

# Partial List of Temporary Food Guidelines to Keep In Mind

(Some of the most common things that are seen  
when inspections are conducted at temporary stands)

- Have hand wash station set up (see drawing in yellow booklet)
- Have a wash, rinse, and sanitize set-up to wash the biggest piece of equipment that you are using to prepare food
- Be sure to use un-scented bleach mixed with warm water for your sanitizer solution (1 tablespoon of liquid bleach added to one gallon of water)
- Wear gloves when handling any ready-to-eat foods (ex: foods that go directly from a plate into a consumers mouth: example: buns for sandwiches)
- Be sure to have thermometers to check and monitor temperatures
- Refrigeration temperatures should be 41°F or less
- Cooking temperatures should reach 165°F to kill harmful bacteria
- Hot holding foods should be kept at 140°F or higher (in crock pot)
- Be sure to label all foods out of original containers (ex: salt, sugar)
- Keep food and equipment at least 6 inches above the floor
- Keep food covered and protected from flies, bugs, etc.
- Use a scoop for dipping ice NOT a cup
- Use chlorinated water (public/town water) to make lemonade and ice tea
- Serve only safe ice to public (ice made from chlorinated water or bought ice NOT ice made from a un-chlorinated well or spring)
- Single-service items (forks, spoons, knives, coffee stirs) should be individually wrapped
- Do not store cans or bottles of drinks in un-drained iced—bottles and cans need to be stored in container with a plug to drain excess water
- It is easier to buy individual packets of ketchup, mustard, etc. instead of dealing with bottles
- Buy individual packets of mayonnaise that does not require refrigeration instead of trying to keep mayonnaise bottles cool (same for dairy creamers for coffee)
- Protect against insects, flies, and bugs as needed by covering food, using screens, having serving window
- Minimize the number of food items—keep small, simple menus
- Have someone designated to be in charge of all operations
- Do not prepare too much food ahead of time that must be held at 140°F or higher; prepare food as needed