

## Food Vendors Must Have:

- Hand sanitizer, soap, and paper towels, Clorox wipes/sprayers with bleach solution
- Stem thermometer as well as thermometers in all cooling units
- All food must be at least 6 inches off the floor/ground and covered at all times.
- Temperatures must be 41 degrees or cooler for cold hold, 0 degrees or below for frozen items, and 135 degrees or higher for hot hold items. Some examples of cooking temperatures are: Hamburger meat 155 degrees, Brisket 160 degrees, Sausage 160 degrees, and Turkey Legs 165 degrees.
- Crock pots and warmers should have proper lids provided. Do not use plastic wrap or aluminum foil.
- All outdoor barbeque pits must have lid covers.
- All foods must be thoroughly cooked. Meats are often still frozen on the inside when you put them on to cook. They may appear to be done on the outside but the inside may still be raw or not sufficiently cooked. Make sure they are properly cooked through and through.
- **All foods must be cooked on site.** You **cannot** cook at home and bring it to the event. If you are a restaurant owner you are permitted to cook at the restaurant and bring it to your site. You must properly transport the foods in approved containers at the proper temperatures.
- All waste water must be properly drained into the proper sewage system.
- Children in diapers or training pants will not be allowed in food booths due to safety and health concerns. Older children are allowed.
- Tree trunks used as cutting boards are not allowed on the premises.
- Mobiles must have hot and cold water.
- Remember, if you don't have your permit come by the Health Department as soon as possible. It is a requirement of operation that you pay for a permit.