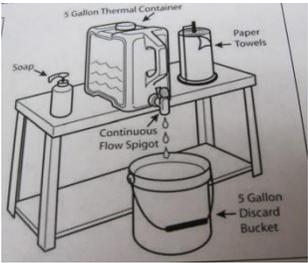


QUICK TIPS FOR A TEMPORARY FOOD VENDORS

The images provided on this document are examples and are not intended to endorse a specific manufacturer or vendor. There are numerous manufacturers and vendors providing similar products. Select appropriately.

<p style="text-align: center;">HAND WASH STATION AND → Risk 2 & 3</p>  <p style="text-align: center;">Hand Sanitizers do not replace the requirements for a temporary hand washing station</p>	<p style="text-align: center;">HAND WIPES Risk 1,2 & 3</p> 
<p style="text-align: center;">FOOD MONITORING THERMOMETERS Do you need a Thin Probe Thermometer?</p>  <p style="text-align: center;">A thin probe thermometer is needed to monitor thin foods (ex. meat patties and fish fillets)</p>	<p style="text-align: center;">REFRIGERATION THERMOMETERS</p> 
<p style="text-align: center;">SANITIZER: BLEACH OR QUATS</p>  	<p style="text-align: center;">TEST STRIPS Do the test strips match your sanitizer?</p> 