



Guidelines

Temporary Food Operations

Post These Guidelines Along With License

The license holder is responsible for informing every food service worker about these guidelines and insuring that everyone follows these guidelines.

1. Keep cold food 41° F. or colder.
2. Keep hot foods 140° F. or hotter.
3. Reheat all foods to 165° F. or hotter.
4. Check food temperatures frequently with an accurate stem thermometer (0°-220° F.)
5. Do not store potentially hazardous foods at room temperature.
6. Keep frozen foods frozen-no room temperature thawing allowed!
7. Protect food from contamination.
8. Use blue or dry ice for coolers. No wet ice storage permitted for food items; drained ice (ie, in a cooler with a drain) may be used only for cooling bottles and cans of beverages-ice used for this purpose may NOT be used IN beverages.
9. Store all foods and utensils at least six inches off the ground.
10. Provide a bleach and water sanitizing solution (1 cap full of bleach in a labeled, pint spray bottle); use to sanitize surfaces in your stand.
11. Wear a hair restraint (baseball caps are fine).
12. Wash hands often and thoroughly.
13. Do not smoke inside food stand.

