



**NEW MEXICO ENVIRONMENT DEPARTMENT  
TEMPORARY FOOD SERVICE  
MINIMUM REQUIREMENTS INFORMATION**

**Potentially hazardous food must be below 41°F or above 140°F or in the process of being rapidly heated.**

**Potentially hazardous food must be heated to 165°F prior to hot holding.**

**Unless approved on the permit application all food preparation must take place in the food booth on the day it is served. NO HOME COOKED FOOD.**

**Food, once heated in the booth, may not be allowed to cool prior to being served. Temperature SHALL BE maintained at 140°F.**

**Food contact surfaces must be sanitized with bleach following each use.**

**Any food contact shall be with utensils or clean disposable gloves rather than by hands.**

**Food handlers must pay close attention to personal hygiene. ANY PERSONS WHO ARE SICK SHALL NOT BE ALLOWED TO PREPARE OR SERVE FOOD.**

**Food must be protected from flies, dust, sneezing, fingers, etc., during preparation.**

**Food handlers must have access to and use hand washing facilities.**

**Waste water must be disposed of through an approved system.**

**All equipment must meet ANSI standard. Crock pots and other non-commercial hot holding equipment SHALL NOT BE USED TO HEAT FOODS. Crock pots and other non-commercial equipment can be used only for foods that have been rapidly heated in other approved equipment.**

**RUIDOSO FIELD OFFICE - DISTRICT I  
NEW MEXICO ENVIRONMENT DEPARTMENT  
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