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TEMPORARY FOOD VENDOR CHECKLIST

Vending food at a temporary food event can be fun and prosperous. But it can also be hectic and frustrating; especially if you are not prepared. Everyone's goal should be to prepare and serve food safely without getting anyone injured or sick. Below is a helpful list of items to bring to your food event to ensure food safety. This is not an all-inclusive list, and depending on the type of food vending (pre packed foods only, limited food prep, full service) not all will apply. If you have any questions, please don't hesitate to contact the Board of Health. We are always happy to assist you in your food endeavors!

1. **Probe Thermometer**- To check internal temperatures of foods- Whether keeping foods hot, cold, re heating, or cooking you will need to verify the correct temperature of the food to ensure its safety.

Important Temperatures to Remember!

Cold Holding: 41F or less

Hot Holding: 135F or higher

Re-Heating previously cooked foods which will be hot held: Heat to 165F for 15 seconds and then held hot at 135F. Re-Heating can be done in a microwave or burner (grills or hot plates work fine) Hot holding equipment is NOT designed to re heat foods, they are for keeping foods already hot... hot.

Cooking Temps for raw foods

Roasts of Beef/Pork/Veal/Lamb: 145F for 4 minutes

Seafood/shellfish/steaks/chops of pork-beef-lamb-veal: 145F for 15 seconds

Ground meats (beef/pork/other) & seafoods: 155F for 15 seconds

Poultry/whole or ground chicken, turkey, duck/Stuffed meats-pastas-seafood: 165F for 15 seconds

*Thermometers to check temps can vary from digital to a bi stem metallic. If using a bi stem metallic thermometer be sure to calibrate it prior to the event to ensure accuracy. To calibrate a bi stem metallic thermometer, use the ice point method.



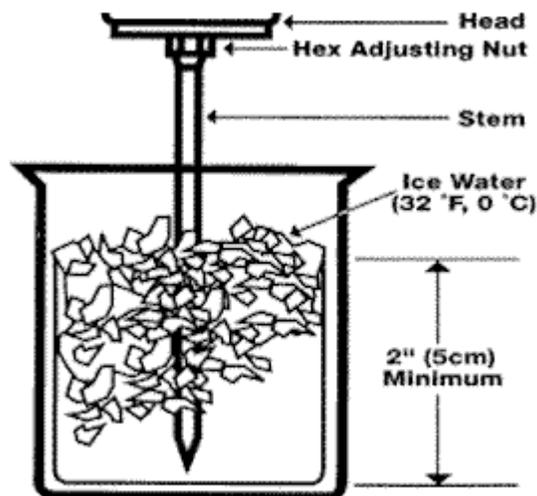
Bi Stem Metallic Thermometer



Digital Thermometer

Ice Point Method for Calibration (Bi stem metallic only):

1. Fill a container or cup with crushed ice and cold tap water, stir it well.
2. Put the thermometer stem or probe into the ice water. Make sure the sensing area is submerged. Wait 30 seconds or until the arrow/indicator stops moving.
3. Adjust the thermometer so it reads 32F (0 Celsius). Adjustment is made behind the indicator head. Some allow you to manually turn the nut, others you will need a wrench or other tool.



2. Sanitizer & Test Strips- You will need some sort of sanitizer to sanitize your thermometer BEFORE and AFTER it is used; and if you plan to wash- rinse- and sanitize any equipment and utensils on site and to sanitize food prep surfaces. Sanitizer can be a bleach and water solution (100 ppm) or Quaternary Ammonia and water solution (200 ppm). You should have the appropriate test strips for your sanitizer solution to verify it is at the correct concentration (ppm).

*You may also use alcohol prep wipes to sanitize your thermometer.

3. **Gloves**- You will need to have gloves on site if you plan to handle any ready to eat foods like putting together hot dogs/hamburgers, prepare sandwiches, salads and other foods that will not be cooked to a high heat to kill bacteria and if handling raw meats. Be sure to bring different sized gloves to ensure a proper fit for you and your staff. Be mindful and aware of when to change gloves.

4. **Hand Washing Station** – If you plan to bring raw meats to the event to cook onsite, you will need to set up a hand washing station. This includes a container or dispenser with very warm water; with hand soap and paper towels next to it with a trash receptacle.

5. **Hand Sanitizer** – If not setting up a hand washing station; and hand washing areas are not available, you will need to bring instant hand sanitizer. Hand sanitizer shall not be a substitute for glove use.

6. **Ambient Air Thermometer** – This is necessary if you are using mechanical refrigerators that do not have a temperature display or using coolers with ice to cold hold foods. Keeping an ambient air thermometer inside helps to ensure the method of cold holding is keeping foods cold at 41F or less. Double checking the temperature with a sanitized probe thermometer will also ensure foods are being kept at the proper cold holding temperature.

7. **Ice**- If mechanical refrigeration is not available to keep your foods cold; you will need to use ice, ice packs, and or techni-ice. Be sure to have enough as on hot days ice will melt faster. Be sure foods do not come into direct contact with the ice, and the ice you use for keeping foods cold is NOT used to put into drinks or into foods.

8. **Bring BACK UPS!** If you are scooping, slicing, stirring, blending etc. it is always good to bring back ups of what you plan to have in use throughout the day. Sometimes the busyness of the event doesn't give you enough time to wash, rinse and sanitize your equipment and utensils. So having a clean and sanitized back up(s) is great planning!

9. **Covers/Wraps** – Many Temporary Events are outdoors where your food is subject to bugs and environmental debris (falling leaves, acorns, pine needles, pollen...). Keep foods covered to prevent any physical contamination. Also keep hot foods covered when hot holding to keep it hot. Bring lids for all hot holding equipment; plastic wrap; tin foil; and other covers to ensure the safety of your food.

10. **Application/permit** - Don't forget to fill out that temporary food event application from the Board of Health for your permit!