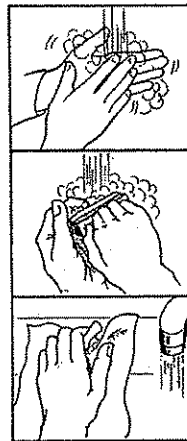


Temporary food checklist

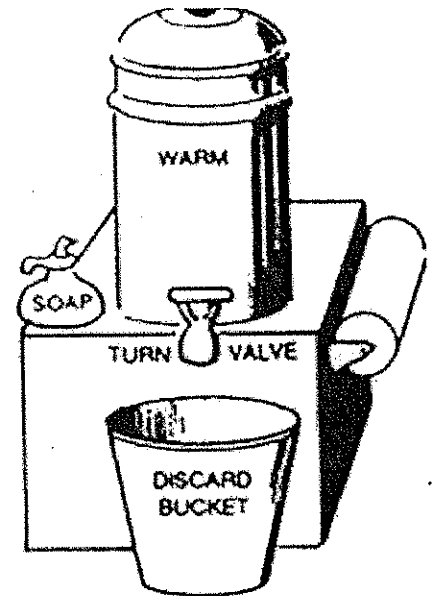
Menu items must be approved by the Health Department and may be restricted based on the facilities. Include this check list as part of your temporary food license application

- Handwashing:** Provide soap, running water (a container with a spigot is permitted), nailbrush and paper towels

- Wash hands with warm running water, nailbrush, and soap
- Dry hands with paper towels
- Discharge the water into a holding vessel or a waste line



Wash Hands Frequently



- All food must come from an approved source

- Prepare all foods in a licensed, commercial kitchen or onsite.

****No home prepared foods****

- Cook potentially hazardous foods, such as meats, fish, poultry, cooked rice, cooked vegetables, protein, or pasta salads, to an internal temperature of 165° F. Provide a metal stem thermometer to test foods. The thermometer must read from 0° to 220° F

- Hold potentially hazardous foods at **41° F or colder or 140° or hotter**

****An example of a container with a spigot
And proper hand washing procedures**

- Provide a thermometer for every refrigeration unit

- Use mechanical refrigeration for any event longer than 4 hours to store potentially hazardous foods that need to be kept cold below 41°F

- Dry ice or ice pack (blue ice) is permitted for keeping potentially hazardous foods cold, for short periods of time, less than 4 hours

- Drained ice containers for beverages are permitted. Drain ice-melt water from cooler to prevent cans or bottles from being submerged

- Reheat foods rapidly to **165°F** and hold at **140°F** or hotter
- Prepare and assemble all foods out of reach of the customers
- Single service items must be individually packaged or dispensed from an approved dispenser
- Store all foods, beverages, iced, utensils, and paper products at least **6 inches** above the ground or floor
- Store soap, sanitizer, and chemicals away from foods and food containers
- Transport all prepared foods in insulated, covered containers in clean vehicles. No Styrofoam containers.
- Containers must be smooth, and easily cleanable. Potentially hazardous foods that are transported must be transported at 41°F or colder or 140°F or hotter
- Provide a sanitizing solution to sanitize food contact surfaces
 - Store wiping cloths in sanitizing solution or use a labeled spray bottle containing sanitizing solution with paper towels
 - Provide test strips to test the sanitizing solution. Sanitizing solutions must be at least 50 ppm for chlorine, 200 ppm for quaternary ammonium, or 12.5 ppm for iodine
(An example for a chlorine solution: 1 tablespoon of household bleach to 1 gallon of water)
- Utensil washing: Provide three a three compartment sink or three labeled buckets big enough to accommodate the largest utensil

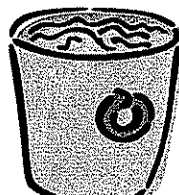
- Wash bucket: Dish soap and warm water
- Rinse bucket: Clean water
- Sanitizer Bucket: Sanitizer and lukewarm water
- Air Dry



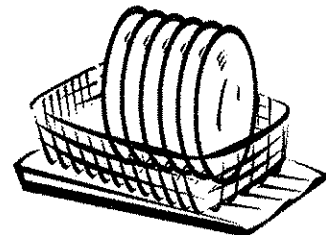
1. Wash



2. Rinse



3. Sanitize



4. Air Dry

- Use approved food grade utensils. ****No paint brushes, wooden spoons, enamelware, household electric drills or crock-pots****
- Provide approved (smooth, durable, and easily cleaned) food contact surfaces
- Secure carbon dioxide containers by a chain or other means
- Provide a fire extinguisher while cooking food. The type of fire extinguisher will be determined by the fire marshal
- Provide employees with approved hair restraints (examples: hairnets, headbands, visors, or caps)
- Wash hands before handling food; after handling raw meat; or after eating drinking, smoking, or using the toilet. **No eating, drinking, or smoking in the food stand**
- No bare hand contact with ready-to-eat foods.** Use utensils (tongs) or disposable gloves to hand food items not receiving a final heat treatment (i.e. donuts, cookies, hotdogs, hamburgers, cones, etc.)
- Provide overhead covering for all outdoor food operations. During adverse weather food activities must cease unless the food stand has a cover and three sides. Protect grills during adverse weather conditions
- Provide **approved flooring** for food stand (concrete, asphalt, tight wood, or other similar cleanable material)
- Use potable water
- Provide a lined waste receptacle for garbage

Inspector Review/Comments: _____

Inspector Signature: _____ **Date:** _____

Remember: Please include your **checked** form with your temporary food license application. Additional forms can be downloaded in PDF format at www.stlouispark.org. If you have any questions, contact City of St. Louis Park Environmental Health, Inspections Department: 952-924-2593