

Things to Remember

- Do not thaw potentially hazardous food at room temperature
- Cold holding **41** degrees F
- Hot holding **135** degrees F
- Cooking Temperatures, all **165** degrees F

- All food items must be 6 inches off the floor

- Person in charge must demonstrate food safety knowledge and be on site during times of operation
- Thermometers in all cold holding units and food thermometers for taking temps

- **Sanitizer**- Bleach, Quat, or Iodine/Test strips. Test those buckets every time they are made.

- 3 compartment sinks- If you are serving food that is not prepackaged, you need one!

- **HAND WASHING STATIONS/ Gloves do not make you invincible. Wash hands and change gloves in between tasks!!!! Place hand washing stations so they are accessible to all employees, encourage hand washing!!!!!!!**

- Hair restraints. Tie your hair back, or wear a cap.

- **OPEN DRINKS AND EATING/ MOST COMMON VIOLATION AT TEMP EVENTS.**

- Personal Hygiene

- Disposing of solid and liquid waste

Important Reminders!!!!

- PERSONS IN CHARGE ARE RESPONSIBLE TO GET THIS INFORMATION TO ALL PEOPLE WORKING IN THE BOOTHS
- ICE CHESTS WILL **NOT** BE USED FOR COLD HOLDING FOR EVENTS LASTING MORE THAN 1 DAY