

FOOD STAND CHECKLIST

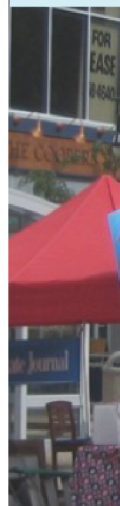


- ☐ Hand washing station(s) set-up before preparing or working with food
- ☐ Hot and cold holding equipment
- ☐ No ill workers or volunteers
- ☐ Raw animal foods stored separately
- ☐ Gloves, tongs, deli tissue on-site for staff
- ☐ Metal stem thermometer
- ☐ Overhead canopy or tent
- ☐ Foods protected with container covers or sneeze guards
- ☐ Grill or fryer areas roped off and outside canopy
- ☐ Sanitizer buckets/spray bottles (bleach, quaternary ammonium)
- ☐ Dishwashing set-up or spare utensils on-site if dropped or dirty
- ☐ Screened enclosure for onsite food preparation (chopping/cutting)
- ☐ Food and other items stored off of ground
- ☐ Place to dispose of wastewater (NOT in storm sewer or on ground)
- ☐ City of De Pere, County, or State food license posted in public view

FOR QUESTIONS ABOUT FOOD STAND SET-UP OR LICENSE REQUIREMENTS, VISIT THE DE PERE HEALTH DEPARTMENT WEBSITE (SCAN QR CODE)



TEMPORARY FOOD STANDS KEY POINTS



Public Health
Prevent. Promote. Protect.
De Pere Health Department

DE PERE HEALTH DEPARTMENT

www.deperewi.gov
deperehealth@deperewi.gov
920-339-4054

APPROVED SOURCE

All food must be from an approved source. Home-prepared foods are NOT allowed. Water must be from a potable source

TEMPERATURE

MINIMUM COOK TEMPERATURES

Poultry/stuffed meats	165°F
Ground meats	155°F
Pork	145°F
Seafood	145°F
Other potentially hazardous foods	145°F
Commercially precooked (brats, hot dogs)	135°F

REMEMBER!

- Keep cold foods at or below 41 °F
- Keep hot foods at or above 135 °F
- Reheat food to at least 165 °F within 2 hours
- Cool foods rapidly from 135 °F to 41 °F within 6 hours

HAND WASHING STATION



PROVIDE:

- 5+ Gallon Food Grade Container
- Hand Soap
- Free Flow Spigot
- Paper Towels
- Catch Bucket
- Trash Bin



Failure to provide proper hand washing stations may result in stand closure.



Push button spigots are NOT allowed!



Hand sanitizer may NOT be used in place of hand washing.



GLOVES

- When handling ready-to-eat foods (buns/chips) wear gloves. Always wash hands BEFORE putting on new gloves
- DISCARD GLOVES AFTER: handling raw foods, sneezing/coughing in hands, changing tasks/work areas, touching face or when gloves are contaminated

FOOD EQUIPMENT



CHECK FOOD TEMPERATURES

Use a digital or dial stem thermometer with an accuracy of 2°F and a range of 0°F - 220°F

HOT AND COLD STORAGE

HOT- Use Nesco units, crock pots, steam tables, NOT Sternos (chafing dishes)

COLD- Use cooler with ice or mechanical refrigeration

DISHWASHING

If washing utensils onsite, use three dish tubs set up in this order:



Have test strips to check sanitizer concentration.