

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 commercial-permitted kitchen, grocery store, or State manufacturer. Cottage Food Law vendors cannot obtain a Health Permit & must be compliant with the entirety of that law.

APPROVED HANDWASHING STATION

- Soap & Paper 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 – 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

Minimum for Cooking:

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

***Hot-holding:* 135° F or greater**

- Electric or grill
- No sterno

***Cold-holding:* 41° F or less**

- Pack in ice up to the rim of container or use refrigeration

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

