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## **BASIC FOOD BOOTH REQUIREMENTS FOR TEMPORARY EVENTS**

- ✓ Sign Log Book before beginning work
- ✓ Keep Foods At Safe Temperatures:
  - Cold Foods Below 45 Degrees F.
  - Hot Foods Above 140 Degrees F.
  - Reheat Foods Rapidly to 165 Degrees F.
- ✓ Wash Hands Frequently
  - Before Starting
  - After Breaks
  - After Using Toilet Facilities
  - After Touching Raw Food Products
- ✓ Sanitize Utensils And Cutting Boards
  - Use Bleach Solution (1Tbl. Bleach in 1Gallon Water)
- ✓ Do Not Cross Contaminate
  - Separate Raw And Cooked Foods
- ✓ No Smoking
- ✓ Use Utensils – NOT Your Hands
- ✓ Keep Foods Protected (Covered and Off the Ground)
- ✓ Do Not Eat or Drink While Working
- ✓ Wear Hair Restraints
- ✓ Do Not Work If You Are Ill

**PLEASE POST**

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