



6 REASONS

You Will Be Rejected From Food Vending at a City of Easton Special Event

1. A hand-washing station must be available at your site including antibacterial soap and individual paper towels. Towelettes, hand sanitizer and other substitutes **ARE NOT** to be used as a primary hand-washing step.
2. All surfaces shall be clean and sanitary during the entire event.
NO EXCEPTIONS!
3. All food shall be stored in a controlled setting, maintaining product temperature throughout the day. Refrigeration temperature shall be 41° F or below. Freezer temperature shall be frozen to the touch.
4. Workers shall have the appearance of food service personnel including clean apparel, clean-shaven, hair restraints, etc.
5. All food shall be purchased from approved purveyors and shall be contained in **LEAK PROOF** containers. Labeling is important to designated food products. Documentation may be required so bring your receipts with you.
6. At least one worker must have a Food Employee Certification from the Pennsylvania State Department of Agriculture.