

# UC SANTA BARBARA

## Food Booth Food Safety Checklist

### Booth Setup

- Each booth needs a handwash station that is accessible to all food handlers/booth staff members with pump soap, paper towels, container of water with spout, and catch basin.
- An accurate probe thermometer for checking food temperatures. \*PHF only\*
- A bucket of adequate sanitizer concentration is available to sanitize utensils and is stored in a place that will not contaminate any food/clean utensils.
- Enough extra utensils to rotate serving utensils every hour if not frequently washed/rinsed/sanitized.
- Enough coolers and storage to keep stored cold foods fully surrounded by ice for the entirety of event.
- Enough fuel to keep hot foods at least 135°F during the entire event.

### Food Prep/Storage

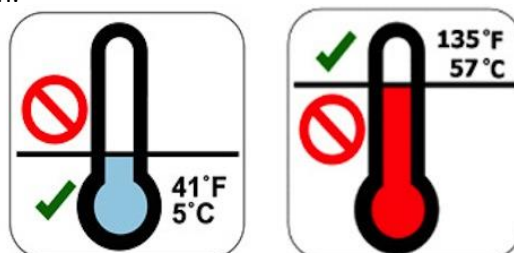
- All food, beverages and utensils are stored at least six inches off the ground/floor.
- Keep prepared foods covered.
- Keep all food preparation surfaces and utensils clean, sanitized and non-absorbent.
- Wash and sanitize cutting boards frequently.
- Condiments available for self-service must be prepackaged or from approved dispensing devices.
- All food preparation is inside the booth.

### Food Safety

- KEEP COLD FOODS COLD (**BELOW 41°F**) by use of refrigerators, ice in an ice bath or in an ice chest.
- KEEP HOT FOODS HOT (**ABOVE 135°F**) by use of a heating source. All hot food remaining at the end of the day's operation must be disposed.
- **RE-HEAT FOODS TO 165°F** if they fall below **135°F**. If food falls below 135°F a second time, discard. Sanitize thermometers after each use with alcohol pads.
- Ensure that all food is thoroughly cooked to the proper minimum temperature: comminuted meat (hamburger) 157°F, eggs and foods 145°F, pork 145°F, poultry 165°F.
- Do not serve ice that has been used as refrigeration.

### Food Handler Practices

- Wash hands with water and soap, drying with single use towels- **RE-USABLE TOWELS ARE NOT APPROVED**- before preparing or handling food and after using the restroom, smoking, or handling refuse.
- Gloves are properly used to prevent contamination.
- Food handlers are using utensils, including scoops, forks, tongs, paper wrappers, or gloves to handle ready-to-eat foods.
- Food handlers must wear clean clothes and have their hair restrained.
- Food handlers must be in good health- If sick, do not handle food. Bandage any wounds or cuts on hands and use gloves.
- No eating/drinking/smoking in the booth.
- Animals not allowed inside booth.



**THIS DOCUMENT MUST BE POSTED INSIDE FOOD BOOTH**