

**WAYNE STATE UNIVERSITY**  
**TEMPORARY FOOD SERVICE GUIDLINES**

The following list of items **MUST BE PROVIDED:**

1. MECHANICAL REFRIGERATION MUST BE PROVIDED AND CAPABLE OF MAINTAINING 41°F OR LESS.
2. HOT FOOD MUST BE MAINTAINED AT A MINIMUM OF 140° F OR GREATER
3. BOOTH PROTECTION: ALL FOUR (4) SIDES MUST BE COVERED AND A ROOF MUST BE PROVIDED. IF SCREENING USED IT MUST BE AT LEAST 16 MESH. UNSCREENED OPENINGS SHALL BE LIMITED TO SERVICE WINDOWS ONLY AND SHALL BE CAPABLE OF BEING CLOSED WHEN NOT IN USE.
4. EMPLOYEES WHO HANDLE FOOD **MUST** WEAR DISPOSABLE GLOVES PER PROCEDURE.
5. HAND WASH FACILITIES: MUST BE PROVIDED BY ONE OF THE FOLLOWIING METHODS:
  - A. HANDIWIPES (INDIVIDUAL MOIST TOWELS)
  - B. WATER BUCKET, SOAP AND PAPER TOWELS
6. CLEAN EQUIPMENT AND UTENSILS: MUST BE PROVIDED BY ONE OF THE FOLLOWING MEANS:
  - A. A SUFFICIENT NUMBER OF CLEAN BACK-UP UTENSILS SHALL BE AVAILABLE WHEN THE ORIGINAL UTENSILS BECOME CONTAMINATED.
  - B. THREE PORTABLE SINKS, LARGE ENOUGH IN SIZE TO ACCOMMODATE THE UTENSILS FOR THE PURPOSE OF WASHING, RINSING, AND SANITIZING. WITH AN ADEQUATE DAILY SUPPLY OF DETERGENT AND SANITIZING AGENT (ONE TABLESPOON OF BLEACH PER GALLON OF WATER)
7. STAB TYPE FOOD PRODUCT THERMOMETER: WITH A MINIMUM RANGE OF 0°F TO 220°F SHALL BE PROVIDED WITH ALCOHOL SWABS FOR CLEANING.
8. BARBECUE GRILLS: GAS/PROPANE TO BE USE OUTSIDE THE ENCLOSURE IN A SEGREGATED ROPED OFF AREA. **CHARCOAL GRILLS ARE NOT PERMITTED**
9. WATER PROTECTION: APPROVED TYPE WATER PROTECTION DEVICES AS DETERMINED BY THE WAYNE STATE ENVIRONMENTAL DIVISION MUST BE PROVIDED.
10. THIS LIST IS NOT ALL-INCLUSIVE. THE WAYNE STATE UNIVERSITY ENVIRONMENTAL HEALTH DIVISION MAY IMPOSE ADDITIONAL REQUIREMENTS TO PROTECT AGAINST HEALTH HAZARD RELATED TO THE CONDUCT OF THE TEMPORARY FOOD SERVICE ESTABLISHMENT AND MAY PROHIBIT THE SALE OR SERVICE OF ANY POTENTIALLY HAZARDOUS FOOD.