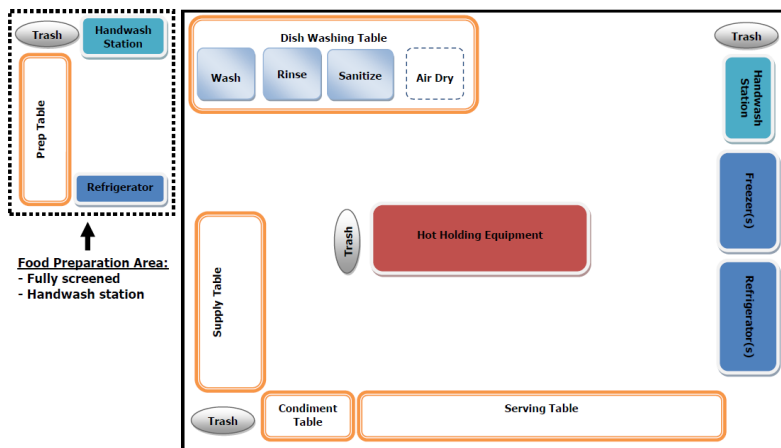


## Food Stand Checklist

- Hand washing station(s)
- Hot/cold holding equipment
- No ill workers
- Raw animal foods separated
- Gloves/Tongs/Deli Tissue
- Metal stem thermometer
- Overhead canopy/tent
- Foods protected with covers/sneeze guards
- Grill/fryer areas roped off and outside canopy: FIRE EXTINGUISHER!
- Sanitizer buckets/spray bottles (bleach or quaternary ammonia)
- Dishwashing or spare utensils
- Screened enclosure for onsite food preparation
- Food and other items off of ground
- Place to dispose of waste water (NOT in storm sewer or on ground)

Example Food Stand Layout

**Cooking Area:** →  
 - Roped off  
 - Not under canopy  
 - Handwash station nearby (less than 15 feet away)



**Food Preparation Area:**  
 - Fully screened  
 - Handwash station

Questions? Call 414-768-8055

## TEMPORARY FOOD STANDS: KEY POINTS



**Public Health**  
 Prevent. Promote. Protect.

**Environmental Health Consortium**  
 Cudahy • South Milwaukee • St Francis

2424 15th Avenue • So MKE, WI 53172  
 414-768-8055

First review the permit application materials online ([www.smwi.org](http://www.smwi.org)), then follow the key points in this handout to ensure a safe and successful food stand.

### 1. Approved Source

All food must be from an approved source. Water must be from a potable source. **Home-prepared, home-canned, and home-baked foods are NOT allowed.**

### 2. Temperatures

#### Minimum Cook Temperatures

Poultry; Stuffed meats	<b>165°F</b>
Ground meats (i.e. hamburger)	<b>155°F</b>
Pork	<b>145°F</b>
Seafood	<b>145°F</b>
Other potentially hazardous foods	<b>145°F</b>
Commercially precooked foods (precooked brats, hot dogs)	<b>135°F</b>

#### *Remember!*

- Keep cold foods at or below **41°F**
- Keep hot foods at or above **135°F**
- Reheat food to at least **165°F** within **2 hours**
- Cool foods rapidly from **135°F** to **41°F** within **6 hours**.

### 3. Hand Washing Station



#### Provide:

- 5+ Gallon Food Grade Container
- Hand Soap
- Free Flow Spigot
- Paper Towels
- Catch Bucket
- Trash Bin

**Push button spigots are not allowed!**



**Failure to provide proper hand washing stations may result in stand closure.**



**Hand sanitizer may NOT be used in place of hand washing.**



### 4. Gloves

Always wash hands BEFORE putting on new gloves. Discard gloves after:

- Sneezing or coughing into hands
- Handling raw animal foods
- Touching hair or face
- Tearing or otherwise contaminating
- Changing activities/work station

### 5. Food Equipment



#### For Cold Holding:

- ANSI approved commercial refrigeration
- Homestyle refrigerators not allowed!



#### For Hot Holding:

- ANSI approved units: Nesco roasters, pizza ovens, steam tables
- Not approved: Sternos (i.e. chafing dishes)



Provide a 0-220°F metal stem thermometer to check food temperatures, as well as a way to clean between uses (sanitizer or alcohol wipes).

### 6. Dishwashing

If washing utensils onsite, use three dish tubs, set up in this order:

#### 1. WASH



#### 2. RINSE



#### 3. SANITIZE



#### 4. AIR DRY

(Do not towel dry)

Provide test strips to test sanitizer concentration.