



**You Need:**

Warm Water  
Soap  
Paper Towels  
Catch Basin  
Sanitizer is  
**OPTIONAL**

**NEVER REPLACE  
HAND WASHING  
WITH SANITIZER  
!!!!!!!!!!!!!!!!!!!!**

Tip: Use the checklist below to help you make sure that your setup is complete.

**1. Tent or other weatherproof structure**

Washable floor (parking lot, sidewalk, deck, etc)

**2. Fly protection (not required but recommended)**

Screed on 3 sides OR

Fly fans

**3. Sneeze shield or barrier at grill/ food handling/ food prep areas that are exposed to customer traffic**

**4. Water Supply**

Potable water in clean containers

Drinking water grade hose with backflow preventer

**5. Proper waste water disposal**

**6. Utensil washing**

3-basin method: Wash-Rinse-Sanitize-Air Dry

Space for air drying

Means of heating water

If utensil sink used, bucket for wastewater

**7. Hand Washing Station**

Warm water under pressure

Soap and single use towels

Bucket for wastewater

Used for hand washing only

**8. Food Storage**

All foods stored off of the ground

RTE foods protected from contamination

Raw meats stored separate from produce and RTE foods

No open condiment bottles at customer areas

Separate storage areas for chemicals

**9. PHR's**

Cold Holding (41°F or below)

Hot Holding (135°F or above)

Above temperatures maintained during transport

Proper cooking and/or reheating

Food temperature thermometer available (0-220°F stem-type)

**10. Food Preparation**

Prep areas and utensils clean

Separate prep areas for raw meats and RTE foods

All food prep is under the tent (exception: covered grill)

**11. Sanitary Supplies:**

Gloves

Sanitizer/ test strips

Hair restraints