

MICHIGAN TEMPORARY FOOD ESTABLISHMENT LICENSE APPLICATION

APPLICANT/BUSINESS CONTACT INFORMATION:

Organization/Business Name: _____
 Main Contact: _____ Email: _____
 Mailing Address: _____ City: _____ State: _____ Zip: _____
 Primary Phone: _____ Cell Phone: _____ Fax : _____
 Alternative Contact: Name: _____ Phone: _____

PUBLIC EVENT INFORMATION: Name of Public Event: _____

Food Service Start Date: ____/____/____ Serving Start Time: _____ AM/PM
 Ending Date: ____/____/____ End Time: _____ AM/PM
 When will food preparation begin? Date: ____/____/____ Starting Time: _____ AM/PM
 Event Location (Name & Address): _____
 Event Coordinator Name: _____ Phone: _____

If Applicable, Non Profit Tax ID #: _____

I AM AWARE THAT EACH BOOTH MUST BE PROPERLY EQUIPPED AND READY TO OPERATE BY THE TIME INDICATED, AND THAT FAILURE TO DO SO MAY RESULT IN DENIAL OF MY LICENSE.

Applicant Name (Print) _____
 Applicant Signature: _____ Date: _____

Estimated Number of Meals to be Served Each Day: _____

EQUIPMENT LIST:

Identify equipment used at your temporary food establishment. Check all boxes that apply.

- | | | |
|---|---|--|
| <p>A Hand Wash Station</p> <p><input type="checkbox"/> Large insulated container with a spigot, warm water, hand soap, paper towels and a large catch bucket</p> <p><input type="checkbox"/> Hand sink</p> <p><input type="checkbox"/> Self-contained portable unit</p> <p><input type="checkbox"/> Other _____</p> | <p>B Cooking/Reheating Equipment</p> <p><input type="checkbox"/> Grill/BBQ</p> <p><input type="checkbox"/> Fryer</p> <p><input type="checkbox"/> Oven</p> <p><input type="checkbox"/> Roaster</p> <p><input type="checkbox"/> Other _____</p> | <p>C Cold/Hot Holding Equipment</p> <p><input type="checkbox"/> Ice chest/cooler with ice</p> <p><input type="checkbox"/> Refrigerator</p> <p><input type="checkbox"/> Freezer</p> <p><input type="checkbox"/> Steam table</p> <p><input type="checkbox"/> Grill/BBQ</p> <p><input type="checkbox"/> Chafing dish w/ fuel</p> <p><input type="checkbox"/> Slow cooker/roaster</p> <p><input type="checkbox"/> Other _____</p> |
| <p>D Floor/Overhead Protection*</p> <p><input type="checkbox"/> Food is prepared & served indoors</p> <p><input type="checkbox"/> Floors are cleanable and Impermeable
Describe: _____</p> <p><input type="checkbox"/> Canopy/tent</p> <p><input type="checkbox"/> Screening</p> <p><input type="checkbox"/> Other _____</p> | <p>E Cleaning/Sanitizing</p> <p><input type="checkbox"/> Three basins to wash (dish soap), rinse (clear water) and sanitize (sanitizer)</p> <p><input type="checkbox"/> Extra utensils</p> <p><input type="checkbox"/> Bucket with sanitizing solution and wiping cloth(s)</p> <p><input type="checkbox"/> Sanitizer</p> | <p>F Other</p> <p><input type="checkbox"/> Chemical test strips to test sanitizer solution</p> <p><input type="checkbox"/> Metal stem thermometer</p> <p><input type="checkbox"/> Gloves</p> <p><input type="checkbox"/> Hair restraints</p> <p><input type="checkbox"/> Electricity available</p> <p><input type="checkbox"/> Water source (circle all that apply)
Municipal/City Water Well Bottled</p> |

*If extensive food handling occurs, it must be done in a fully enclosed space.

FOOD PREPARATION AND MENU:

Only food and beverage items listed will be approved to serve.
Approval for any changes must be requested before the event.

Food	G Food Source (place/facility where food is purchased)	H Off-Site Prep Yes/No *1	I On-Site Prep Yes/No	J Transport to event? (Hot or Cold, What type of equipment for transport)	K Cold holding equipment used at event?	L Cooking/reheating equipment used? Final cook/reheat temperature?	M Cooling? *2	N Hot holding equipment used?
Example:								
Hamburger	Jane's Food Service	No	Yes	Cold, Ice Chest	On-site refrigerator	Grill, 155 °F	No	Steam table

*1 – IF FOODS ARE MADE OFF-SITE, PLEASE FILL OUT ADDENDUM A (COMMISSARY AGREEMENT)
*2 – IF YOU PLAN TO COOL ANY FOOD, CONTACT YOUR INSPECTOR TO DISCUSS THE METHOD YOU WOULD USE.

<p><u>FOR LOCAL HEALTH DEPARTMENT USE:</u></p> <p>Notes:</p>	<p>Amount Paid: _____ Receipt Number: _____</p>
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PRE-EVENT SELF INSPECTION LIST
for Temporary Food Establishments
[Click here for the food safety booklet](#)

Prior to your event, take a moment to go through this checklist. Make corrections/changes to your set-up/operation as needed. The checklist should be done for each temporary food booth, and each time you operate. Copy as necessary.

Facility:

- Storage of food/utensils/dishes/paper products (shelves/crates for **off the ground/floor**)
- Mechanical cold storage at 41°F.** or below (coolers must be approved prior to use)
- Handwashing station:** must have a dispensing container of hot water, hand soap, and disposable paper towels
- Safe water supply from a regulated source** (hot and cold under pressure if required)
- Food preparation area adequate to safely prepare food
- Shielded lighting
- Dishwashing facilities: on site or in a licensed kitchen as required
- Clean and safe ice storage
- Adequate enclosure to limit the entrance of pests/weather
- Proper wastewater disposal
- Toilet facilities conveniently located (FDA recommended 50-500 feet from booth)

Equipment and Supplies:

- Metal stem thermometer with a range of 0° - 220°F. (to check both cold and hot foods)**
- Extra utensils including tongs, spatulas, spoons, etc. (If no dishwashing on site)
- Bleach for sanitizing and test strips to test concentration (50-100 ppm required)
- Clean wiping cloths and container for sanitizing solution or disposable paper towels
- Plastic/vinyl disposable gloves
- Garbage containers with plastic liners (minimum: 1 in the booth and 1 outside the booth)

Food:

- NO home-prepared foods can be used/sold from a licensed booth**
- All meats/poultry/fish must be inspected and come from an approved source
- All preparation must be done on site or at a licensed kitchen
- Check temperatures of cold foods when they arrive. They must be at 41° F. or below.
- Ice from an approved source and protected from contamination/hand contact

Personnel:

- A knowledgeable Person-in-Charge is present during all times of operation (PIC has taken 10 question test or previously attended You Hold the Key to Sanitation or ServSafe)**
- Workers wash hands upon entering booth**
- Workers have hair restraints/hats, clean clothes/uniform, short clean nails**
- Workers do not touch Ready-to-Eat food with bare hands**

Temporary Food Establishment Operations Checklist

Michigan Food Law of 2000, as amended

This document is for educational purposes only and should not be considered a replacement to reading the Food Code and Michigan Food Law of 2000, copies of which are available at www.michigan.gov/mda. This document is a modified version of a checklist prepared by the Food and Drug Administration and the Conference for Food Protection. It is intended to be a guide for the temporary food service industry, the Michigan Department of Agriculture, and Michigan's local health departments. The checklist is also useful for special transitory food units (STFUs) that operate similar to temporary food establishments.

A "Temporary Food Establishment" means a food establishment which operates at a fixed location for a temporary period not to exceed 14 consecutive days.

Personnel

Person In Charge:

The permit holder shall be the person in charge or shall designate a person in charge, and ensure that a person in charge is present at the temporary food establishment during all hours of operation. The person in charge must demonstrate knowledge as required under section 2-102.11, and perform the duties as required under section 2-103.11 of the 2005 Food Code. The person in charge may demonstrate knowledge by operating the temporary food establishment in compliance with the Michigan Food Law 2000, OR by being a certified food protection manager, OR by responding correctly to the inspector's questions.

Handwashing:

Handwashing facilities must be located in a temporary food establishment. Potable hot and cold tempered running water under pressure with suitable hand cleaner, dispensed paper towels, and a waste receptacle must be provided, unless otherwise approved. If approved, when food exposure is limited, the following may be acceptable substitutes:

- a) A large insulated container with a spigot, which can be turned on to allow potable, clean, warm water to flow over one's hands into a waste receiving bucket of equal or larger volume; suitable hand cleaner; disposable towels, and a waste receptacle.
- b) Chemically treated towelettes may be used for cleaning hands in a temporary food establishment if the food items offered are pre-packaged or otherwise protected from contamination by hands AND a handwashing facility is available at the event and used by employees following toilet use.

When to Wash:

Food employees must wash their hands and exposed portions of the arms after touching bare human body parts, using the toilet room, handling animals, coughing/sneezing, using a handkerchief, using tobacco, eating/drinking, handling soiled equipment/utensils, as often as necessary to prevent cross-contamination, when switching between raw and ready-to-eat food, and after engaging in other activities that contaminate the hands.

How to Wash:

Food employees shall clean their hands and exposed portions of the arms in a properly equipped handwashing facility by vigorously rubbing together the surfaces of the lathered hands and arms and thoroughly rinsing with clean water. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers. To avoid recontaminating hands, food employees may use disposable paper towels or similar barriers when touching surfaces such as faucet handles.

Employee Health:

The person in charge must exclude employees who have the following conditions:

- Symptoms such as diarrhea, fever, vomiting, jaundice, sore throat with fever. (A food employee with vomiting or diarrhea must be free of symptoms for at least 24 hours.)
- Illnesses such as Salmonella Typhi, Shigella, Eschericia coli 0157:H7, Hepatitis A, or Norovirus.

Hygiene:

Food employees shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods. Food employees shall have clean outer garments and wear effective hair restraints. Smoking, eating, and drinking are not allowed by food employees in the food preparation and service areas. All non-working unauthorized persons must be restricted from the food preparation and service areas.

No Bare Hand Contact with Ready-to-Eat Food:

Food employees may not have contact with exposed ready-to-eat food with their bare hands. Suitable utensils, such as deli paper, spatulas, tongs, dispensing equipment, or gloves shall be used.

Food Source and Temperature

Source:

All food must be obtained from sources that comply with the law. All meat and poultry must come from USDA-approved sources. Home canned and home-prepared foods are not allowed. Ice for use as a food or a cooling medium must be made from potable water obtained from an approved source.

Preparation:

All food prepared off-site for service at a temporary food establishment must be prepared in a licensed food establishment.

Temperatures:

Hot Holding: Potentially hazardous food must be maintained at 135° F or higher.

Cold Holding: Potentially hazardous food must be maintained at 41° F or below.

Cooking:

- 165° F for 15 seconds – poultry; stuffing containing fish, meat, or poultry; stuffed fish, meat, pasta, or poultry.
- 155° F for 15 seconds – comminuted fish, meat, pooled raw eggs.
- 145° F for 15 seconds – raw shell eggs broken and prepared in response to a consumers order and for immediate service, fish, meat, and pork.
- See section 3-401.11 (B) of the 2005 Food Code for cooking whole beef roasts, corned beef roasts, pork roasts, and cured pork roasts, such as ham.

Thawing:

Potentially hazardous food shall be thawed either under refrigeration maintain the food temperature at 41° F or less; completely submerged under running water having a temperature of 70° F or below; or as part of a cooking process.

Cooling:

Cooked potentially hazardous food shall be cooled from 135° F to 70° F within two hours or less; and from 70° F to 41° F within four hours or less.

Reheating for Hot Holding:

Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165° F for 15 seconds within two hours.

Date Marking:

Ready-to-eat potentially hazardous food held refrigerated for more than 24 hours must be clearly marked at the time of preparation to indicate the date by which the food shall be consumed which is seven calendar days or less from the day the food is prepared. If an alternative marking system is used, the operator must be able to explain the system to inspector. The inspector may verify employees understand and use the system.

- **Consumer Advisory:** Raw and partially cooked animal food may be served provided the food establishment serves a population that is not highly susceptible, and a consumer advisory has been provided in accordance with section 6149 of the Michigan Food Law of 2000, or 2005 Food Code section 3-603.11.

Food and Utensil Storage & Handling

Dry Storage:

All food, equipment, utensils, and single service items shall be stored at least six inches off the floor on pallets, tables, or shelving protected from contamination, and shall have effective overhead protection.

Cold Storage:

Either mechanical refrigeration units or effectively insulated hard-sided cleanable containers with sufficient ice to maintain potentially hazardous food at 41° F or below shall be provided. Unpackaged food and packaged food subject to the entry of water may not be stored in direct contact with ice or water. It is recommended all storage units be secured to prevent intentional contamination of foods.

Hot Storage:

Hot food storage units (i.e., electrical equipment, propane stoves, grills, etc.) shall be used to keep potentially hazardous foods at 135° F or above.

Thermometers:

A thermocouple or metal stem thermometer shall be provided to check internal temperatures of potentially hazardous hot and cold food items. Food temperature measuring devices shall be accurate to +/- 2° F, and should have a range of 0° F to 220° F. Each cold storage unit shall have a numerically scaled thermometer accurate to +/- 3° F to measure the air temperature of the unit.

Food Display:

All food shall be protected from customer handling, coughing, sneezing, or other contamination by wrapping, the use of sneeze guards, or other effective barriers. Condiments must be dispensed in

single-service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent the contamination of food items by workers, patrons, insects, or other sources.

Utensil Storage:

: In-use food dispensing utensils must be stored either in the food with their handles above the top of the food container; in running water of sufficient velocity to flush particles to a building drain; or in a container of water if the water is maintained at a temperature of at least 135° F or below 41° F and the water is changed at least every four hours.

Cross-Contamination:

Food shall be protected from cross-contamination by separating raw animal foods from ready-to-eat foods during storage, preparation, holding, and display. Equipment and utensils (including knives, cutting boards, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready-to-eat food.

Cleaning

Warewashing:

Either a commercial dishwasher or a three-compartment sink set-up must be utilized to wash, rinse, and sanitize equipment and utensils coming into contact with food. The minimum requirements for a utensil washing set-up to wash/rinse/sanitize should consist of three basins that are large enough for immersion of the utensils, a potable hot water supply, and an adequate disposal method for the wastewater. In-use equipment and utensils must be cleaned and sanitized at least every four hours.

A two-compartment sink may be used for small batch operations for cleaning kitchenware provided: A) specific approval has been granted; B) the number of items to be cleaned is limited; C) the cleaning and sanitizing solutions are made up immediately before use and drained immediately after use; or D) a detergent sanitizer is used as specified under section 4-501.115 of the 2005 Food Code.

Sanitizing:

An approved sanitizer must be provided for sanitizing food contact surfaces. Sanitizers must be used at appropriate strengths as specified by manufacturer. Three common sanitizers, and the typical concentrations required by manufacturers, are:

Chlorine solution = 50 ppm;

Iodine solution = 12.5 to 25 ppm; or

Quaternary ammonium compound = 200 ppm

An approved test kit to measure sanitizer concentrations must be available and used.

Wiping Cloths:

Wet wiping cloths in use for wiping food spills from food contact and nonfood contact surfaces of equipment shall be stored in a clean chlorine sanitizing solution at a concentration of 100 mg/l. Dry wiping cloths may be used to wipe food spills from tableware and carryout containers. All wiping cloths shall be free of food debris and visible soil, and shall be used for no other purpose.

Water Supply and Wastewater Disposal

Water:

An adequate supply of potable water shall be available on site for cooking and drinking purposes; for cleaning and sanitizing equipment, utensils, and food contact surfaces; and for handwashing. Water must come from an approved water supply. The water supply system hoses, piping, and appurtenances must be constructed with approved food contact materials. The water supply system must be installed to preclude the backflow of contaminants into the potable water supply. All hose and other connections to the potable water supply shall be maintained a minimum of six inches above the ground. The water supply system must be adequately flushed and disinfected prior to use. A supply of commercially bottled drinking water may be allowed.

Wastewater Disposal:

Wastewater shall be disposed in an approved wastewater disposal system. Wastewater may not be dumped onto the ground surfaces, into waterways, or storm drains.

Premises

Food Contact Surfaces:

All food contact surfaces shall be smooth, easily cleanable, durable, and nonabsorbent. All other surfaces shall be finished so that they are easily cleanable.

Floors:

Unless otherwise approved, floors of outdoor-type temporary food establishments should be constructed of concrete; asphalt; non-absorbent matting; tight wood; or removable platforms that minimize dust and mud. The floor area should be graded to drain away from the temporary food establishment.

Overhead Protection:

The temporary food establishment must be covered with a canopy or other type of overhead protection unless the food items offered are commercially pre-packaged food items dispensed in their original containers. Overhead protection is not required over outdoor cooking devices unless unique local circumstances warrant (i.e., roosting birds over cooking area, blowing dust from construction areas, etc.).

Walls:

Walls may be required as necessary to protect against the elements, windblown dust and debris, insects, or other sources that contaminate food, food contact surfaces, equipment, utensils, or employees.

Insect Control:

Windows and doors kept open for ventilation shall be protected against the entry of insects and rodents by 16 to 25 mesh screen, properly designed and installed air curtains, or other effective means. Other effective means may include the storage and handling of food, equipment, utensils, linens, and single service articles in covered containers or by using other methods in a manner that would protect the items from insects and rodents. Such precautions do not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting conditions.

Lighting:

Adequate lighting by natural or artificial means must be provided. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment and utensils, or unwrapped single service articles.

Ventilation:

If necessary, mechanical ventilation shall be provided to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes. Natural ventilation is normally all that is necessary for outdoor-type temporary food establishments.

Garbage:

An adequate number of nonabsorbent, easily cleanable garbage containers must be provided. The containers must be covered and rodent proof. Grease must be disposed of properly.

Toilet Facilities:

An adequate number of toilet facilities, as required by law, shall be conveniently provided for food employees. As a minimum, toilets may consist of properly designed, operated, and maintained portable toilets.

Personal Belongings:

Personal clothing and belongings must be stored at a designated place away from food, equipment, utensils, linens, and single service articles.

Toxic Materials:

Poisonous or toxic materials shall be properly labeled and stored so they cannot contaminate food, equipment, utensils, and single service and single use articles. Only those chemicals necessary for the food establishment operation shall be provided.

County of Ottawa Temporary Foodservice Flow Diagram

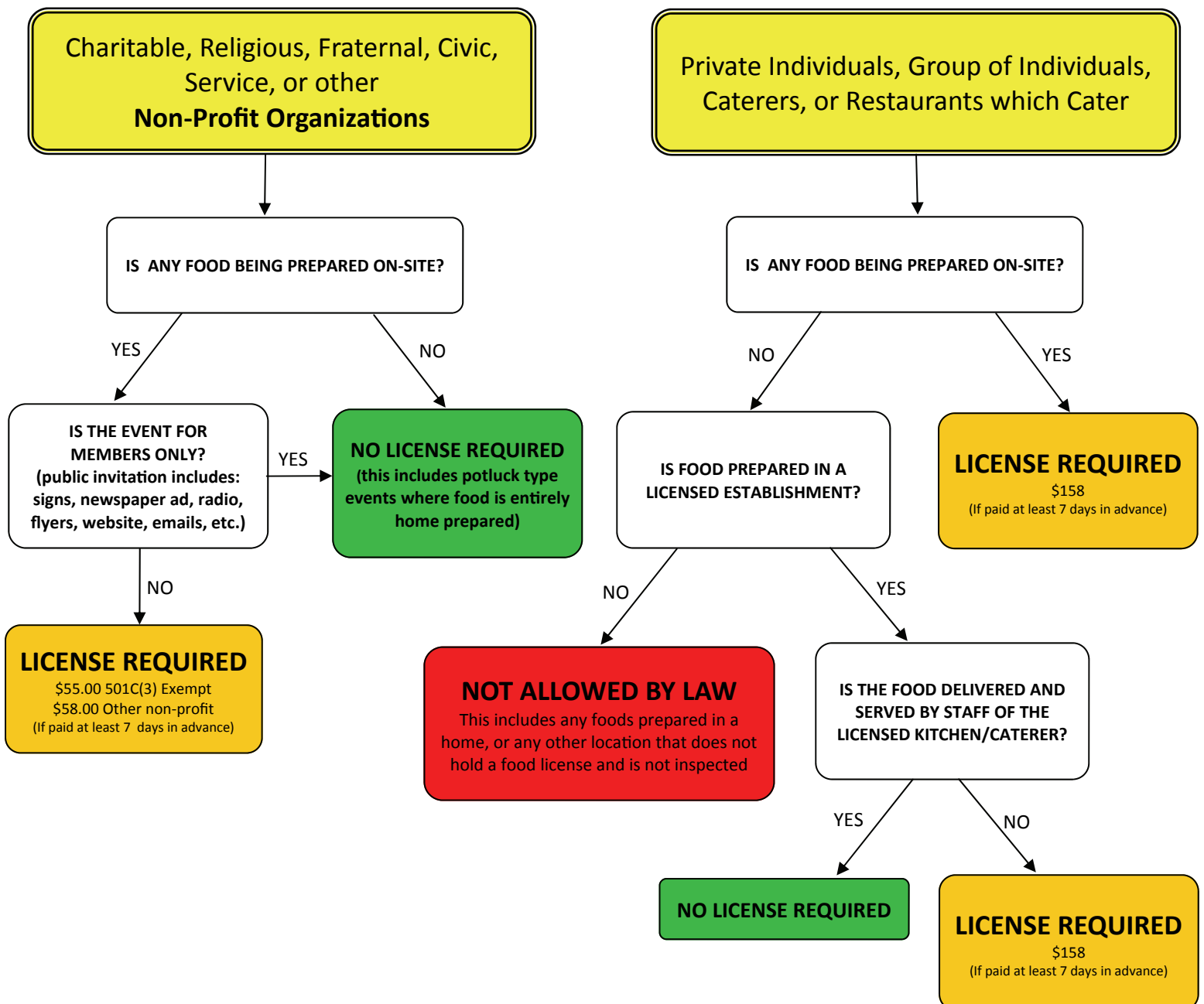


Serving pre-packaged (not prepared on-site), non-potentially hazardous foods such as bagged chips, soda, bottled water AND/OR prepackaged ice cream is exempt from licensure.

NOTE: This document is only intended for guidance. It is strongly recommended that the health department be contacted prior to all events to ensure your event meets all requirements of the law. (616)393-5645

Late Fees: < 7 days: Add \$50

Day of Event: Add \$100



FOOD SAFETY TIPS

FOR TEMPORARY FOOD EVENTS

PERSON-IN-CHARGE:

Someone knowledgeable of the food safety issues that relate to your operation must be in the food booth at all times!

HAND WASHING:

Contamination from hands is a leading cause of foodborne illness. For Outdoor Events: Set up a water jug with a spigot that can stay on, (**NOT** push-button) soap, paper towels, and a bucket to catch the wastewater. Wash hands **properly** and **often**!

EMPLOYEE HEALTH:

Employees who are sick are very likely to spread disease while handling food. Employees who have diarrhea, fever, or vomiting, or who are sneezing or coughing, are **NOT** allowed to work.

EMPLOYEE HYGIENE:

- No smoking or eating in the food booth.
- Drinking cups in the booth must have a lid and straw.
- Employees must wear hats/hairnets.

BARE HANDS AND READY-TO-EAT FOODS:

Disposable gloves, deli tissue, or clean utensils must be used when handling foods that will not be cooked any further ("ready-to-eat foods"). Change gloves often, and **wash hands** in between glove changes!

FOOD SOURCE/PREPARATION:

Foods must be prepared on site or in a licensed kitchen. Home prepared foods are **NOT** allowed!

FOOD HOLDING TEMPERATURES:

Potentially hazardous food must be kept either **HOT** or **COLD**. Potentially hazardous foods are perishable and can easily grow bacteria, or "spoil", if not kept at proper temperature. Examples include: meats, dairy items, cooked pastas, cooked vegetables, cooked beans, sliced melons, sliced tomatoes, raw sprouts, etc.

- **COLD** food must be held at **41°F** or below.
- **HOT** food must be held at **135°F** or above.

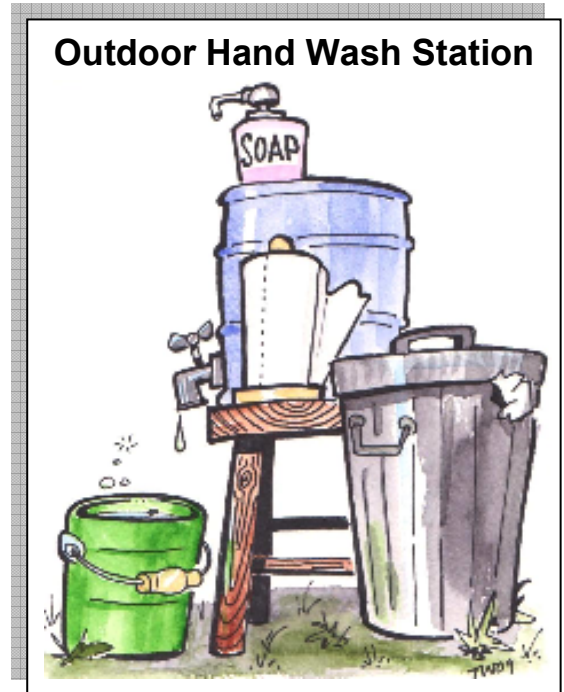
COOKING TEMPERATURES:

To kill bacteria, raw food must be cooked to safe internal temperatures. Use a metal stem thermometer to make sure food reaches these temperatures:

- | | |
|---------------------------|-------------------|
| ▪ Poultry: 165°F | ▪ Pork: 145°F |
| ▪ Stuffed Products: 165°F | ▪ Beef: 145°F |
| ▪ Hamburger: 155°F | ▪ Fish: 145°F |
| ▪ Sausage: 155°F | ▪ Hot Dogs: 135°F |

COOLING/REHEATING:

Any perishable leftovers should be discarded! Be advised that any leftovers must be cooled quickly, and reheated to 165°F before serving.



CROSS-CONTAMINATION:

Raw meats and eggs must be kept **separate from** and **below** other foods!

FOOD STORAGE/SERVICE:

- Keep food covered as much as possible to protect it from flies, dust, and people!
- Store foods and foodservice items (utensils, napkins, etc.) off the ground.
- Always use cleaned and sanitized utensils for serving. Utensils should be used for only one food and must be properly cleaned and sanitized after each task. Store serving utensils in the food, with the handle extended above the rim of the container.

DISHWASHING/SANITIZING:

Bacteria can live and grow on forks, knives, spatulas, spoons, plates, pans, and other items that touch food. Dishes and utensils must be washed, rinsed, and sanitized at least every 4 hours. Use a commercial dishwasher, a 3-compartment sink, or set up three tubs to **WASH** items in warm soapy water, **RINSE** in clear water, and **SANITIZE** in water containing 50–100ppm chlorine (approximately one capful of bleach per gallon of water), or 200ppm quaternary ammonia. Use test strips to make sure the sanitizer is the right amount!

WATER SUPPLY/WASTEWATER DISPOSAL:

- Use bottled water or potable water from a municipal supply.
- Transport water in food-grade containers and use food-grade hoses.
- Use potable water to make ice, or use bagged ice.
- Do **NOT** dispose of wastewater from hand washing, dish washing, etc. onto the ground or into storm drains. Dump it into a gray water collection area (commonly found at larger events), restaurant mop sink, or a flush or portable toilet.

TOXIC MATERIALS:

Chemicals (including sanitizers) must be stored **separate from** and **below** foods, foodservice items, etc.

IMPORTANT TOOLS:

- Proper refrigeration units
- Proper hot holding units
- Metal-stem thermometer
- Disposable gloves
- Extra utensils
- Chlorine or other approved sanitizer
- Sanitizer test strips
- Clean wiping cloths or paper towels
- Bucket or spray bottle for sanitizer solution
- Fresh water, soap, and paper towels for hand washing

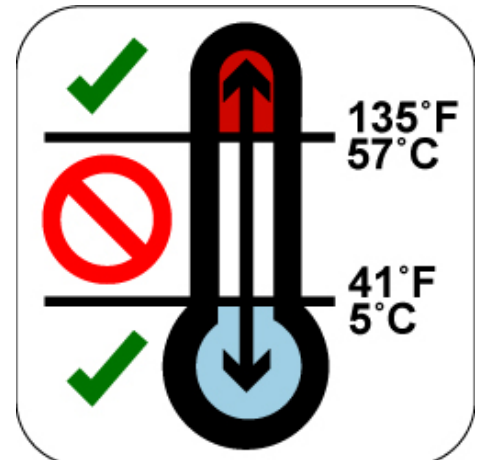
PROPERLY TAKING A FOOD TEMPERATURE:

Remember – in order to make sure food is at the right temperature, you must take the temperature of the **FOOD**. Do not rely on the air temperature of the refrigerator, or the thermostat temperature on cooking equipment! To properly take the food temperature, do the following:

- Start with a thermometer that is **calibrated** and **accurate!** (Stick thermometer probe in a cup of crushed ice with a small amount of water and make sure it reads 32°F. Adjust if necessary!)
- Wash and sanitize the thermometer before use and in between uses.
- Stir product before taking temperature.
- Place stem or probe in the thickest part of the food item.
- Do not rest the stem or probe on a bone, on the cooking vessel, or on the container.
- Make sure entire sensing area is completely submerged in the food (past the dimple on the stem).
- Read the indicator once it stops moving.
- Take the temperature of a product in several places, especially for irregularly shaped items.

FOOD SAFETY CHECKLIST

- ☑ **COLD FOOD: 41°F**
- ☑ **HOT FOOD: 135°F**
- ☑ **COOKING TEMPS:**
POULTRY: **165°F**
HAMBURGER: **155°F**
SAUSAGE: **155°F**
PORK: **145°F**
BEEF: **145°F**
FISH: **145°F**
HOT DOGS: **135°F**



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- ☑ **NO SICK WORKERS.**
- ☑ **WASH HANDS THOROUGHLY AND OFTEN.**
- ☑ **WEAR GLOVES** WHEN HANDLING FOODS THAT WON'T BE COOKED ANY MORE.
- ☑ **KEEP RAW MEATS AND EGGS SEPARATE** FROM OTHER FOODS.
- ☑ **WASH, RINSE, AND SANITIZE UTENSILS EVERY 4 HOURS.**