

## FOOD STAND CHECKLIST

- No Ill Workers
- Tent/Overhead Protection
- Hand Washing Station Set up and Stocked with Soap and Paper Towels
- Single Use Plastic/Rubber Gloves
- Hair Restraints
- Food From Approved Source
- Refrigeration and Hot Hold Equipment
- Thermometers
- Sanitizer and Test Strips
- Enough-Tongs/Scoops/Deli Paper
- Food Protection-shields
- Food Covered in storage
- Three bucket utensil wash station (if needed)
- Tables/shelving-food off ground
- Grill and fryer-container for grease/coals
- Screened Enclosure For Food Prep
- Clean and Sanitized Food and Non-Food Contact Surfaces.
- No Eating and Drinking in Food Stand



## Temporary Food Stand Requirements



Eau Claire City-County Health  
Department  
720 Second Ave  
Eau Claire, WI 54703  
715-839-4718  
[ehealthdepartment.org](http://ehealthdepartment.org)

## LICENSING

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Serving food at special events requires a **Transient Retail Food Permit**. If you are a restaurant serving food at a different location than your restaurant or a business serving food at a special event, then a **Transient Retail Food Permit** is required. Please call the Eau Claire City-County Health Department to discuss at 715-839-4718 and to obtain a **Transient Retail Food Permit Application**.

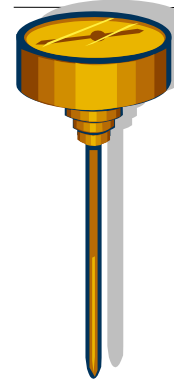
Non-profit groups are allowed to serve food to the general public for 3 days without getting a permit. An application still needs to be filled out and submitted to the Health Department. No home prepared foods are allowed.

## FOOD SAFETY

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### THERMOMETER



The only way to know if your food and equipment is working or at proper temperature is to use a thermometer.

- All cold storage must have a thermometer in it to monitor cold hold temperatures.
- Provide a metal stem dial or digital thermometer to take food temperatures.
- A digital thermometer is required when cooking thinner foods. i.e.

**KEEP HOT FOODS HOT 135°F**  
**KEEP COLD FOODS COLD 41°F**  
**REHEAT FOODS 165°F**

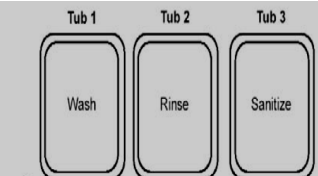
**Avoid having to cook and cool foods. Prepare foods onsite or purchase commercially prepared food that can be reheated onsite.**

***Review your menu with the Health Department!***

### SANITIZING

If utensils are to be washed onsite, dishwashing shall be set-up in 3 dish tubs:

1. Wash in hot soapy water.
2. Rinse in clear water.
3. Sanitizer rinse (use an approved sanitizer).
4. Air dry.



Bleach is the most common sanitizer. The required concentration is 100 ppm. Do not use hot water OR add soap to the water.

**1 capful of liquid bleach + 1 gallon of water = 100 ppm**

## COLD HOLD

- Mechanical refrigeration or freezers will be required for events lasting more than four hours.
- If the event is less than four hours insulated coolers will be allowed.
- Store raw foods below ready-to-eat foods in a refrigerator or in separate insulated coolers if they have been allowed.
- **KEEP COLD FOODS AT 41°F OR BELOW.**

## HOT HOLD EQUIPMENT

- Electrical hot hold equipment is required.
- Sternos are not allowed for hot hold. Health Department approval required.
- Approved hot hold equipment: Nesco roasters, steam tables, propane grills
- Provide enough hot hold equipment for all food at stand.
- Consult with the Health Department concerning other hot hold methods.

## COOKING TEMPERATURES

Poultry, 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 (Brats and Hot Dogs)	135°F



## FOOD WORKERS

Food workers/volunteers will not work if they are ill and/or experiencing signs and symptoms of foodborne illness or diagnosed with a communicable disease:

1. Fever
  2. Diarrhea
  3. Vomiting
  4. Jaundice
  5. Sore throat with fever
  6. A lesion containing pus that is open or draining
- Food workers must wash their hands before handling food, between glove changes, and when hands become soiled.
  - No bare hand contact with ready-to-eat food. Use single use gloves, tongs, scoops, or deli

## FOOD SOURCE

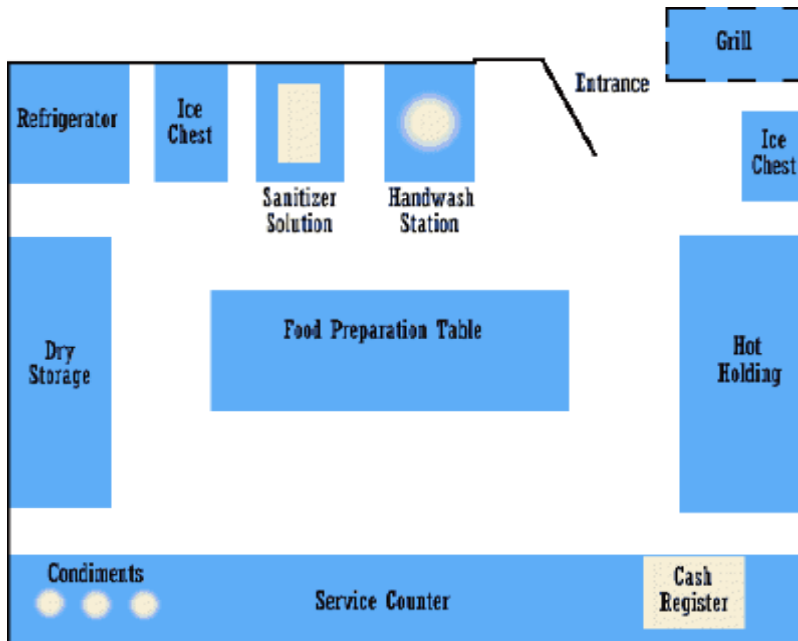
***NO HOME PREPARED OR CANNED FOODS ALLOWED!***

- All food must be from an approved source.
- Water must be safe to drink.

\*If you are connecting to a water source at your event then a ASSE1011 backflow preventer and food grade hoses will be required at the connection.

## FOOD STAND

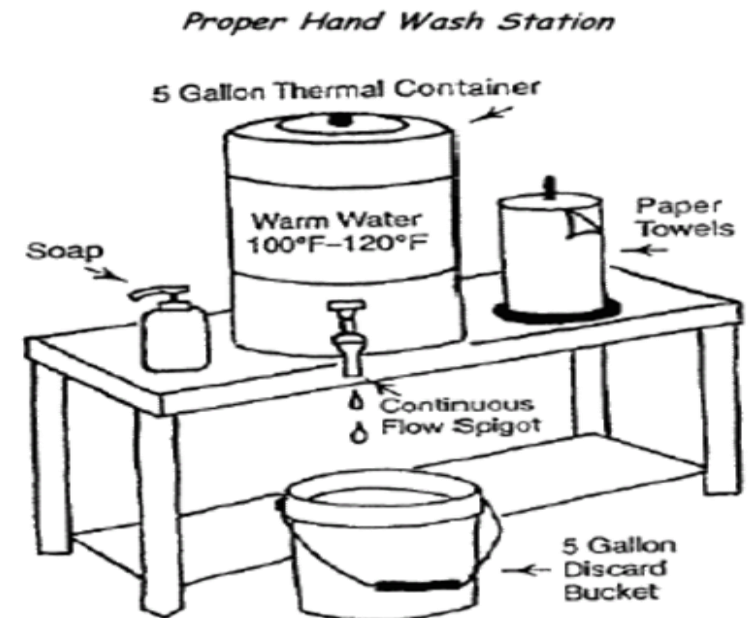
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- All food stands must operate under a tent or overhead protection.
- Check with the Fire Department regarding cooking under a tent.
- Screening may be required if extensive food prep is done onsite.
- Cover dirt floors and concrete to protect food from dust and concrete from grease.
- Food stands may not be located within 100 feet of an animal enclosure.
- Keep all dry storage off the ground.
- Do not eat, drink, or smoke in food stand.
- Food must be protected while on display by shields, sneeze guards, or other means.
- Provide enough utensils for the event or set up a 3 bucket utensil wash station (see page 7).

## HANDWASH STATION

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- Set up handwash station **before any food preparation begins.**
- Locate the handwash station so that all employees and volunteers have access.
- Keep the station supplied with soap, water, and paper towel.
- A Push button dispenser is not allowed.
- **DO NOT DISPOSE OF LIQUID WASTES DOWN STORM DRAINS!**
- Dispose of wastes in porta potties or at a designated location.