

CHECK HOW FOODS WILL BE PROTECTED FROM BARE HAND CONTACT:

Single-Use Gloves

Food Tissue

Utensils (Tongs, Spoons, Etc.)

Other (Explain): _____

CHECK HOW ALL FOODS WILL BE TRANSPORTED TO THE SITE:

Refrigerated Truck

Hot Boxes/Hot Thermalized Containers

Cooler Chest with Ice

Other (Explain): _____

CHECK TYPE OF HANDWASHING FACILITIES TO BE USED:

Handsink (with hot & cold water)

Disposable Wet Wipes

Coffee Urn

NOTE: SOAP & PAPER TOWELS MUST BE PROVIDED WITH THE HANDSINK AND URN OPTIONS

CHECK HOW ALL UTENSILS AND EQUIPMENT WILL BE WASHED, RINSED, AND SANITIZED

Fully Functional Three-Compartment Sink

Three (3) Individual Buckets, Dishpans, Tubs, Etc.

NOTE: A PROPER SANITIZER MUST BE USED IN EITHER OPTION (Check Attached Regulations for Proper Sanitizers)

CHECK THE TYPE OF HAIR RESTRAINT TO BE WORN BY EVENT WORKERS:

Hair Nets

Visors

Ball Caps/Hats

CHECK HOW ALL WASTE PRODUCTS WILL BE REMOVED FROM THE SITE:

Deposited in Proper Waste Containers/Bags and Removed by Event Personnel

Deposited in Proper Waste Containers/Bags and Removed by Owners of the Site

**INDICATE THE TYPE OF FLOORING TO BE PROVIDED UNDER THE ENTIRE TEMPORARY OPERATION:
(Only necessary if Temporary Operation is to be located on exposed soil, gravel, or grassy areas)**

Wood Panels/Wood Planks

Other (Explain): _____



IN THE SPACE BELOW, PROVIDE A DIAGRAM OF HOW THE ENTIRE TEMPORARY LOCATION WILL BE SETUP: