Temporary Food Establishment – Reminder for the day of the Event

The following are some of the minimum requirements the health inspector will be looking for on the day of the event:

- List of expiration dates for ingredients of food

- Method of handwashing in quantity enough for the event

- Gloves or Utensils available in quantity enough for the event to prevent bare hand contact with ready to eat food (including ice)

- Cleaning and Sanitizing method in quantity enough for the event and to keep the cleaning and sanitizing materials “clean”

- All food items must be kept either hot or cold
  - Food kept cold must be kept below 41 degrees Fahrenheit
  - Food kept hot must be kept above 135 degrees Fahrenheit