CHECKLIST FOR TEMPORARY FOOD SERVICE

_____ Clean apron or uniform
_____ Hair Restraint
_____ Plentiful supply of disposable gloves
_____ Containers to wash-rinse-sanitize kitchenware; plentiful supply of sanitizer
_____ 5 gallon container for hand washing. Container must have a continuous flow spigot
_____ Container to hold all liquid waste generated at hand wash station
_____ Pump style soap (bar soap prohibited)
_____ Disposable hand towels & garbage can
_____ Dial stem thermometer. Must provide thin probed thermometer for thin massed foods
_____ Sufficient container with lids to remove all grease and wastewater
_____ Serving spoons, spatulas, knives, tongs, scoops etc. . .
_____ Plastic wrap, domes, lids for covering foods
_____ Sneeze guards
_____ Platforms for elevating food & paper products off ground
_____ Ground cover
_____ Straws
_____ Sufficient equipment to keep hot foods hot & cold foods cold
_____ Supply of “start-up” ice
_____ Wrapped single service utensils