

Brown County Health & Human Services

Public Health Division

Preparing for the NFL Draft 2025

The NFL draft is scheduled for April 24th, 2025 – April 26th, 2025, in Green Bay around Lambeau Field. Hundreds of thousands of people will be in attendance and businesses in the greater Green Bay area may need to plan accordingly. This document is meant to provide tips for ensuring food safety during the event.

Pre-Draft Planning

1. Equipment Maintenance
 - a. Hot Water Heaters – Conduct routine maintenance prior to the draft with plenty of time for replacement or repairs should something go wrong. **Remember lack of hot water will result in immediate closure.**
 - b. Hoods – Schedule hood cleaning prior to the draft to prevent fires. Filters should be cleaned regularly to remove grease/dust build up and should be cleaned a few days prior to draft events.
 - c. Coolers – Clean out condenser fans so that coolers are working as efficiently as possible. Brown County Public Health recommends checking cooler temperatures daily.
 - d. Hot Holding Units – Check hot holding units prior to the draft by taking food temperatures to ensure the unit is operating properly.
 - e. Dishwasher and Sanitizer Dispensers – Check dishwashers and sanitizer dispenser concentrations with test strips. Hot water dishwashers should be checked with an irreversible thermometer or test strip. Brown County Public Health recommends checking dishwashers and dispensers daily.
2. Suppliers
 - a. Reach out to your food suppliers ahead of time to plan for shortages of products or difficulties getting products because of traffic.
 - b. Remember all food must come from a reputable supplier. Food may not be made in the home and sold at restaurants.
 - c. Stock up on gloves, soap and paper towels. These items will not expire and are key to maintaining food safety.

Maintaining Food Safety

1. Employee Illness
 - a. Remember employees may not work with symptoms of vomiting, diarrhea, sore throat with a fever, jaundice, or open cut/wounds.
 - b. Employees exhibiting the symptoms listed above are required to go home and products that they prepared should be discarded.

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2. Food Storage

- a. Do not overfill coolers. Coolers rely on air flow to maintain proper cold holding temperatures. Overfilled coolers can disrupt air flow and lead to improper cold holding.
- b. Preventing cross contamination – Raw meats and ready-to-eat food should be stored away from each other. From top to bottom food should be stored as below:
 - Ready-to Eat Foods
 - Raw Eggs, Steak, Pork, and Fish
 - Raw Ground Beef, Ground Pork, and Tenderized Meats
 - Raw Chicken
- c. Store food at least 6” off the floor - Food should be stored at least 6” off the floor to prevent contamination and maintain air flow in coolers.
 - This can be achieved via milk crates, plastic pallets, or shelving.
 - Avoid using wood pallets as they are porous and susceptible to contamination from spills.
- d. Food may not be stored outside or below toxic chemicals. (Outdoor walk-in coolers are acceptable)

3. Preparing Large Quantities of Food

- a. Cooling in Bulk – Large orders of food may require bulk cooling. Food must be cooled from 135°F to 70°F in 2 hours and under 41°F within 6 total hours. Below are the acceptable ways to cool large orders of food:
 - Laying out the food on a large shallow pan in a walk-in cooler
 - Using ice wands or similar products
 - Using ice baths in your food preparation sink
- b. Transportation of Food – Food for catering and delivery should be kept above 135°F or below 41°F in route to the delivery location.

Major Operational Changes – If you are planning on making major operational changes such as selling significantly different menu items, vacuum sealing, selling outdoors, outdoor cooking, etc. please reach out to your inspector as these changes may require additional licensing, plan review or state approval. If in doubt do not hesitate to reach out as we are always happy to answer any questions. **Additional requirements may be required by your municipality as well.**

Brown County Public Health is dedicated to working with businesses during the draft to ensure everyone is safe, healthy and has a great time.