



Important Health Department Reminders

The following is a list that all participating food vendors **MUST** comply with at this year's event.

1. Booths shall be fully enclosed with approved screens. Pass thru windows should not exceed 200 square inches.
2. Hand wash station must be set up. Provide a 5-gallon water reservoir with a hands free spigot. The water must drain to a waste bucket. Provide single service soap and paper towels.
3. Utensil wash station shall be set up. Provide two 5-gallon buckets. One bucket must contain detergent and water and the second bucket must contain bleach and water.
4. All equipment and food products shall be inside the approved enclosed booth. If necessary provide approved enclosed extensions to accommodate all the equipment and food products.
5. Provide and approved probe thermometers that is +/- 2°F accurate.
6. All equipment shall be approved for use. All equipment must meet ANSI certification, and in good and cleanable condition.
7. All equipment and food shall be placed at least 6-inches off the ground.
8. Maintain Environmental Health Division Temporary Event Checklist at booth.
9. All food preparation shall take place inside the approved fully enclosed booth.
10. All potentially hazardous foods shall be maintained at 140°F or above or at 41° F or below at all times.
11. All booths should have displayed (8.5x11) their business name, address & phone number.

If any food vendor is not in compliance with this Division's requirements prior to the beginning of operations, a re-inspection fee will be issued.