

TEMPORARY FOOD ESTABLISHMENT EVALUATION CHECKLIST

Name of Booth: _____ Date _____

____ Foods from approved source and identified

NOTE: Hamburgers shall be obtained from an approved market or source in pre-portioned patties separated by clean paper, ready to cook (at least 160° F).

____ Disposable gloves approved for foodhandling provided for use

____ Clean location and equipment

____ Foods protected from contamination; Food shields or other effective barriers to protect food

____ Utensils and equipment protected from contamination

____ Effective measures for fly control (screens, fans); ground covering to limit dust, mud and insects

____ Potable running water under pressure; Approved drinking water safe hose

____ Handwashing facilities must be a two-gallon minimum container with unassisted free-flowing, wastewater receptacle, and warm water

____ Three basins for washing, rinsing, and sanitizing. Drainboard, table or counter space is required.

____ Employee health policy required, see copy attached.

____ Refrigeration: 41°F or less; coolers with drainage ports

____ Properly mixed sanitizer (50 ppm) in a labeled spray bottle; Shall have sanitizer test strips

____ A food preparation sink must be provided when washing produce

____ Metal stem thermometer (0°F - 220°F)

____ Approved sewage disposal (if connected to running water, holding tank or other approved method required)

____ Single service items (cups, forks) properly stored

Please be prepared to discuss the following during permitting:

Will other food prep locations be used? (must be approved location/s)

Are adequate facilities available to keep refrigerated foods cold and cooked foods hot?

How/where will food be thawed?