

Vendor Food Safety Checklist:

- Food Permit Application and payment** must be received 14 days before the event, or you will be charged a late fee.
- Get a Washington State food worker card.** Person in charge must have a valid food worker card. The Kittitas County Public Health Department recommends that all employees and volunteers have food worker cards.
- You must have handwashing facilities.** A temporary handwashing station consists of a five-gallon insulated container with a continuous flow spigot, five-gallon catch bucket, water **100°F to 120°F**, pump soap and paper towels. Failure to comply with the handwashing station regulations may result in a closure.
- Prevent bare hand contact** when handling ready to eat food. Use gloves, tongs, deli-tissue, or utensils. Hands must be washed before putting on gloves and in between glove changes.
- All food preparation must be done at the event** or in a kitchen approved by The Kittitas County Public Health Department. Food prepared at home is not allowed.
- All fruit and vegetables must be purchased pre-washed, pre-cut, or washed** in an approved kitchen. All rinsed fruit and vegetables must be stored and transported in a food grade container (not the original packaging). Keep cut leafy greens and cut tomatoes at **41°F** or below.
- A thermometer must be available** to check cooking and holding temperatures. A tip-sensitive digital thermometer may be required if you are serving small diameter food such as hamburgers.
- Keep cold food at 41°F or below.** Electrical refrigeration or ice chests may be used. Ice must be from an approved source and food must be submerged in ice. Raw and ready to eat food must be stored in separate ice chests to prevent contamination. Check food temperatures frequently.
- Food must be thawed by refrigerator**, under cold running water in an approved food preparation sink, in the microwave or as a part of the cooking process. Potentially hazardous food can never be thawed at room temperature.
- Keep hot holding food at 135°F or above.** Sterno devices are not approved. Check food temperatures frequently.
- When using a barbecue or grill, you must separate or rope off the equipment** from the public by at least a four-foot barrier. A secondhand washing station may be required in the cooking area.
- Check all final cooking temperatures with a thermometer.**

- Poultry and all stuffed food/casseroles **165°F**.
 - Ground meats, injected/minced/tenderized meats, sausage **155°F**.
 - Fish, shellfish, whole muscle in-tact beef steaks, pork, and eggs **145°F**.
 - Fruit and vegetables kept hot **135°F**.
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- A consumer advisory is required** any time undercooked or raw eggs, meats, poultry, fish, or shellfish are offered on the menu.

 - Protect all open food items from potential contamination.** Samples or self-serve items must be protected by a sneeze guard. Food and food-contact surfaces must be stored at least six inches above the ground.

 - Food cannot be cooled at a Temporary Food Establishment.** All cooling of food must take place at an approved kitchen with prior approval from the Kittitas County Public Health Department.

 - All food must be reheated to 165°F within one hour.** Use stoves, grills, or microwaves for quick reheating. Steam tables may not be used to reheat food.

 - Chemicals must be properly labeled and stored** away from all food and food-contact surfaces.

 - Provide one or more sanitizer buckets with wiping cloths.** You must have separate buckets for raw and ready to eat food. Mix one teaspoon of bleach per gallon of cool water. Change the buckets every two hours, or as needed.

 - Dishes and utensils must be washed, rinsed, sanitized, and air-dried** using a three-compartment sink or dishwasher at an approved kitchen. For events lasting more than one day, a three-compartment sink is mandatory.

 - Don't go to work if you are sick.** If you have a cold, flu, open sore or diarrhea, you are not allowed to work with food.

 - Smoking, eating, or drinking is not allowed in the booth.** Only working employees or volunteers are allowed in the booth or food preparation areas.

 - You may be issued a closure if you do not meet sanitation requirements** or receive high risk red violations that cannot be corrected during the original inspection. A re-inspection will occur if the initial inspection results in 30 or more, high risk red violation points.

Questions or concerns contact our food safety team via email at
environmentalhealth@co.kittitas.wa.us