



Temporary Event Checklist

Tent: Must be large enough to cover entire cooking and food prep area



Hand washing setup: Pump soap, Papertowels, Spiggoted Thermos, Catch Bucket



3 Compartment sink setup: 3 large buckets. 1 filled with water + soap, 2nd filled with clean water, 3rd filled with water and 100ppm chlorine sanitizer (100ppm chlorine= 1 tablespoon bleach for 2.5 gallons of water) and labeled.



Wiping cloth bucket : Large bucket filled with water, 100ppm chlorine sanitizer and a wiping cloth. (100ppm chlorine= 1 tablespoon bleach for 2.5 gallons of water)



Refrigerators: All cold foods need to be stored in a mechanical refrigerator and/or freezer.



Gloves: Must be worn while prepping and serving ready to eat foods.



Thermometers: Must be present in all refrigerators/freezers. A probe thermometer must be present and used to monitor hot food temperatures.



Hair nets or hats: Must be worn during food preparation, cooking, and serving.



Food storage: Keep all food items stored at least 6in up off ground.