



Checklist of Basic Requirements for Temporary Foodservice Events

Please check these items off as you prepare for service to make all of our lives a little easier...

	Gloves, tongs, deli paper, etc. to ensure no bare hand contact with ready to eat foods (bring plenty of back-ups!)
	Handwashing setup (hot water, catch bucket, soap, paper towels, trash can)
	Food menu (that includes a consumer advisory if serving any items to order/under-cooked)
	Calibrated thermometers (for verifying both hot and cold temperatures of food)
	Sanitizer and proper test strips to verify correct concentration
	Temporary 3-compartment sinks (with cloths, dish soap, clean water, and sanitizer solution)
	Cloths and/or paper towels for sanitizing surfaces
	Set up and test out all heating and cooling equipment prior to inspection and foodservice
	All food to be served is from an approved source (please bring receipts, etc. if not in original container)
	Log sheet for staff/volunteers (available for download on our website: www.linncounty.org/603/Food-Safety)
	Have all staff wash hands before you start working with food!
	Try to staff so that you can dedicate people to only work with food and/or only work with money...
	Final reminder, wash your hands frequently and be sure to remind your other staff and volunteers as well!