Temporary Food Facility

FOOD HANDLERS GUIDE
(Please post in the food booth)

☐ Wash hands before preparing or handling food and after using the bathroom or smoking or handling refuse.

☐ Food handlers must wear clean clothes.

☐ Food handlers must be in good health - if sick, do not handle food - cover any wounds or cuts on hands.

☐ Keep cold foods cold (below 41°F).

☐ Keep hot foods hot (above 140°F).

☐ Rapidly heat foods to 140°F or hotter before putting them in warming units.

☐ Keep all food preparation surfaces and utensils clean. Wash and sanitize cutting boards frequently.

☐ Keep foods covered.

☐ Whenever practical, use utensils, tongs, disposable plastic gloves, or single use tissues when handling food.

☐ Do not serve ice that has been used for refrigeration.

☐ Utilize condiment containers which are of the pump or squeeze bottle type or have attached lids. Single portion condiment packages are preferable for customer self service.

☐ Keep garbage and refuse covered as much as possible.

☐ All animals prohibited in booths.