



# TOWN OF WESTBROOK HEALTH DEPARTMENT

866 BOSTON POST ROAD  
WESTBROOK, CONNECTICUT 06498  
(860) 399-9869 • Fax (860) 399-2084

## What's Required at a Temporary Food Event?

### Temperatures

Proper Cold Holding: 41°F or less.

Proper Hot Holding: 135°F or more.

Reheating of food that will be Hot Held: 165°F for 15 seconds → Hot Held at 135°F or more.

Proper Thawing/Defrosting of food: Under refrigeration, As part of the Cooking Process, or Under running water 70°F or less.

### Thermometers

Vendors must have a food thermometer (0-220°F range) to monitor internal temperatures of food.

Alcohol Wipes (70%) are required to sanitize the thermometer probe in between uses.

Thermometers must be in refrigeration units, stored at the door area.

Thermometers must be in all iced food coolers.

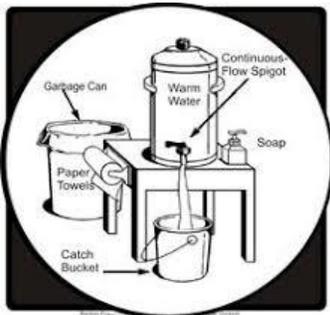
### Personal Hygiene

Hand wash sinks must be clean and 100% accessible at all times.

Hand washing shall take place at required times:

(Before putting on gloves, After using the restroom, After taking out the trash, between switching from Raw to Ready To Eat Food).

Ready To Eat foods SHALL NOT be handled with Bare Hands.



### Protection of Food

Food must have overhead protection and be properly covered when not being prepared.

Canned or bottled beverages may be stored in iced coolers with the drain spout open to ensure drainage and avoid submerged beverage containers.

### Washing & Sanitization

If equipment sanitization is to be done onsite at the event, vendors must have, at a minimum, a 3 Bay Wash, Rinse, Sanitize station (Bus buckets are acceptable).

Vendors must have Sanitizers such as Quaternary Ammonia or Chlorine (Food-Grade bleach).

Vendors must have Sanitizer Test Strips to assess concentrations each type of sanitizer.

Vendors must have proper concentration of sanitizers. (Quat: 200ppm & Chlorine: 50-100ppm).

Toxic Concentrations of Sanitizers: Quat: Over 400ppm & Chlorine: Over 200ppm.

Wet cloths must be stored in sanitizer solution.

Sanitizer spray bottles must be properly labeled with contents.

### Approved Sources

Food must come from approved sources.  
(Restaurant Depot, Licensed Supermarkets).

### Water

Water must come from an approved, potable water source.

Water must be distributed through Food-Grade Water Lines.



### Miscellaneous

Shellfish (Oysters, Mussels, Clams) must be accompanied with their corresponding tags or they shall not be permitted to vend.

Separation of duties shall be maintained to minimize the risk of cross contamination (One person handling \$ and one person handling food).

Vendors must keep a log of the employees working at the event (See Attached).

PERISHABLE KEEP REFRIGERATED	SEAFOOD WAREHOUSE, INC. 157 Lookout Point Place Madison CT, 06443 Phone: (203) 245-3999 Fax: (203) 245-4513 Cert.# CT-00248-00	SALE TAG
•	ORIGINAL SHIPPER'S CERT. No IF OTHER THAN ABOVE: <b>CT-00248-00</b>	•
•	HARVEST DATE: <b>03JUL04</b> <b>07/02/04</b>	•
•	HARVEST LOCATION: <b>EB-347-8</b>	•
•	TYPE OF SHELLFISH: <b>27-85741</b>	•
•	QUANTITY OF SHELLFISH: <b>1 GAL</b>	•
•	SELL BY:	•
•	THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS	•
•		•