### GENERAL REQUIREMENTS (Standards set by FDA)
- The Food Service Manager (contractor) should hold a Food Service Manager Certificate issued by their State Health Department.
- If requesting a Local Health Department inspection, their inspector should be met and accompanied by the SOF & FUDL.
- Fire extinguishers min. 2A 10BC with up-to-date inspection tags.
- Fixed systems with current inspection tag over all cooking areas.

### FOOD SERVERS & SERVING AREA
- All hair in hat or hairnet.
- Long facial hair must be covered.
- All outer clothing: aprons, gloves, caps, etc. must be clean.
- Staff must wear clean disposable gloves when serving food.
- A separate hand washing area provided for the food handling staff.
- Food served in single use plates or bowls.
- Individually packaged eating utensils.
- Sneeze guards provided in self-serve areas (if applicable).

### FOOD STORAGE
- Hot or Warm must be at or above 140 Degrees.
- Refrigerated food must be stored at or below 40 degrees / 0 degrees or below for frozen goods.
- All food stored at least 6 inches off floor.
- Wooden storage racks are not permitted.
- Dry goods stored in an enclosed area.
- All containers must be covered and labeled (Contents/Date/User).
- Vermin extermination plan in place.
- Sack lunches:
  - Must be refrigerated until they’re distributed.
  - Must have vendors “ID” and a “Consume By” date.

### CLEANING AND SANITIZING
- Separated from the preparation and serving areas.
- Cleaning uses a potable water source.
- Minimum of 3 sinks required:
  - Wash with potable water and phosphate free soap.
  - Rinse with 165-degree water minimum.
  - Sanitize with 1 part bleach to 100 parts water.
- Eye protection, gloves and apron required when using pressurized water.
- Air dry in covered rack.
- Cleaning products:
  - MSDS available.
  - Product containers are labeled.

### EATING AREAS (if applicable)
- Must be covered with an approved tent or shade fly with solid or netted sides.
- Tent or shade fly must be secured from wind.
- Seating for 150 minimum.
- Lighting protected from damage.
- Cleaning and maintenance plan posted.
- Dust control provided as needed.
- Trash removal maintained to discourage wildlife encroachment.

### WATER HANDLING
- Potable Water:
  - Minimum 200 Gal. storage.
  - Bladders stenciled “POTABLE WATER”.
  - “White” hose used.
- Grey Water:
  - Minimum 500 Gal. storage.
  - Bladders stenciled “GREY WATER”.
  - Removed by licensed waste hauler.
<table>
<thead>
<tr>
<th>LPG GAS</th>
<th>ELECTRICAL EQUIPMENT/LIGHTS &amp; GENERATORS</th>
</tr>
</thead>
<tbody>
<tr>
<td>LPG tanks at least 25' from open flame;</td>
<td>Properly located with respect to noise and CO emissions</td>
</tr>
<tr>
<td>downwind from ignition sources</td>
<td>Trip hazards mitigated</td>
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<tr>
<td>All cylinders have a current tank test cert.</td>
<td>Unit properly stored/parked (Tires Chalked/Hitch Flagged)</td>
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<tr>
<td>Hoses, shut offs and connections tested for leaks</td>
<td>All circuit breakers functioning</td>
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<tr>
<td>Stored upright and firmly chained</td>
<td>GFI protection provided as needed</td>
</tr>
<tr>
<td>Protected from moving vehicles; flex lines protected from traffic</td>
<td>Unit properly grounded</td>
</tr>
<tr>
<td>Required extinguisher available</td>
<td>Fuel properly stored</td>
</tr>
<tr>
<td>“No smoking” signs posted</td>
<td>Proper warning signs/labels used on all panels and equipment</td>
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<td></td>
<td>Contact local building department and request an inspection as needed</td>
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</tbody>
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<thead>
<tr>
<th>SANITATION FACILITIES</th>
<th></th>
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<tbody>
<tr>
<td>Must be close to work area</td>
<td>Trash removal maintained to discourage wildlife encroachment</td>
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<tr>
<td>Are separate from other toilet facilities</td>
<td></td>
</tr>
<tr>
<td>Separate hand washing facilities must be available</td>
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</tbody>
</table>