



**MINIMUM SANITATION REQUIREMENTS  
FOR TEMPORARY FOOD EVENTS**

<b>CHECK LIST</b>
<b>All food must be from an approved source, wholesome and non-adulterated. NO HOME PREPARED OR CANNED FOOD IS ALLOWED Only foods listed on application information sheet will be allowed</b>
<b>Thermometers to measure hot and cold holding temperatures of food shall be on-site at all times.</b>
<b>Food in transport and storage must be free from contamination and maintained at the following proper temperatures: COLD Holding = 45°F / HOT Holding = 140°F / REHEATING (previously cooked food) = 165°F Partial cooking of food is dangerous and not allowed</b>
<b>No unwrapped/unprotected food shall be displayed or available for customer self service.</b>
<b>Condiments shall be contained within single service packets or pump/squeeze type containers.</b>
<b>All food and equipment shall be stored a minimum of eighteen inches (18") off the ground surface. Equipment that is very large and heavy may be stored on a covered ground surface.</b>
<b>Smoking is prohibited in the food service and preparation areas.</b>
<b>Non-absorbent, smooth, easily cleanable work surfaces must be provided.</b>
<b>Each booth is required to have separate handwashing facilities consisting of the following:</b>
<ul style="list-style-type: none"> <li>• Potable quality water</li> <li>• Hand soap</li> <li>• A supply of disposable towels</li> <li>• A refuse container</li> <li>• Proper disposal of waste water</li> </ul>
<b>A separate dishwashing water bucket with a clear water rinse for utensil washing and general counter cleaning. (see attached sheet with sanitizing solution information)</b>
<b>All premises and equipment shall be maintained in a clean and sanitary condition at all times.</b>
<b>Adequate refrigeration facilities to accommodate the volume of food which is planned.</b>
<b>If shellfish are to be sold, the identifying shellfish source tags must be available at the booth at all times. The shellfish must be kept refrigerated or on self draining ice, with a waste bucket below.</b>
<b>A leakproof covered container for grease and oil waste is required and must be carted away and properly disposed of each night</b>
<b>Overhead protection of all food prep and cooking surfaces required.</b>
<b>A log sheet of all workers and volunteers shall be kept posted in booth and returned to QVHD at the completion of the event.</b>

- Application for a temporary food service license and appropriate fee(s) must be received by QVHD at least two (2) weeks prior to the commencement of the event.
- Late fees will be applied if deadlines are not met.

Quinnipiac Valley Health District

*A Regional Health Department Serving Bethany, Hamden, North Haven and Woodbridge, CT*

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# **BASIC FOOD BOOTH REQUIREMENTS**

(TO BE POSTED IN FOOD BOOTH)

**...Cook foods to proper temperatures**

**GROUND MEAT TO 160°F**

**CHICKEN TO 165°F (for 15 seconds)**

**...Keep foods at safe temperatures:**

**COLD foods below 45°F**

**HOT foods over 140°F**

**REHEAT foods to 165°F**

**...WASH HANDS FREQUENTLY**

**...Sanitize equipment and utensils frequently with a bleach solution**

**...Do not cross contaminate** (separate raw and cooked foods)

**...NO SMOKING**

**...Use utensils or disposable gloves, No bare hand contact with ready to eat foods**

**...Keep foods covered**

**...Do not eat or pick on food while working**

**... Wear hair restraints**

**...Do not work if you are ill**

# THERMOMETERS

## REFRIGERATION THERMOMETERS



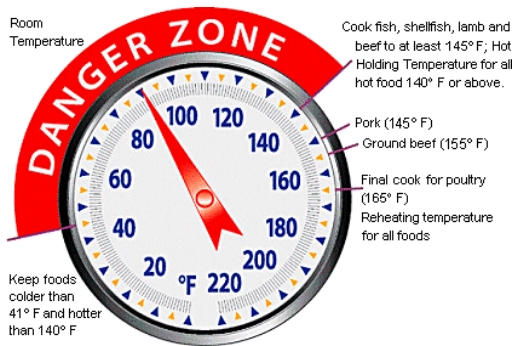
Each refrigeration unit must have a thermometer to measure air temperature.

## FOOD THERMOMETERS



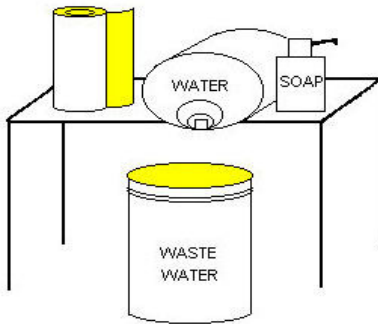
A metal stemmed thermometer must be provided to check the internal temperatures of both hot and cold foods.

## SAFE HOLDING TEMPERATURES



HOT foods 140<sup>0</sup> F or above  
 COLD foods 45<sup>0</sup> F or below  
 REHEAT foods to 165<sup>0</sup> F

COOK FOODS TO PROPER TEMPERATURES  
 GROUND MEAT to 160<sup>0</sup> F  
 POULTRY to 165<sup>0</sup> F  
 SHELL EGGS, FISH, BEEF, and PORK to 145<sup>0</sup> F



Option 2: Supply your own handwash station.

## HANDWASHING FACILITIES

Accessible and convenient handwashing facilities are required in each booth. **Wash hands frequently: before starting work, before engaging in food preparation, after handling raw meat or money, after eating, smoking, coughing, sneezing or using a tissue, after handling garbage and after using the bathroom.** When a designated handwashing sink with water under pressure (option 1) is **not** available, option 2 (illustration on left) can be used. Commercial portable handwashing stations are also available.

## PROPER SANITIZING



Store wiping clothes in a sanitizing solution equivalent to 50-100ppm of available chlorine. If using bleach, this is equivalent to approximately 1 tablespoon of bleach to two gallons of water. For commercial sanitizers, mix the solution according to the manufacturer's directions.

