

Product must arrive at event in clean and secure transport vehicles. The product must be at correct temperature. Products should never be left unsupervised. Keep food covered until use.

Cold storage units must be provided to keep potentially hazardous foods at 41°F or below. Frozen foods shall be kept **frozen**. Each unit shall have a numerically scaled thermometer to measure the air temperature of unit.

Hot storage units shall be used where necessary to keep potentially hazardous foods at 140° F, or above. A metal stem thermometer shall be present to check internal temperature. The internal temperature of Hamburgers (160° F) must be checked. T-Sticks are acceptable.

Food items must be prepared by personnel trained in food safety and food security procedures.

Wash all raw vegetables, fruit and rice before use.

Employees shall not have any open cuts or sores, and be free of illness.

Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment. *Single-use natural rubber latex gloves are not recommended in food establishments.*

A minimum five-gallon insulated container with a spigot, and a basin, soap and paper towels shall be provided for hand washing. The container shall be filled with warm water. For temporary events sanitizing towels are accepted.

Hats or hair nets shall be worn when preparing any type of food or assembly of food. Aprons shall be worn. Do not wear jewelry.

All cooking and serving areas shall be protected from contamination. BBQ areas shall be roped off or otherwise segregated from the public.

Keep food areas clean. Clean and sanitize all equipment, utensils and other food contact surfaces after every task involving food. All trash receptacles must be covered.

The storage of packaged food in contact with water or un-drained ice is prohibited. Wrapped ready-to-eat foods such as sandwiches shall not be stored in direct contact with ice.

PHFs, with the exception of frozen desserts, must be sold or served on the same day as purchased. All hot food shall be discarded if not used or sold by the end of the day.

All food, equipment, utensils and single service items shall be stored above the floor on pallets or shelving, and protected from contamination. Available utensil must be inverted.

All food shall be protected from customer handling, coughing, or sneezing, by wrapping, sneeze guards or other effective barriers.

Employee drinks and personal items shall be separated from food items. Keep cleaning chemical in a secure, clearly labeled container in non-food area.

Permits must be visible.