

TEMPORARY FOOD OPERATION

Date of Event: _____ Time: _____

Location of Event: _____ Contact Person: _____

Organization: _____ Non Profit Yes No

Phone Number: _____ Address: _____

Food is to be obtained from where: _____

Menu: _____

Place where food is to be prepared: _____

Methods of maintaining *hot* food at 135° degrees or above: _____

Methods of maintaining *cold* food at 41° degrees or below: _____

Equipment and utensils to be used: _____

Describe methods to be used for proper washing, rinsing, and sanitizing of equipment and utensils: _____

Describe facilities available for food handlers to wash their hands: _____

Describe method food handlers will use to avoid direct hand contact with ready to eat foods (i.e. gloves, tongs, etc.) _____

*** Please complete diagram on reverse side.**

I certify I have read the guide to temporary food operations. I have or will have all equipment and utensils available necessary to conduct temporary food operations. I will also dispose of all liquid and solid wastes in accordance with all applicable laws, rules, and regulations. I am aware I am subject to a Health Department inspection at any time during operation of the food service.

Signature Date Sanitarian

Checked items below will be required equipment for your operation:

- Metal stem type thermometer (range 0 to 220 °F) to test the internal temperature of hot and cold held foods.
- Detergent and sanitizer for use in 3-compartment method of sanitizing utensils.
- Hair restraints for food workers who are working around exposed food or clean equipment (hats, hair coverings or nets)
- Soap and paper towels for hand washing station.
- Thermometers in coolers

Diagram must include:

- ❖ Hand washing station
- ❖ Food preparation area
- ❖ Hot and cold holding (i.e. roasters, coolers, refrigerators etc.)
- ❖ 3 compartment utensil washing station