



## Mobile Vendor Guidelines for Food Service

- Only approved sources for foods to be allowed. No Home prepared Foods will be permitted.
- **REQUIRED ITEMS NEEDED:** Calibrated metal stem thermometer, sanitizer, test strips for sanitizer, food service gloves, hair restraints.
- Keep Potentially Hazardous Foods @ 41 degrees or 135 degrees at all times. Provide equipment so that you may accomplish this at all times! Ex: ice chests, refrigerators, electric warmers. (Avoid using sternos due to possible wind issues)
- All foods to be cooked to required temperatures: Hamburgers and pork @155 and Chicken @ 165 degrees. (Confirm with sanitized metal stem thermometer)
- Minimal prep on site!!! PLEASE avoid handling of raw meats if possible. If both cooked and raw are to be used, separate to avoid cross contamination. (Store raw meats separated by type as well. NEVER store hot dogs and hamburgers together and NEVER store cooked and raw together, *provide separate utensils for each.*)
- Provide gloves and or serving utensils to prevent bare hand contact. Hands should be washed prior to donning gloves and gloves to be changed as necessary to prevent cross contamination. **ALWAYS WASH HANDS FIRST, THEN GLOVE!**
- All food related items to be stored off the floor/ground at all times. If event is not on pavement you will need to provide ground covering to control dust.
- Ice used for consumption may not be used for storage of drink containers or food items. Provide separate ice for drink storage. No storage of ice bags on ground.
- Provide Warewashing station for serving utensils. Buckets with the following:
  - WASH container (soap and potable water)
  - RINSE container (Clean water only)
  - SANITIZE container (Sanitizer and water mixture)
- Provide test strips for your choice of sanitizer to be used:  
Chlorine to be 100 ppm and Quats @ 200 ppm
- Provide hand wash station to consist of:
  - Container with spigot for clean potable water
  - Antibacterial liquid soap and paper towels
  - Container to “catch” dirty water
- Trailers should provide sinks set up as described above and sufficient clean and waste water storage tanks.
- Booth style will need to provide sufficient water or have potable water within close proximity. Waste water will need to be disposed of in a proper manner.
- Booth style set up will need to be equipped with some type of overhead cover to protect food. Always avoid setting up under trees!
- Sufficient trash receptacles must be provided.