

## Temporary Food Establishment Quick Reference Checklist



**\*\*Ensure that you are ready for inspection by the time specified on your permit application; reference this checklist as a guide. Failure to set-up properly may result in denial of the health permit to operate or limiting the types of foods that may be served.**

\_\_\_\_\_ A person in charge must always be available at the booth while in operation.

\_\_\_\_\_ All foods must be obtained from approved sources and prepared at the booth the day of the event **OR** in a Permitted food establishment.

- ❖ **DO NOT STORE/PREPARE FOOD AT HOME.**
- ❖ Receipts must be provided upon the health authority's request.

\_\_\_\_\_ A readily accessible hand wash station shall be conveniently located and is required at each booth; reference § 5-204.11 in 2017 FDA Food Code. The hand wash station shall be fully equipped and includes a portable sink or gravity fed hot & cold-water dispenser (minimum of 5-gallon supply & preferably hands-free), dispensing liquid soap and disposable paper towels, a trash can, and a wastewater catch container.

- ❖ There shall be **NO** bare hand contact with any ready-to-eat (RTE) foods.
- ❖ Glove use and hand sanitizers **CANNOT** be used in lieu of hand washing.
- ❖ Wash hands often!



\_\_\_\_\_ Foods at proper temperature. A calibrated metal stem (ranged 0-220°F) or digital thermometer must be on site to check food temperatures often.

- ❖ Cold holding= 41°F or colder.
- ❖ Hot holding= 135°F or hotter.
- ❖ See chart for cooking and holding temperatures.
- ❖ Thawing can be done in a cooler (keeping the food at or below 41°F) or as part of the cooking process. **You are NOT allowed to leave food outside at ambient to thaw.**



\_\_\_\_\_ Sanitizer bucket(s) with wiping cloths must be provided (for sanitizing food contact surfaces) at all times. Appropriate test strips **MUST** be available to test sanitizer concentration.

- ❖ Bleach solution (chlorine) =50-100ppm.
- ❖ QUAT (quaternary ammonia) = 200ppm or per manufacturer's specifications.



\_\_\_\_\_ Avoid contamination of food, equipment, and single-service items

- ❖ Store them 6" off of the ground.
- ❖ Provide overhead protection where applicable.
- ❖ Use separate utensils for raw animal product and cooked/RTE products.
- ❖ Switch out or wash-rinse-sanitize utensils every (4) hours.
- ❖ Store drinks, personal items and chemicals away from food and food contact surfaces.
- ❖ Exclude children, animals, and ill workers from the food booth.
- ❖ No eating or smoking in the food areas.

\_\_\_\_\_ 35 foot-candles of light required.

\_\_\_\_\_ Dispose of solid & liquid waste properly as needed

- ❖ Wastewater must be disposed into an approved sewer, holding tank, or taken back to commissary for disposal.

\_\_\_\_\_ Depending on the type of foodservice, required signage may include:

- ❖ A consumer advisory must be posted if serving raw or undercooked animal product.

| Cooking Temps     | Minimum |
|-------------------|---------|
| Chicken & Poultry | 165 °F  |
| Hamburger         | 155 °F  |
| Seafood & Fish    | 145 °F  |
| HOT HOLDING       | 135 °F  |
| COLD HOLDING      | 41°F    |