

## **TEMPORARY FOOD EVENT – BASIC REQUIREMENTS**

The following are the basic items that a temporary food service is required to have before it will be permitted:

1. Overhead protection and screens, walls, and/or fans for insect protection.
2. A pressurized two or three-compartment sink.
3. A pressurized separate hand sink.
4. A hot water heater.
5. Cold holding equipment capable of maintaining 45 degrees Fahrenheit or lower temperature.\*
6. Hot holding equipment capable of maintaining 140 degrees Fahrenheit or greater temperature.\*
7. Potable water holding tank or hook up to approved water system.
8. Sewage holding tank or hook up to approved sewage disposal system.
9. All products from approved sources and properly labeled or labels available.
10. A metallic stem product/probe thermometer of 0 degrees Fahrenheit – 220 degrees Fahrenheit scale.
11. Test strips for sanitizing solution.
12. Sanitizing solution. \*\*

\* Required for all potentially hazardous foods that are held before service.

\*\* Contact the Health Department for information concerning approved sanitizing solutions.

All of these requirements are necessary in most situations, but there are a few exceptions. Either provide these requirements or contact us to discuss your particular proposal.