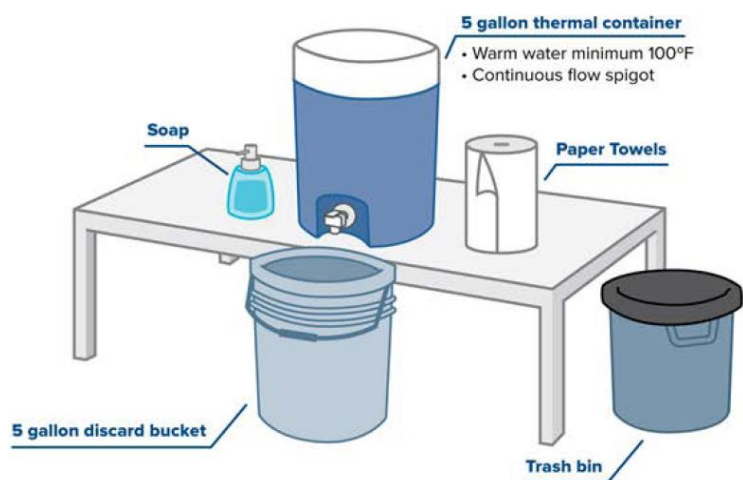




Temporary Food Service at a Special Event – Supplies & Equipment Checklist



Handwashing Station

- ☐ Container with spigot to hold potable water
- ☐ Liquid hand soap
- ☐ Paper towels in/on a dispenser
- ☐ Grey water container
- ☐ Trash bin

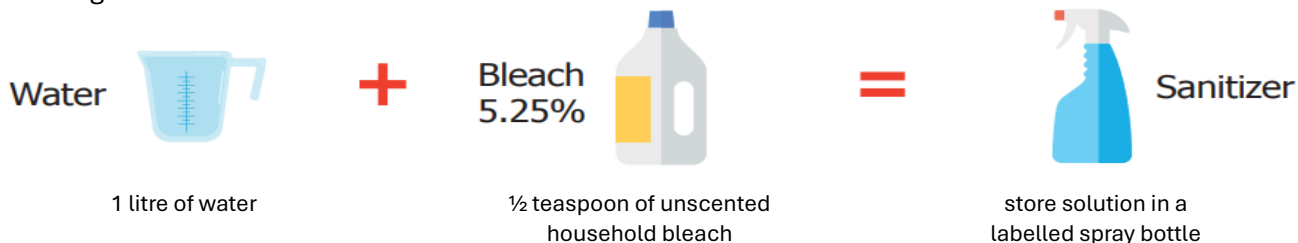
A handwashing station is not required if only pre-packaged, low-risk foods are being served.

Food Handler Health & Hygiene

- ☐ Staff should be trained safe food handling practices.
- ☐ Food handlers experiencing enteric illness should be excluded from preparing food.
- ☐ Proper handwashing practices must be performed.

Food Protection

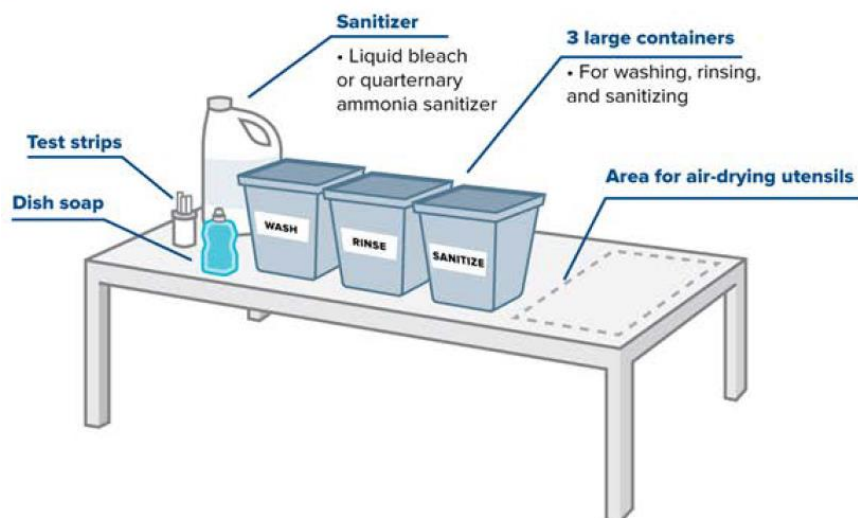
- ☐ Container with spigot to hold potable water. There should be enough water for handwashing, cooking, cleaning, dishwashing, and sanitizing.
- ☐ A greywater container large enough to meet the wastewater demands for the temporary food facility.
- ☐ A method to heat water for the above-mentioned facilities. This may include: an electric/gas hot water tank, kettle, or other means.
- ☐ All food preparation surfaces must be smooth and easily washable.
- ☐ An approved sanitizing solution such as 100 ppm chlorine. A 100 ppm chlorine solution can be prepared by mixing the following:



Food contact surfaces such as cutting boards and counter-tops must be cleaned with soap and water prior to sanitizing
Ensure surfaces remain in contact with sanitizer for at least 2 minutes

Solid Waste Disposal

- ☐ Animal/pest-proof garbage container with a lid.
- ☐ Garbage bags of sufficient size and quantity.
- ☐ Garbage containers should be emptied as often as needed at a centralized collection site to be removed and properly disposed of (to a Landfill or Transfer Station).

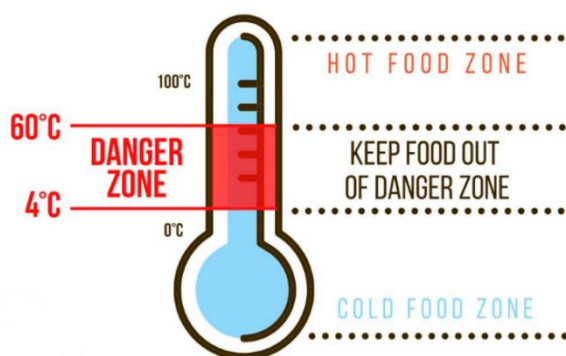


Dishwashing

- ☐ Three containers large enough to completely submerge your equipment and utensils.
- ☐ Warm, potable water.
- ☐ Dish soap/detergent
- ☐ An approved sanitizer (chlorine)
- ☐ Sanitizer Test Strips

Food Equipment

- ☐ Equipment for storing potentially hazardous foods cold at 4°C or less.
- ☐ Equipment for cooking and/or reheating foods to 74°C or greater.
- ☐ Equipment for storing hot foods at 60°C or greater.
- ☐ Thermometer(s) to ensure safe food temperatures are being maintained.
- ☐ Food storage equipment capable of storing and/or displaying foods in a manner that protects food from contamination.



ALWAYS KEEP
HOT FOOD
HOT

ALWAYS KEEP
COLD FOOD
COLD

Liquid Waste Disposal

- ☐ Fats, oils, and grease should be disposed of in grease storage containers.
- ☐ Wastewater should be stored in an enclosed wastewater holding tank.
- ☐ Wastewater should be transferred to an approved sewage disposal system (sanitary sewer) or;
- ☐ Collected in a centralized location and removed by a sewage hauling service (sewer vacuum truck).

The above-noted items should be made available prior to commencing food preparation and service.

For more information regarding food safety for temporary food vendors please contact:

Environmental Public Health Services
Regional Delivery Sector, Alberta
Indigenous Services Canada

Edmonton: 780-495-2712

Calgary: 587-337-7980