

**CAYUGA COUNTY HEALTH & HUMAN SERVICES
DEPARTMENT ENVIRONMENTAL HEALTH DIVISION**

TEMPORARY FOOD SERVICE CHECKLIST

A safe temporary food service event requires operators to fulfill certain important responsibilities. Below is a checklist to use as a guide. Review the list carefully to assure your customers the lowest risk of foodborne illness. **Remember: No home-prepared food is allowed.** Call the Health Department at 253-1405 with any questions.

- 1) ___ Store all potentially hazardous foods below 45 degrees F.
- 2) ___ Accurate thermometers (± 2 degrees F) in all coolers.
- 3) ___ Refrigerator or drained cooler with ice for cold storage on site.
All potable (drinking) water, including ice, is obtained from a municipal PWS, is purchased bottled (or bagged for ice), or is from another source that has specific Health Department approval.
- 4) ___ Food must be purchased from approved sources. Meats must have a USDA mark of inspection.
- 5) ___ Ice used to chill foods is not used in drinks.
- 6) ___ Cook all potentially hazardous foods to at least 140 degrees F. internal temperature; poultry to 165 degrees F.; pork to 150 degrees F.; ground beef to 158 degrees F.
- 7) ___ Hot hold all potentially hazardous foods at 140 degrees F. minimum.
- 8) ___ Probe thermometer on site used to check all cooking and hot holding temperature (accurate to ± 2 degrees F).
- 9) ___ Sterno or chafing dishes for hot holding only. Be careful when using sterno outdoors! Even the slightest breeze will extinguish the flame.
- 10) ___ Temperatures checked regularly. Foods out of temperature discarded. (See #'s 1, 6 and 7).
- 11) ___ Gloves or utensils used to eliminate bare hand contact with all foods that are ready to be served to the public.
- 12) ___ Hands washed routinely (after smoking, touching face or hair, touching dirty aprons, touching uncooked foods, and after using bathroom).
- 13) ___ Hand washing facilities on site (hot water, soap, disposable paper towels) and conveniently located.
- 14) ___ Toilet facilities on site (public sewer, private system, porta-john).
- 15) ___ All foods stored 6" off floor or ground. All food containers labeled and are food safe.
- 16) ___ Solution of bleach and water on site, used to sanitize food contact surfaces (1/2 capful bleach per gallon of water).
- 17) ___ Covered trash containers on site.
- 18) ___ Food prepared on site or in Health Department approved kitchens.
- 19) ___ Food preparation limited to seasoning and cooking (unless transported from Health Department approved facilities).