

Food Safety Checklist

Food Code Requirements for a Safe and Successful Food Event Brookline Health Department - Phone: (617) 730-2300

Menu

- Food only from approved source such as licensed restaurant or grocery store.
- Only food requiring minimum preparation is allowed.

Sanitation

- Hand sink with hot water required if any non pre-packaged food served.
- Must wash hands 20 seconds under warm running water prior to food prep.
- Employees who are sick should not prepare food.
- No handling ready to eat food (ex: cooked hot dogs, bread) with bare hands.
- Use gloves or tongs to handle ready to eat foods.
- Animals are not allowed in Food Service Establishments - Except service animals that are controlled by a person with a disability.

Storage

- All food must be stored at least 6 inches off the ground.
- Store any chemicals or toxics away from food.
- Store food so it is protected from consumers coughing, spitting.

Temperatures

All potentially hazardous foods (meats, fish, poultry, dairy, etc...)

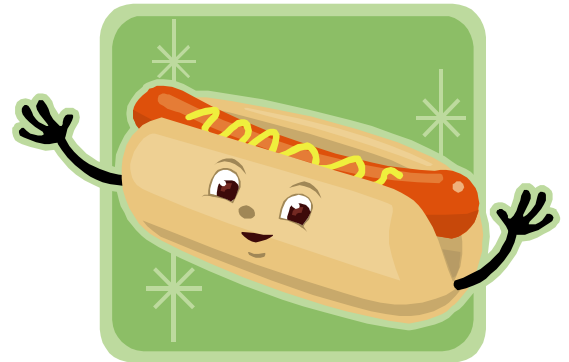
Must be stored at required temperatures:

Hot foods	140⁰ f or greater
Cold foods	41⁰ f or less

Operators must have proper thermometers to monitor temperatures

Cleaning

- Bleach or Quaternary Ammonia sanitizer must be used to
 - o clean food contact surfaces
 - o clean all equipment and utensils



All food vendors must apply to the Board of Selectmen

All operators proposing portable cooking facilities must receive pre-approval from the Health Department and Fire Prevention 617-730-2270 for approval and/or permits if required.

Any construction elements i.e. Tents, platforms etc. must be approved by the Building Department.