

Food Safety Guidelines

Special Event Vendor/ Food Trailer / Truck

- Only food from an **approved source** allowed to be served. **No home prepared foods** will be permitted.
- Keep potentially hazardous **cold foods at 41 F degrees** and **hot foods at 135 F degrees** at all times. EX: Ice Chests, Refrigerators, Electric warmers etc...
- Provide calibrated metal stem thermometers for checking products temps throughout the day. (digital are suggested)
- Cooking of potentially hazardous food is to be done at the restaurant/store (if possible) and foods are to be safely transported to the event at proper temperatures.
- Keep Preparation of food on site to an absolute minimum. Cross contamination prevention is paramount so avoid bringing raw meats to the event if possible.
- If cooking on-site, **cook food to required temperatures** and **avoid cross contamination** of raw and cooked food.
- Equipment on site must be capable of cooking all foods to required temperatures.
- Must provide gloves and or serving utensils to protect food when handling * surfaces to be clean and sanitized to protect from cross contamination

Hand wash station to consist of the following:

Container with continuous flow spigot for clean potable water
(ex: at bottom) warm water if possible

Liquid/ pump soap and paper towels

Container to catch dirty water from washing

Provide ware washing station for serving utensils and food containers to consist of the following three bucket set up or sinks:

Wash container (soap and potable water)

Rinse container (clean water only)

Sanitize container (sanitized water mixture) and test strips needed

Other important info:

- Please provide test strips for your choice of sanitizer to be used. Chlorine to be 100ppm/ Quats to be 200ppm / all sanitizers to be used per label
 - All food related items (including condiments, drinks, ice and plastic utensils are to be stored off the floor/ground at all times.
 - To provide a hard surface for flooring if it's not available at the event.
 - Ice used for consumption must be stored separately from ice used to refrigerate bottles, cans or cartons.
 - Sufficient trash receptacles to be provided
 - Trucks and trailers to be equipped with sufficient fresh water and waste water holding tanks
 - Tents and table vendors will need to confirm sufficient fresh water /waste water disposal availability (both may be available by the event organizer)
 - When using water hoses, to provide nsf food grade hoses protected from back siphonage
 - All foods to be properly protected from contamination. (covers/lids/sneeze guards etc)
 - All food prep areas to be protected from overhead contamination (check with fire dept)
 - All trailers or trucks must be equipped to achieve compliance with applicable codes
 - All food service workers should wear effective hair restraints and clean clothing etc ..
- Inspections will be performed on all Temporary/special event food service permits**



Hand wash continuous flow container