3. Hand Washing Station

Provide:

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

*Push button spigots are not allowed!*

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

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

4. Gloves

When handling ready-to-eat foods (buns/chips) wear gloves. Always wash hands BEFORE putting on new gloves.

Dissemble gloves after: handling raw foods, sneezing/coughing in hands, changing tasks/work areas, touching face or when gloves are contaminated.

5. Food Equipment

**Check Food Temperatures**

Use a stem thermometer with an accuracy of 2°F and a range of 0°F–220°F. Meat thermometers not allowed!

**Hot and Cold Storage**

- HOT - Use Nesco units, crock pots, steam tables. Not Sternos (i.e. chafing dishes)
- COLD - Use cooler with ice or mechanical refrigeration

6. Dishwashing

If washing utensils on-site, use three dish tubs, set up in this order:

1. **WASH**
   - Hot Water + Soap

2. **RINSE**
   - Clean Water

3. **SANITIZE**
   - Water + Bleach (100 ppm)
   - (Do not towel dry)

4. **AIR DRY**

Have test strips to test check sanitizer concentration.
### 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/State/LPHD permit posted in public view

### TEMPORARY FOOD STANDS: KEY POINTS

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

#### 1. Approved Source

- Poultry and Stuffed meats: 165°F
- Ground meats (i.e., hamburger): 155°F
- Pork: 145°F
- Seafood: 145°F
- Other potentially hazardous foods: 145°F
- Commercially precooked foods (precooked brats, hot dogs): 135°F

#### 2. Temperatures

- 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.