Food Stand Checklist

- Hand washing station(s) 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 areas 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 onsite 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)
- Outagamie County Permit posted in public view

TEMPORARY FOOD STANDS: KEY POINTS

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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 Cook Temperatures

- 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): 135°F

- 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.

Questions? Call 920-832-5100
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

When handling ready-to-eat foods (buns/chips) wear gloves. 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 Equipment

Check Food Temperatures
Use a stem thermometer with an accuracy of 2°F and a range of 0°F–220°F. Meat thermometers not allowed!

Hot and Cold Storage
HOT - Use Nesco units crock pots, steam tables. Not Sternos (i.e. chafing dishes)
COLD - Use cooler with ice or mechanical refrigeration

6. Dishwashing

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

1. WASH
   - Hot Water + Soap
2. RINSE
   - Clean Water
3. SANITIZE
   - Water + Bleach (100 ppm)
4. AIR DRY
   (Do not towel dry)

Have test strips to test check sanitizer concentration.