

Jersey Shore Regional Health Commission

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Checklist For Temporary Food Service

Clean apron / uniform	
Hair Restraint	
Plentiful supply of disposable gloves	
Containers to wash-rinse-sanitize kitchenware; plentiful supply of sanitize	zer
5-gallon container for hand washing. Container must have a continuous	flow spigot
Container to hold all liquid waste generated at hand wash station	
Pump style soap (bar soap prohibited)	
Disposable hand towels & garbage receptacle	
Dial stem thermometer. Must provide thin probed thermometer for thir	n massed foods
Sufficient container with lids to for storage and removal all grease and v	wastewater
Serving spoons, spatulas, knives, tongs, scoops etc	
Plastic wrap, domes, lids for covering foods	
Sneeze guards	
Platforms for elevating food & paper products off ground	
Ground cover	
Straws	
Sufficient equipment to keep hot foods hot & cold foods cold	
Supply of "start-up" ice	
Wrapped single service utensils	