

BASIC FOOD BOOTH REQUIREMENTS FOR TEMPORARY EVENTS

- 1. KEEP FOODS AT SAFE TEMPERATURES**
 - **COLD FOODS BELOW 41 DEGREES F.**
 - **HOT FOODS ABOVE 135 DEGREES F.**
 - **REHEAT FOODS TO 165 DEGREES F.**
- 2. WASH HANDS FREQUENTLY**
- 3. SANITIZE UTENSILS & CUTTING BOARDS
(USE BLEACH SOLUTION)**
- 4. DO NOT CROSS CONTAMINATE
(SEPARATE RAW & COOKED FOODS)**
- 5. NO SMOKING!**
- 6. USE UTENSILS – NOT YOUR HANDS**
- 7. KEEP FOODS COVERED**
- 8. DO NOT EAT WHILE WORKING
(DO NOT “PICK” ON FOOD)**
- 9. WEAR HAIR RESTRAINTS**
- 10. DO NOT WORK IF YOU ARE ILL**

NORWALK HEALTH DEPARTMENT