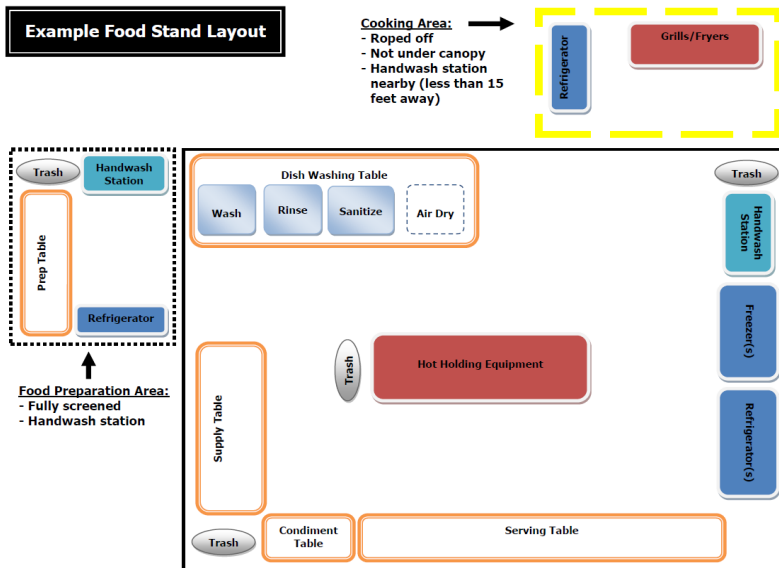


Food Stand Checklist

- ☐ Hand washing station(s) set-up before preparing or working with food
- ☐ Hot and cold holding equipment
- ☐ No ill workers or volunteers
- ☐ Raw animal foods stored separately
- ☐ Gloves, tongs, deli tissue on-site for staff
- ☐ Metal stem thermometer
- ☐ Overhead canopy or tent
- ☐ Foods protected with container covers or sneeze guards
- ☐ Grill or fryer areas roped off and outside canopy
- ☐ Sanitizer buckets/spray bottles (bleach, quaternary ammonia)
- ☐ Dishwashing set-up or spare utensils on-site if dropped or dirty
- ☐ Screened enclosure for onsite food preparation (chopping/cutting)
- ☐ Food, utensils, equipment and other items stored off of ground
- ☐ Place to dispose of waste water (NOT in storm sewer or on ground)
- ☐ Temporary Restaurant Permit posted in public view

Example Food Stand Layout



Questions? Call 920-929-3085

TEMPORARY FOOD STANDS: KEY POINTS



Public Health
Prevent. Promote. Protect.
Fond du Lac County
Health Department

Fond du Lac County Health Department
160 S. Macy Street, Fond du Lac, WI 54935
(920) 929-3085



The information in this pamphlet is not all-inclusive. Use this guide as a checklist for stand construction and operation.

For additional information, refer to ATCP 75 and Chapter 10 of the WI Food Code.

1. Approved Source

All food must be from an approved source. Home-prepared foods are **NOT** allowed.

Water must be from a potable source. Water hoses must be made of food grade material and off the ground to prevent contamination.

2. Temperatures

Minimum Cook

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

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!

4. Food Stand Construction

Cooking Areas:

Protected from any form of contamination

Segregated from the public with rope, tape or fencing to restrict access

Food Preparation & Dishwashing

Required to be done in fully enclosed area with screening or other approved method.

- ⇒ **All stands are required to have a roof and side walls.**
- ⇒ **Dirt floors need to be covered**
- ⇒ **Stand needs to be 100' from where animal are held**

5. Gloves

When handling ready-to-eat foods (buns/chips) wear gloves.

Always wash hands BEFORE putting on new gloves.

Discard gloves after: handling raw foods, sneezing/coughing in hands, changing tasks/work areas, touching face or when gloves are contaminated.

6. Food Equipment

Check Food Temperatures

Use a stem thermometer with an accuracy of 2°F and a range of 0°F– 220°F. Meat thermometers not allowed!



Hot and Cold Storage

HOT - Use Nesco units crock pots, steam tables. Not Sternos (i.e. chafing dishes)

COLD - Use cooler with ice or mechanical refrigeration



7. 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)

Have test strips to test check sanitizer concentration.