



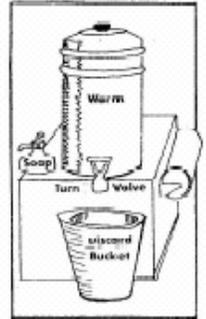
Temporary Food Establishment Quick Reference Checklist

Post a copy of this checklist in the food booth and use it to ensure that your booth is ready for inspection. 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.

___ All food must be obtained from approved sources and prepared at the booth the day of the event or in an approved food establishment. **Do not prepare/ store food at home.**

___ Provide a handwashing station at the booth. A portable sink or gravity fed water dispenser (minimum 5 gallon water supply), dispensing liquid soap, disposable towels, trash can and a waste water catch container is required. Location must be provided to properly dispose of the waste water.

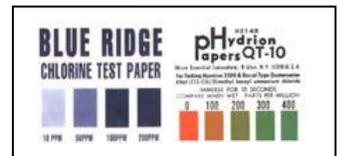
▶ **Gloves and/or hand sanitizers DO NOT replace handwashing.**



___ Wiping cloths must be stored in a bucket of an approved sanitizing solution.
▶ 50-100 ppm household (*unscented*) chlorine bleach or 200 ppm quaternary ammonium "QUAT".

checked with the appropriate chemical test strip.

NOTE: ppm = parts per million as indicated on test strip chart.



___ The booth must have sufficient equipment to maintain Potentially Hazardous Foods (PHF) at 41°F or below or 135°F or above.

- ▶ Use a *draining* ice chest with ice not used for consumption or mechanical refrigeration.
- ▶ Use cooking equipment that can reheat food to 165°F.
- ▶ A metal stem or digital thermometer must be on site to check food temperatures frequently.



___ Food must be protected from contamination:

- ▶ Keep food covered and stored at least 6" off the ground.
- ▶ Dispense food with proper utensils.
- ▶ Provide clean, sanitized equipment/utensils every 4 hours.
- ▶ Store chemicals away from food and food contact surfaces.
- ▶ Keep children, animals and ill workers out of the food prep areas.
- ▶ No smoking or eating in the food area, except for drinks with lids and straws stored away from foods and food contact surfaces.

Cooking Temps

165°F
reheats,
poultry

155°F:
ground meats
pork

145°F:
whole meats

___ Dispose of solid and liquid waste properly and as needed.

▶ Wastewater must be disposed into an approved sewer or holding tank.

___ Proper utensil wash setup (*If utilizing utensils*).

- ▶ Wash water = clean soapy water
- ▶ Rinse water = clean water
- ▶ Sanitizer water = clean water + 50-100 ppm bleach (*unscented*) or 200 ppm QUAT.

