

BRISTOL BURLINGTON HEALTH DISTRICT

TEMPORARY EVENT CHECKLIST

- Tent (flame/combustion resistant /fire retardant certified tent if grilling)
- Temporary Flooring (If not on asphalt or concrete, temporary nonabsorbent flooring must be put down).
- Hot Holding Equipment : **135°F or above**
- Cold Holding Equipment: **41°F or below**
- Reheat Foods: **To at least 165°F**
- Thermometer -Thin probe food thermometer digital preferred
- Equipment- Utilizing sterno is not recommended for hot holding foods.
- Cooking Devices- Charcoal and wood cooking devices are not permitted.
- Extra Utensils
- Hand Washing Station
 - 5 Gallon container of warm water
 - Liquid soap/ Paper towels/ Waste basket
 - Catch basin for waste water
- Approved sanitizer & Test Strips
- Wash, rinse, sanitize station
- Everything up off of ground
- Food service , dry storage, work and food preparation tables
- Hair restraints
- Disposable Gloves
- Sanitized potable water storage tank prior to event
- Approved potable water hoses clearly marked or documentation
 - All public water supply hoses must be food grade
- Temperature Logs
- Sign in list for Volunteers
- Food trucks or trailers that arrive at temporary unclean or in disrepair will not be issued a BBHD license for the event

**Please refer to the Bristol Burlington Health District Temporary Food Service License Information Packet for further information.*

