

PRESTON COURT DAYS

Temporary Food Booths/Concessions

Fees: **\$75** Cash/Check/Money Order made to "GDHD"

- 3 dish washing containers (wash-rinse-sanitize)
- 1 hand washing station—**MUST** include a container with a spigot and a pan to catch the waste water
- Potable water, hand soap, and paper towels made available at hand washing station
- **NO HOME CANNED OR HOME PREPARED FOODS.** Food **must** be prepared on site.
- Screens/fans to deter insects
- Bleach to be used as sanitizer—**MUST** have chlorine sanitizer test strips to test sanitizer solution.
- Hot/cold units capable of maintaining proper holding temperatures (Hot foods @ 135°F & above and Cold foods @ 41°F & below)
- Thermometers for hot and cold units (**MUST BE EASILY VISIBLE**) and food probe type thermometer.
- Rapidly heat foods to 165°F or above **prior** to holding at a temperature of 135°F or above
- **DO NOT PLACE COLD OR RAW FOODS DIRECTLY IN CROCK POT FOR COOKING**—crock pots may be used for hot holding purposes **only**.
- Food grade gloves to be used with all ready to eat products served
- Crushed or cubed ice for beverages must be stored in clean container; ice scoop **MUST** have a handle
- Ketchup, mustard, mayonnaise, and other condiments need to be in individual packets
- Coffee creamer must be powder, non-refrigeration liquid or store in ice with a covered pouring type container
- Single service items—spoons, forks, knives, paper plates—must be stored as handle up/bottom up or be prepackaged
- Heating units, hoods vented &/or microwave ovens (warning sign "microwave in use")
- Light shields are required in food preparation area—lighting must be provided in food prep area
- Floors/walls/ceiling/ shelving must be constructed of easily cleanable materials
- Disposable towels **ONLY** (no common towels allowed)
- Trash cans must have lids
- Restrooms are to be available in the area of operation
- Hair nets, caps, visors, and beard nets are required for those preparing/serving food
- No animals are allowed in the food preparation/cooking area (service animals may be at the booth in a designated area outside of the food prep area)

