

# Food Safety Check List Temp Events

## Temperatures:

- Cold Holding 41 degrees F, (eggs 45 degrees F)
- Hot Holding 135 degrees F
- Cooking/reheating
  - Reheated precooked food and poultry 165 degrees F
  - Hamburger 155 degrees F
  - Pork, ham, fish 145 degrees F
- Thermometers must be in all cold holding units and you must have food thermometers for taking temperatures. Please do not guess.
- Thermometer calibration
  - use a cup with ice and a small amount of water
  - when you put the thermometer in the ice it should read 32 degrees F
  - if it does not read 32 degrees F, move the nut behind the thermometer face to 32 degrees F while it is still in the ice
- Thawing must be done safely in 3 ways, (never thaw food at room temperature)
  - in cold running water
  - in refrigeration
  - in a microwave if you are going to cook it right away

## Personal Hygiene:

- Do not eat, smoke, or drink from an open container in food prep areas
  - A straw and a lid is required if you drink in the booths
  - Drinks must prevent hand to mouth contact and be in a designated area away from food prep areas
- Food employees must have hair restraint, clean clothing, and trimmed unpolished finger nails, (no fake or jeweled nails)

- Except for a smooth wedding band, food employees are prohibited from wearing jewelry on their hands and wrists
- Ill employees are prohibited from working with food. If a food employee has any of the following symptoms, they must be restricted from preparing food or working in the booths
  - Diarrhea
  - Vomiting
  - Sore throat with a fever
  - Jaundice, (yellow eyes or skin)
  - An infected cut or lesion on their hands or wrists
- Hand washing stations, (see attached diagram)
  - Food employees must wash hands in between tasks, this includes between glove changing
  - Hand washing stations must be placed so that they are accessible to all food employees
  - Hand washing stations must be stocked with soap, paper towels, and a trash can
- Glove use
  - Gloves must be worn when touching ready to eat food
  - Gloves must be changed when moving from one task to another, they are soiled, or when they are damaged
- Personal items such as phones, purses, and coats must be stored away from all food items
- Sampling must be done in single service items such as soufflé cups
- Animals are prohibited from entering food booths

### **Sanitation:**

- The 2 most common approved sanitizers are quaternary ammonia and bleach
- The concentration for quat varies from one manufacture to another, most are from 200 ppm to 400 ppm

- The concentration for bleach sanitizer is 50 ppm to 100 ppm, (about a teaspoon per gallon). Please note that bleach dissipates in the sun and in hot water. Check your concentration every 2 hours.
- Clorox wipes for kitchen use are permitted as a sanitizer
- Wiping cloths must be stored in the sanitation buckets in between uses
- If you are using utensils, pans, or dishes to prepare food, you must have a 3 compartment sink set up. Please see the diagram.

### **Food Storage:**

- All food items and single service items must be stored at least 6 inches off of the ground or floor
- Store raw foods separate from ready to eat foods. You must prevent cross contamination
- Ice chests will not be permitted for cold holding potentially hazardous food for events lasting more than one day
- Toxic items, (including sanitizers), must be stored away from food items

### **Things to remember:**

- Sprouts and sushi are prohibited at events
- **Pasteurized** eggs must be used at temp events. No exceptions
- Do not dump any sort of liquid on the ground or in the City sewer. All liquids must be disposed of properly
- Home prepared food is prohibited at events. All food must be prepared in a regulated kitchen or on site. We will honor State, County, and Tribal home based permits.
- Do not add anything to your menus unless it has been approved by CHPD. Please call (505)768-2738 for approval, or email [fvaros@cabq.gov](mailto:fvaros@cabq.gov)
- The person in charge is responsible to get all food safety information to all food employees
- The same rules in restaurant facilities apply to all temporary food booths and mobile units