



Temporary Food Event Setup Checklist

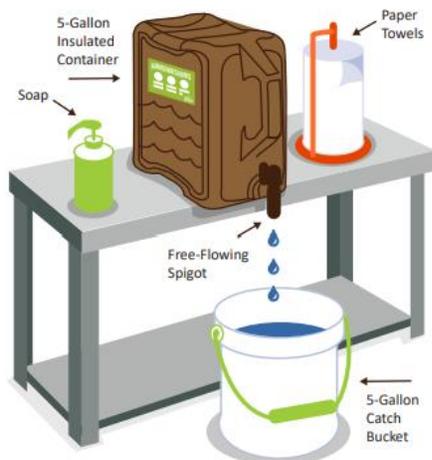
Booth Setup Requirements

Overhead Cover

- All equipment, food, condiments and single service items must be under overhead cover.

Handwashing Station

- Warm water, soap and paper towels
- 5 Gallon catch bucket
- 5 gallon (minimum) insulated container or warm water with a free-flowing spigot
- Sign or poster that notifies food employees to wash their hands
- Additional hand washing setup(s) may be required when handling raw meats or with large and complex operations.

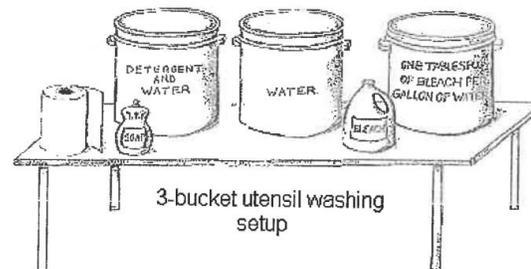


Sneeze Guards

- Required if any food preparations or storage is on the front counter, or in other areas exposed to the public.

Dish Washing Station

- A 3-bucket washing station for equipment, utensils and any other reuse items
- First bucket with detergent and water for washing
- Second bucket with water for rinsing
- Third bucket with a sanitizing solution, most often achieved by adding one teaspoon of bleach per one gallon of water.



Booth Supply Requirements

Approved Sanitizing Solution

- Quat or bleach are most common

Test Strips for Sanitizer Solution

Digital Thin Probe Thermometer

- For measuring internal temperature of thin foods

Gloves or Other Barriers

- To prevent bare-hand contact with ready-to-eat foods

Water

- All water used in the establishment must be potable and from an approved public source. Hoses used to transport potable water must be food grade (no garden hoses). Gray water must be dumped in an approved waste disposal. Do not dump into storm drains, toilets or on ground.

Ice

- Approved Source, commercially made

Food Safety Considerations

Time/Temperature Control for Safety (TCS) Foods

(Previously Potentially Hazardous Foods (PHFs))

Cold Holding

- Must be cold held at 41°F or less. Commercial-grade, NSF-approved, mechanical refrigeration is required for storing TCS foods at events of two or more days, unless otherwise approved.

Hot Holding

- Must be hot held at 135°F or above. Foods cannot be unattended during cooking or hot holding.

Cooling

- Not allowed at a temporary food event.

WA State Food Worker Card

- The person in charge must have a valid Washington state food worker card available for inspection and must be present at all times during the event.

In-Use Utensils

- Store in ice water at 41°F or less, in hot water 135°F or above, or in the food product with the handle out. They may also be stored on a clean surface if they are washed, rinsed and sanitized at least once every 4 hours.

Ideal tent setup

- Below is an example of the most optimal booth with a tent setup up for a temporary food event
- Fully Enclosed Booth with pass-through windows

