

Mandatory Checklist

Hamilton Health Department requires all food handlers to have these items present in their booth at all times. If items are not present, you will not be permitted to operate your booth.

Hand Washing Station:

- Liquid soap in dispenser
- Disinfectant - Bleach in spray bottle (1 teaspoon bleach per 2 cups water)
- Hot running water container with spigot
- Cold running water container with spigot
- Paper towels
- 2 or more bus pans or buckets to capture waste water

Supplies:

- Garbage cans
- Extra garbage bags
- Fire extinguisher
- Wiping cloths
- Thermometer for cooler
- Thermometer probe
- Utensils (set of 4 for each day)
- Plastic wrap and aluminum foil or suitable covers to protect food

Don't forget:

- Remember all containers storing any food must be at least 6 inches off the ground.
- To make a sign indicating how much you are charging for each of your samples i.e. Chicken Kabobs 2 Sample Tickets
- Paper products: plates, napkins, plastic knives and forks

*Ensure that your heating or cooling equipment is completely set-up before bringing food into the booth to ensure food safety