

Checklist for Special Event Food Vendors

Refer to the Guidelines for Food Service at Special Events for more detail on the items listed below.



License Application

- ☐ Application, supplementary information and fee to be submitted to Environmental Health

Food Handling

- ☐ Meats must be a pre-cooked product/limited food preparation allowed on-site
- ☐ Separate utensils for handling uncooked & cooked product

Refrigeration, Storage, Cooking and Hot Holding

- ☐ Probe thermometer to verify internal food temperatures
- ☐ Refrigeration/cooler units capable of keeping cold food at 4°C or colder.
- ☐ Thermometer(s) present in all refrigeration/cooler units
- ☐ Cooked foods must reach an internal temperature of 74°C (165°F) or higher
- ☐ Hot held foods must be 60°C. (140°F) or higher
- ☐ Adequate food storage to protect from sources of potential contamination

Food Handlers

- ☐ Non-latex gloves
- ☐ Apron/clean uniform
- ☐ Hair control (e.g. hat or hair net)
- ☐ Proof of food safety training

Hand Washing

- ☐ Facility for hand washing in the food handling area (can be temporary set up)
- ☐ Liquid soap and paper towel in dispensers available at hand washing facility

Cleaning and Sanitizing

- ☐ An approved method for washing and sanitizing utensils
- ☐ No rinse sanitizer (100 ppm bleach solution or 200 ppm quaternary ammonia)
- ☐ Sanitizer test strips
- ☐ Log sheet

Waste Disposal

- ☐ Adequate waste water disposal
- ☐ Garbage can(s) for solid waste disposal
- ☐ Adequate washrooms

Other

- ☐ Appropriate set-up/shelter

All vendors must be approved by Environmental Health and obtain a valid license prior to operating.

For more information, please contact Environmental Health:

902-368-4970 (Toll Free: 1-800-958-6400)

envhealth@ihis.org