



**NO HOME-COOKED FOODS ALLOWED - LOS ALIMENTOS PREPARADOS EN CASA NO SE PERMITEN**

**FOOD MUST BE FROM AN APPROVED SOURCE**

- Prepared on site, purchased from permitted kitchen or grocery store

**APPROVED HANDWASHING STATION**

- Soap
- Towels
- Approved water dispenser with “spigot spout” (*not push-button*) providing continuous flow
- Provide watertight bucket or container to catch waste water

**Approved wastewater disposal container**



**Approved spout**



**No push-button spout**



**APPROVED DISHWASHING STATION (3 basins or sink compartments required – used from left to right)**

- First basin/sink compartment (left-most) for washing - must have dishwashing soap.
- Second/middle basin or sink compartment for rinsing - must use clean water.
- Third basin/sink compartment (right-most) for sanitizing; e.g., a mixture of water & **50 ppm** minimum to **100 ppm** maximum Chlorine bleach.



**PROPER FOOD TEMPERATURES**

***Cooking:***

- Raw Chicken – **165° F** or greater
- Raw Hamburger Meat – **155° F** or greater
- Raw Pork & **WHOLE** Beef – **145° F** or greater

***Hot-holding:* 135° F** or greater

- Electric or grill
- No sterno

***Cold-holding:* 41° F** or less

- Packed in ice up to the rim of container or **REFRIGERATED** at **41° F** or less.

**OVERHEAD & GROUND COVERING**

- Tarp, plywood, cardboard, etc

**OTHER NEEDED ITEMS**

- Thermometers (0° F to 165° F)
- Sanitizer bucket with cloth
- Approved wastewater disposal
- Sanitizer test strips

