

# Checklist for Concessionaires

- \_\_\_\_\_ Probe Thermometers
- \_\_\_\_\_ Liquid Soap
- \_\_\_\_\_ Paper Towels
- \_\_\_\_\_ Bleach (or another approved sanitizer for sanitizing utensils and food contact surfaces)
- \_\_\_\_\_ Hairnets, Caps, or Other Hair Restraints
- \_\_\_\_\_ Aprons (clean clothing – non street clothes)
- \_\_\_\_\_ Cutting Boards
- \_\_\_\_\_ Serving Spoons, Tongs, etc.
- \_\_\_\_\_ Food Storage Containers
- \_\_\_\_\_ Disposable Plates, Cups, and Utensils
- \_\_\_\_\_ Hot Holding Equipment (steam table)
- \_\_\_\_\_ Food Protection (sneeze guards)
- \_\_\_\_\_ Garbage Bags / Containers
- \_\_\_\_\_ Common Sense!!!!



- Don't store perishable food in your vehicle.
- Cover all food during delivery.
- Bring only enough food to last a short while. Your storage space is limited.

\_\_\_\_\_ **IMPORTANT NOTE:** Thermometers are required to monitor potentially hazardous (perishable) foods:

- KEEP HOT FOODS HOT at >60°C (140°F)
- COOK HAMBURGERS TO AN INTERNAL TEMPERATURE of >71°C (160°F)
- KEEP COLD FOODS COLD at <4°C (40°F)

**Note: Information regarding structural requirements for Temporary Food Establishments operating as part of a special event (e.g. Heritage Festival, Taste of Edmonton) can be found in the document entitled, "Standards for the Operation of Temporary Food Establishments - Operating More Than 3 Days."**

*For more information, please contact your nearest Environmental Public Health Services office.*