

Temporary Food Event Required Item Checklist

*U. S. Naval Hospital Naples, Italy
Room # 2107, Public Health Department
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1. All foods must be obtained for prepared from a Preventive Medicine approved source (no home prepared foods)
2. Overhead protection for the entire operation including: all food being stored, handled, prepared to the public and, hand washing and ware washing areas
3. Metal stem food thermometer (0-220 degrees F) or thermos-coupler (calibrated to +/- 2 degrees)
4. Hand sanitizer, towelettes or temporary hand washing stations with warm water as needed
5. Utensils for food serving in adequate supply (one for each food item being served)
6. Condiments provided to customers in single service packets or squeeze bottles
7. Approved Temporary Event Request/ NSA Naples Fundraising request
8. Platforms or racks for elevation of food at least 6 inches off the ground
9. Ensure adequate supply of single use items (napkins, plates, forks etc)
10. Smooth easily cleanable tables, counters and food contact surfaces
11. Ice chests with drain, ice, and pans to catch water runoff
12. Methods of keeping food hot or cold as necessary
13. Three compartment utensil & dishwashing station
14. Sanitizer test kit if using three compartment sink
15. Unscented bleach (or other approved sanitizer)
16. Hair nets or other appropriate hair restraints
17. Food grade gloves (non-latex, powder-free)
18. Methods of keeping food covered
19. Food handler cards for all workers
20. Clorox cleaning wipes
21. Garbage Bags