Guidelines for Temporary Food Service Events

Handwashing
- Soap
- Warm Water
- Continuous Flow Tap
- Paper Towels
- 5 Gallon Thermal Container

Extra Utensils
- Scoops
- Chopsticks
- Deli Papers
- Forks and Ladies
- Single Use Gloves
- Toothpicks
- Tongs
- Spatulas

Health
- Stay Home if Sick

Temperature
- Eggs/Meat/Seafood-145°F
- Ground Meat-155°F
- Poultry-165°F
- 135°F
- 41°F

Does NOT Replace Hand Washing!

Test Strips
- 50-100 ppm

Ice (Cold Holding)
- Cover All Sides of Food

Thermometer
- Hydron Chlorine
- www.HydronEssentials.com
- 50-100 ppm
- 39.9°F

Alaska Department of ENVIRONMENTAL CONSERVATION