

WASHINGTON COUNTY SPECIAL EVENT LICENSE STANDARDS

All special event food service operations are to be in compliance with the following standards as well as the Washington County Standards for Special Event Stands. You will be responsible for all applicable requirements.

The license holder is responsible for informing every employee about these guidelines and insuring that employees follow them.

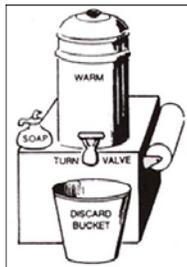
1. All potentially hazardous foods, other than a working supply, must be stored in mechanical refrigeration. Potentially hazardous foods include: hamburgers, pasta, chicken and cooked vegetables.
2. A working supply of potentially hazardous food may be stored in insulated chests with dry ice or cold packs (not ice cubes) for 4 hours or less.



3. Store cold potentially hazardous food in mechanical refrigeration at 41°F or less. Coolers must be operating at 41°F or less before food is placed inside.
4. Provide a thermometer for each refrigerator.
5. Store cooked potentially hazardous food at 140°F or higher in an approved hot holding unit. *Chafing dishes with sterno fuel are not recommended for outdoor events.*
6. Do not thaw frozen potentially hazardous foods at room temperature.
7. Provide a food product thermometer that ranges from 0°F to 220°F.



8. Provide a gravity device supplied with running water and a faucet, soap and paper towels. Wash hands often and thoroughly with soap and hot water.



9. Provide sanitizer for all work surfaces and equipment. If wiping cloth is used, provide a sanitizer

bucket to store the cloth.

10. Provide 3 containers for washing, rinsing and sanitizing all dishes and equipment.

- A. Wash in warm soapy water
- B. Rinse in clear water
- C. Sanitize for at least 30 seconds in sanitizer water.
- D. Allow to air dry.

WASH
in warm soapy
water



RINSE
in clear water



SANITIZE at
least one minute in
sanitizing solution



AIR DRY
towel drying is prohibited



11. All ice and food supplies shall come from an approved commercial source. No home prepared food. Only limited food preparation on site is allowed.

12. Wear an effective hair restraint and apron.

13. Store all food, beverages and utensils off the ground to facilitate housekeeping and pest control.

14. Store all chemicals separate from or below food and utensils.

15. Do not smoke, eat or drink in the food preparation area.

16. Discharge waste water into an approved sanitary sewer system or a holding tank. Disposal by throwing water on the ground is not permitted.

EQUIPMENT ITEMS YOU MAY NEED:

- 1. Cooking equipment
- 2. Hot holding unit (140°F or higher)
- 3. Cooler (41°F or lower) unit
- 4. Dry Ice/Blue Ice
- 5. Insulated coleman/igloo cooler
- 6. 3 buckets (soap and water, clean water, bleach water)
- 7. Sanitizer bucket or spray bottle (bleach and water)
- 8. Hand washing device with running water, paper towels and hand soap
- 9. Food product thermometer
- 10. Cooler/freezer thermometer
- 11. Test papers
- 12. Bleach or another approved sanitizer (Quat).
- 13. Hair restraints
- 14. Aprons/uniforms