



Sangamon County Department of Public Health **WILL** be at the Expo **BOTH** days. Please comply with this checklist as those who do not will be asked to leave the premises.

PLEASE SIGN BELOW AND RETURN

Temporary Food Event Checklist for Safe Food Handling – **REVISED 08/18**

DIRTY EQUIPMENT

- Three pans will be provided (or a three-compartment sink) to **wash, rinse, and sanitize** food handling utensils. Utensils will be air dried. Type of sanitizer to be used: _____ Verified with test strips.
- A bucket/spray bottles containing sanitizer solution will be provided to clean food preparation counters.
- All food preparation, cooking, service, and grills will be under a tent or roof. Provide fans (to provide an air curtain) or screens to reduce pest activity.

EMPLOYEE HYGIENE

- Hand washing facilities – A hand washing station as illustrated or a sink (not in a restroom) will be provided by vendor. Either must be within 20 feet of the place where food is being handled. Either must have running water, soap in a dispenser, and paper towels. (*Note: Portable water supply must have spigot to allow water to flow freely – no push buttons allowed*).
- Gloves will be worn by all people handling ready-to-eat food.

TEMPERATURE ABUSE

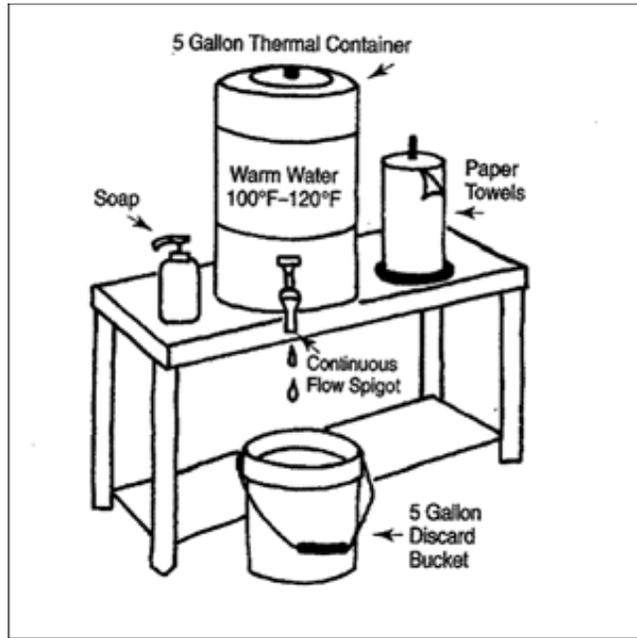
- Temperature Control: Cold food < **41 degrees** and hot food > **135 degrees** or more after cooking.
- Time Control: Once >41 or < 135, food must be sold or discarded after 4 hours
- A thermometer will be available for temperature checks.

COOKING/ REHEATING

- Raw plant food cook 135F, raw fish/ pork cook to 145F, raw beef cook to 155F, raw chicken/turkey/reheat cook to 165F
- Review the reheating and cooling procedures

FOOD SOURCE

- Food will only be prepared on-site. **There will be no home preparation of food.**
- Off-site location approved in advance of the event by the SCDPH.



Name/Signature (typed is okay): _____

Company: _____

Email: _____

Date: _____

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DEPARTMENT
OF
PUBLIC HEALTH