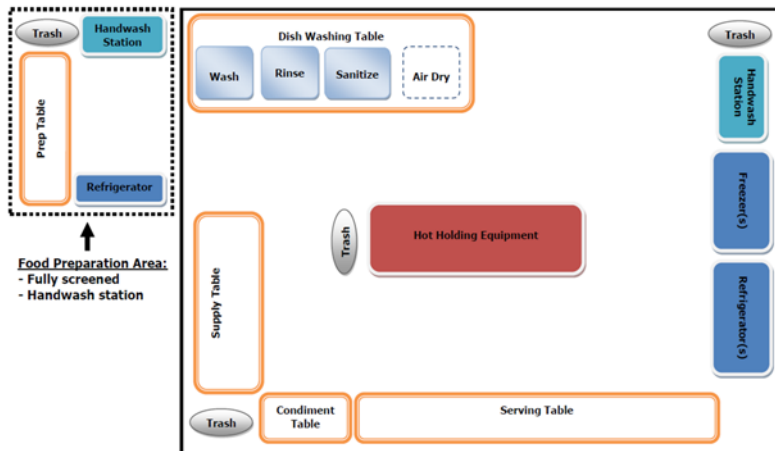


Food Stand Checklist

- Hand washing station(s)
- Hot/cold holding equipment
- No ill workers
- Raw animal foods separated
- Gloves/Tongs/Deli Tissue
- Metal stem thermometer
- Overhead canopy/tent
- Foods protected with covers/sneeze guards
- Grill/fryer areas roped off and outside canopy
- Sanitizer buckets/spray bottles (bleach, quaternary ammonia)
- Dishwashing or spare utensils
- Screened enclosure for onsite food preparation
- Food and other items off of ground
- Place to dispose of waste water (NOT in storm sewer or on ground)

Example Food Stand Layout

Cooking Area:
 - Roped off
 - Not under canopy
 - Handwash station nearby (less than 15 feet away)



TEMPORARY FOOD STANDS: KEY POINTS



Chippewa County Health Department
 Environmental Health Division
 508 Ashmun Street Suite 120, Sault Ste. Marie, MI
 (906) 635-3620 www.chippewahd.com



First review the permit application materials online (www.chippewahd.com/Page/619), then follow the key points in this handout to ensure a safe and successful food stand.

1. Approved Source

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

2. Temperatures

Minimum Cook Temperatures

Poultry; 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.**

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

Always wash hands BEFORE putting on new gloves. Discard gloves after:

- Sneezing or coughing into hands
- Handling raw animal foods
- Touching hair or face
- Tearing or otherwise contaminating
- Changing activities/work station

5. Food Equipment

For Cold Holding:

- ANSI approved commercial refrigeration
- Homestyle refrigerators must hold temperature at 41°F or below.



For Hot Holding:

- ANSI approved units: Nesco roasters, pizza ovens, steam tables
- Not approved: Sternos (i.e. chafing dishes)



Provide a 0-220°F metal stem thermometer to check food temperatures, as well as a way to clean between uses (sanitizer or alcohol wipes).

6. Dishwashing

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

1. WASH

2. RINSE

3. SANITIZE

4. AIR DRY



(Do not towel dry)

Provide test strips to test sanitizer concentration.