

**CITY OF ROYSE CITY
SPECIAL EVENT FOOD SERVICE
FOOD SAFETY GUIDELINES
FUNFEST**

- Only foods from approved sources are allowed to be served. **No home-prepared foods will be permitted unless you are a Cottage Baker with a certified Food Handlers License.**
- **Keep potentially hazardous cold foods at 41° and hot foods at 140° at all times.** Provide equipment so that you can accomplish this. Example: ice chest, refrigerators, and electric warmers. Provide calibrated metal stem thermometers for checking product temperature throughout the day.
- Cooking potentially hazardous food is to be done at the restaurant/store and foods are to be transported to event at proper serving temperatures. Keep preparation of food on site to an absolute minimum. If you are cooking on site cook to required temperatures and avoid cross contamination of raw and cooked foods. Equipment on site must be capable of cooking all foods to required temperatures.
- Provide gloves, sanitizer gel/dip or serving utensils so that you may keep bare hand contact with food to a minimum.
- Provide hand wash station to consist of:
 - Container with spigot for clean potable water*
 - Antibacterial liquid soap and paper towels*
 - Container to “catch” dirty water when washing*
- Provide ware washing station for serving utensils consisting of:
 - Three (3) wash buckets*
 - Wash container, soap and potable water*
 - Rinse container, clean water only*
 - Sanitize container, sanitized water mixture*
- Provide test strips for your choice of sanitizer to be used.
 - Chlorine to be 50 to 100 PPM Quats to be 200 PPM*
- All food related items, including drinks, ice, condiments and plastic utensils are to be stored off the floor at all times.
- Ice used for consumption must be stored separately from ice used to refrigerate bottles, cans, cartons, etc.

Initials of Applicant _____