



## **TEMPORARY FOOD/DRINK STANDS**

1. All Time/Temperature Control for Safety (TCS) food must be prepared on site unless prepared at a licensed food establishment.
2. Mechanical refrigeration capable of keeping ALL TIME/TEMPARTURE CONTROL FOR SAFETY FOOD AT OR BELOW 41° F. Frozen foods must be kept frozen ( $\pm 0^{\circ}$  F).
3. Temperature measuring devices (thermometers) must be accurate and clearly visible. Thermometers are required in all refrigerators and freezers containing Time/Temperature Control for Safety food. Metal stem-type thermometers and alcohol pads must be provided to monitor internal food temperatures.
4. Cooking equipment CAPABLE OF RAPIDLY HEATING Time/Temperature Control for Safety food to 165° F is required.
5. Steam tables or other mechanical hot holding devices capable of keeping ALL TIME/TEMPARTURE CONTROL FOR SAFETY FOOD at or above 135° F. (Chafing dishes CANNOT BE USED).
6. Food and food items must be protected during preparation, storage, and display.
7. Dish soap, an approved sanitizer, and test strips must be provided. Examples of an approved sanitizer are chlorine bleach or quaternary ammonium (quat).
8. A container of warm water with a spigot, hand soap, a catch container for handwashing wastewater, and disposable towels must be provided to properly wash hands. In addition, a properly labeled spray bottle of sanitizing solution must be available.
9. Wash, Rinse, and Sanitize basins, pails, or sinks must be provided that are large enough to immerse the largest pieces of equipment and utensils.
10. Approved flooring must be provided when a temporary stand is on grass or earth.
11. Only single-service articles (cups, plates, forks, knives, and spoons) may be used by customers.
12. Cook TCS food to required internal temperatures: chicken, turkey – 165° F; hamburger – 155° F; fish, eggs, steak, pork chops – 145° F