



### **Event Checklist – Did You Forget Anything?**

- ✓ Food probe thermometer available to check internal temperature of hot and cold hazardous foods
- ✓ Thermometers in each cooler/fridge/freezer
- ✓ Adequate protection provided to ensure food is not contaminated (e.g. lids, plastic wrap, aluminum foil, sneeze guards)
- ✓ Food is kept off the ground
- ✓ Utensils (e.g. serving spoons, tongs, spatulas, etc) are used to minimize direct contact with food and a back-up supply is available if washing and sanitizing is not available on-site
- ✓ Leak proof containers provided for storage of wastewater
- ✓ Detergent and sanitizer (e.g. bleach)
- ✓ Liquid soap, paper towels, garbage can and wastewater container at hand wash sink
- ✓ Clean outer garments and aprons
- ✓ Hairnets, caps or other hair restraints must be worn at all times while handling food
- ✓ Adequate supply of garbage bags
- ✓ Wiping cloths or sponges for cleaning and sanitizing

## Health Inspection Guidelines for Food Vendors

- All food must be obtained from an approved and inspected commercial source. No home-jarred, home-canned foods, or home prepared hazardous foods shall be used, sold or given away.
- Design your booth with food safety in mind (e.g. overhead canopy if outside). No eating, drinking or smoking in food preparation areas. Only food workers are permitted inside the food preparation area, animals are excluded. If you have fire safety concerns, contact the local fire department.
- Allowing hazardous foods to remain in the temperature danger zone (4°C to 60°C) (40°F to 140°F) for more than 2 hours has been the cause of many food poisonings.
- Cold foods must be kept at 4°C (40°F) or colder.
- Hot foods must be kept at 60°C (140°F) or hotter.
- Frozen foods must be stored at -18°C (0°F) or colder.
- Cool hazardous foods quickly stirring often or place in shallow pans. Pans should not be stored on top of the other. Check the internal food temperature to see if food is cooling properly.
- Ensure hazardous foods are cooked to appropriate temperatures:

Whole poultry: 82°C (180°F)	Poultry /ground poultry: 74°C (165°F)
Pork: 71°C (160°F)	Ground meat: 71°C (160°F)
Fish: 70°C (158°F)	Eggs: 63°C (145°F)
Food mixtures: 74°C (165°F)	Other hazardous foods: 70°C (158°F)
- If food is reheated, it must reach an internal temperature of 74°C (165°F). Food can only be reheated once.
- Provision must be made for hand washing within your booth. Where a sink with plumbing is not available, a large container of warm water (e.g. coffee urn with a spigot), liquid soap dispenser, paper towels and a bucket to collect wastewater will be adequate.
- The use of disposable gloves can be provided as an additional barrier to contamination. However, gloves are NOT a substitute for hand washing. Frequent and thorough hand washing remains the first line of defense in preventing food borne illness. When gloves are used, they must be changed in between tasks and hands must be washed before putting on a new pair and after taking off a dirty pair. Washing gloves in not acceptable. Gloves are for single use only.
- Hand sanitizing gels are NOT permitted as a substitute for hand washing.
- Utensils used for preparing food must be washed, rinsed and sanitized in a 2-compartment sink. The washing and rinsing would be done in the first sink with the sanitizing in the second sink.
- Wiping cloths or sponges for cleaning and sanitizing must be stored in a sanitizing solution in between uses. For example, mix 1 ml of bleach (5.25 %) with 1 litre of water. Do not add detergent to the mixture.