



FESTIVAL FOODS BRAT STAND

NECESSARY ITEMS

Please purchase and gather items before you begin selling. If you want to be tax exempt we **MUST** have your tax exempt number before we can ring your purchase.

- ▶ **Brats and Hamburger must be kept in separate ice coolers.** The reason being is that the hamburgers are raw and the brats are precooked — they must not touch.
- ▶ **Hand-washing** — Fill hot water dispenser from the meat department. Festival Foods will provide paper towels, hand soap and a water pail. Waterless hand cleaners are not acceptable for use with meats.
- ▶ **Plastic gloves** must be worn when handling food. They must be changed often and hands washed between changes.
- ▶ **Clean hats** or paper hats need to be worn when preparing and serving food. Paper hats are available in the Brat Stand. These are mandatory to all people working in the Brat Stand per the Health Department:
 - *Hats and gloves must be worn by **ALL** workers at all times! Shoes must be closed toed (no flip-flops, sandals or any type of open toed shoes).*
- ▶ **A spray bottle or sanitizer needs to be present.** This must be used on food surfaces. Test strips are need for the health department and the test needs to indicate a 200 PPM sanitizer. Ask for assistance if you have questions or concerns.
- ▶ **Clean** cloths or paper towels are needed for spills and cleaning.
- ▶ **Tongs and/or utensils** are needed for handling the cooking products.

- ▶ **Sign out and use a thermometer probe** for testing the cooking temperature of the items from the service desk.

COLD HOLDING TEMPERATURE	41°F
HOT HOLDING TEMPERATURE	135°F
DANGER ZONE	41–135°F
HAMBURGERS (and similar)	165°F (no pink centers)
BRATS (raw or cooked)	165°F
PORK, SEAFOOD, BEEF (raw)	145°F