)
 - **Sanitize** container (sanitized water mixture)
6. Please provide test strips for your choice of sanitizer to be used. Chlorine to be 50 to 100 PPM. Quats to be 200 PPM.
7. All food related items (including drinks, ice, condiments, and plastic utensils are to be stored OFF the floor at all times.
8. You must provide a hard surface to prep or cook on if it's not available at the event.
9. Ice used for consumption must be stored separately from ice used to refrigerate bottles, cans and/or cartons, etc.
10. Any concession trailer to be equipped to achieve compliance w/above.
11. All food to be properly containerized to protect from contamination.
12. Please provide overhead coverage to protect foods from contamination.
 - a. (i.e. tents etc.)
13. **Inspections will be performed on all temporary food service permits that are issued.**