NO HOME-COOKED FOODS ALLOWED - **LOS ALIMENTOS PREPARADOS EN CASA NO SE PERMITEN**

**FOOD MUST BE FROM AN APPROVED SOURCE**
- Prepared on site, purchased from permitted kitchen or grocery store

**APPROVED HANDWASHING STATION**
- Soap
- Towels
- Approved water dispenser with “spigot spout” (*not push-button*) providing continuous flow
- Provide watertight bucket or container to catch waste water

**APPROVED DISHWASHING STATION (3 basins or sink compartments required – used from left to right)**
- First basin/sink compartment (left-most) for washing - must have dishwashing soap.
- Second/middle basin or sink compartment for rinsing - must use clean water.
- Third basin/sink compartment (right-most) for sanitizing; e.g., a mixture of water & **50 ppm to 100 ppm** maximum Chlorine bleach.

**PROPER FOOD TEMPERATURES**

**Cooking:**
- Raw Chicken – **165º F** or greater
- Raw Hamburger Meat – **155º F** or greater
- Raw Pork & WHOLE Beef – **145º F** or greater

**Hot-holding:** **135º F** or greater
- Electric or grill
- No sterno

**Cold-holding:** **41º F** or less
- Packed in ice up to the rim of container or REFRIGERATED at **41º F** or less.

**OVERHEAD & GROUND COVERING**
- Tarp, plywood, cardboard, etc

**OTHER NEEDED ITEMS**
- Thermometers (0º F to 165º F)
- Sanitizer bucket with cloth
- Approved wastewater disposal
- Sanitizer test strips