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