

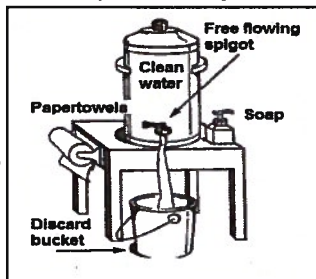
Self-Inspection Checklist for Temporary Food Establishment

PRE-OPENING REQUIREMENTS: Must be completed **BEFORE** any food preparation begins

- Valid Temporary Event Permit and completed Self-Inspection Checklist posted in booth
- Booth with overhead protection
- Booth with impervious floor (cardboard or carpet are NOT acceptable floor covering)
- Approved supply of potable (drinkable) water available throughout time of operation (commercially purchased bottled water or municipal water)
 - Minimum of 20 gallons/day for handwashing and warewashing

- Accessible handwash station is set up and ready-to-use inside the booth

- Approved water source from a container with a spigot that can lock in the open position
- Handsoap
- Papertowels
- Discard bucket



- Utensil handwash station is set up and ready-to-use inside the booth
 - 3 containers large enough to hold the largest piece of equipment or utensil



- Adequate equipment provided to hold ALL:
 - Cold foods at or below 41F
 - Hot foods at or above 135F
- Foods/Ingredients from an approved source – NO FOODS/INGREDIENTS (including slicing, chopping) IN A PRIVATE HOME. Be prepared to provide food receipts/Invoices.

FOOD BOOTH STRUCTURE & OPERATIONS

- Booth large enough to accommodate all food and equipment (no food preparation is allowed outside booth)
 - BBQ pits, deep fryers may be placed outside booth, but all cooked foods must be taken back inside food booth.
- All foods stored inside the structure.

- Breather shields/sneezeguards/lids for foods/condiments stored in customer self-service containers.
- All food contact surfaces must be kept clean and in good repair.
- All foods and utensils/single service items off the floor.
- Properly dispose of wastewater and trash.
- Live animals not allowed in booth or cooking areas.
- Children under age of 14 not permitted to work or be in the booth.

FOOD HANDLING

- Wash hands before handling food and between tasks.
- Calibrated probe-type thermometer provided to monitor cooking and holding temperatures.
- Frozen foods thawed in cooler or cold running water.
- Potentially hazardous foods not left out at ambient temperatures for more than 4 hours.
- If shell oysters are used, keep oyster tags for 90 days.

EMPLOYEE HABITS

- Employees have no open sores or not affected with communicable disease.
- Food handlers are wearing clean clothing and hair restraint/s.
- Food handlers with false nails or nail polish should wear gloves.
- No eating, drinking, smoking inside booth or BBQ/deep fryer area.

FOR MULTI-DAY EVENTS

- Leftover potentially hazardous foods must be discarded at the end of each day's operation.
- Booth shall be cleaned daily.
- Secure all items overnight to prevent contamination.
- Certified Food Handler onsite for events lasting at least 4 days.

Name in Print and Signature of Booth Operator Completing Checklist:

Date: