

Approval Required: Show Management needs to know who is serving food and/or beverage at their booth (food cannot be for sale- NO money exchange allowed). **Booths where food is given away must fill out the form on page 5** and send to [Jamie Kelley Greene](#).

NOTE: If you serve food and **DO NOT** inform Show Management; the health district will charge **YOU** a **\$290 fee** onsite **OR** shut down your operation! Post a copy of this checklist in your booth and use it to ensure that you are ready for inspection by show open. Failure to set-up properly may result in denial of the health permit to operate or limiting the types of foods that may be served. Please check out [SNHD](#) for more information.

___ A person in charge must always be available at the booth while in operation.

___ All foods must be obtained from approved sources and prepared at the booth the day of the event OR in a permitted food establishment.

- DO NOT STORE/PREPARE FOOD AT HOME
- Receipts must be provided upon request

___ ***A readily accessible (<10' away) hand wash station is required at each booth.** This includes a portable sink or gravity fed **hot water (90-110°F) dispenser** (minimum 5 gal supply & preferably hands-free), **dispensing liquid soap and disposable paper towels, a trash can and waste water catch container. SEE PHOTO →**

- There shall be NO bare hand contact with any ready-to-eat foods.
- Glove use and hand sanitizers DO NOT substitute for hand washing.
- Hand wash often!



___ Foods at proper temperature. A calibrated metal stem (scaled 0-220°F) or digital thermometer must be on site to check food temperatures often.

- Cold holding = 41°F or colder.
- Hot holding = 135°F or hotter.
- See chart for cooking temperatures →
- Thawing can be done in a cooler (keeping the food at or below 41°F) or as part of the cooking process. **You are not allowed to leave food outside to thaw.**

Cooking temps	minimum
Hamburger	155°F
Chicken, Poultry	165°F
Seafood, Fish	145°F
Whole meats	145°F

___ Sanitizer bucket with wiping cloths must be provided (for sanitizing your food contact surfaces) at all times. Test strips must be available to test sanitizer concentration.

- Bleach solution = 50-100ppm.
- Quaternary ammonia "Quat" = 200ppm or per manufacturer's recommendation.

___ Avoid contamination of food, equipment and single-service items.

- Store them 6" off the ground.
- Provide overhead protection where applicable.
- Use separate utensils for raw animal product and cooked/ready-to-eat products.
- Switch out or wash-rinse-sanitize utensils every four (4) hours.
- Store drinks, personal items and chemicals away from food and food contact surfaces.
- Exclude children, animals and ill workers away from the food booth
- No Eating or smoking in the food area

___ 35 foot-candles of light required.

___ Dispose of solid & liquid waste properly as needed.

- Wastewater must be disposed into an approved sewer or holding tank.

___ Depending on the type of foodservice, required signage may include: Signage is available at

<http://www.southernnevadahealthdistrict.org/ferl/handouts.php>.

- Appropriate health warning signage for drinking while pregnant must be posted if serving liquor.
- A consumer advisory must be posted if serving raw or undercooked animal product.
- A clean plate sign must be posted at buffets.