



## Temporary Food Facility Self-Inspection Checklist

### COMPLETE DAILY & POST INSIDE BOOTH

Event Name: \_\_\_\_\_

Vendor Name: \_\_\_\_\_ Today's Date: \_\_\_\_\_

Item	Yes	No	N/A
<b><u>Part One: Basic Requirements</u></b>			
Vendor name, city, state and zip posted on or adjacent to booth.			
Food is purchased from an approved source and, if prepared off site, the facility is permitted by a health department.			
Booth construction is consistent with the layout approved by Environmental Health.			
All foods stored a minimum of 6 inches above the floor and no food stored outside of booth.			
Adequate trash and garbage disposal receptacles available in booth.			
<b><u>Part Two: Protection of Food from Contamination.</u></b>			
All non-packaged food is protected from contamination. Condiments are served from approved dispensing units.			
Ice is protected from contamination, scoop used, and refrigeration ice not used for beverage service.			
Hand washing facilities provided <b>within the booth</b> .			
Three step utensil washing provided <b>within the booth</b> .			
Wastewater from sinks and other equipment disposed in the sanitary sewer.			
<b><u>Part Three: Temperature Control</u></b>			
Potentially hazardous foods held hot at $\geq 135^{\circ}\text{F}$ or held cold at $\leq 45^{\circ}\text{F}$ and discarded at the end of the day.			
Adequate equipment for meeting temperature control requirements.			
Thermometers provided to monitor food holding and final cook temperatures.			
Potentially hazardous food, previously cooked and then refrigerated, rapidly re-heated to $165^{\circ}\text{F}$ prior to hot holding at $135^{\circ}\text{F}$ .			
Frozen potentially hazardous foods properly thawed.			
Outdoor BBQs are (1) adjacent to booth, (2) free from dust, & (3) separated from public access.			
<b><u>Part Four: Protection of Transported Food</u></b>			
Food transported and stored in tightly covered, washable containers.			
Transport containers adequately insulated to maintain potentially hazardous food hot $\geq 135^{\circ}\text{F}$ , or cold $\leq 45^{\circ}\text{F}$ .			

Vendor Signature \_\_\_\_\_

Date \_\_\_\_\_