

## Public health guidelines for food safety at special events

### Food vendor checklist

#### Food handlers

- food handler certificate(s) available for review by public health inspector
- hair restraints
- aprons

#### Handwashing station

- warm and safe water supply
- water container with dispensing valve
- liquid soap
- paper towel
- wastewater container

#### Food safety management

- probe thermometer
- thermometer for cooler/hot holding units
- ice/ice packs
- cooler unit
- food storage container and coverings

#### Utensils and equipment

- secure booth (in good repair)
- overhead canopy
- tables/shelves/racks
- disposable eating utensils
- 4 sets of wrapped cooking utensils
- cooking equipment

#### Waste disposal

- garbage bags/container
- wastewater container
- grease container