

Special Event Check List for Food Vendors

- No unpasteurized food or drinks shall be sold or given away as samples e.g. milk, cider.
- Food probe thermometer(s) must be available to check internal temperatures of hazardous foods e.g. meat, poultry, pork, cheese, etc.
- Cold hazardous foods must be transported, stored and displayed at a temperature of 4° C (40° F) or less.
- Thermometers for each cooler / refrigerator / freezer which store hazardous foods.
- Hot hazardous foods must be transported, stored and displayed at a temperature of 60° C (140° F) or greater.
- Platforms for elevating food and paper goods 15cm (6 inches) off the ground.
- Clean food grade container(s) for food storage. Food should be wrapped or packaged.
- Plastic wrap and / or aluminium foil for protecting food.
- Serving spoons, spatulas, tongs, etc. Wrapped backup supply of utensils (4 sets).
- Adequate number of tables with washable surfaces and plastic cutting boards.
- Wiping cloths / sponges for cleaning and sanitizing preparation and service areas.
- Clean water container(s) with a spigot for hand washing.
- Liquid soap in a dispenser and paper towels for hand washing.
- Leak-proof containers / tanks for the storage of wastewater.
- Adequate supply of potable water for hand washing, food preparation and cleaning.
- Ice container with ice scoop and extra ice for coolers.
- Detergent, bleach and bucket, and / or a spray bottle to mix a sanitizing solution.
- Clean clothes and aprons must be worn at all times in the preparation area.
- Hairnets, caps or other hair restraints must be worn at all times while handling food.
- No eating, drinking or smoking allowed in any food preparation area.
- Adequate supply of large plastic garbage bags.
- Power source/backup supply e.g. generator, propane burner. etc.